

HYDRO -COOKING



Low temperature vacuum cooking system.

Revolutionary and innovative, the brand new Hydro cooking system enables a low temperature cooking for vacuum packed products. this new technology improves professional kitchens with many benefits, such as:

- less weight products' loss -

conservation of all organoleptic properties of food .

It deals of an authentic innovation within professional kitchens.

overall dimension

350x550x320 h

maximum chamber capacity

25LT

working temperature

45°-100°

power

1000 W

weight

kg 12