

Softcooker = Sous-vide cooking

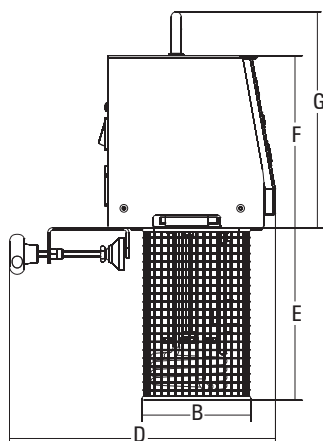
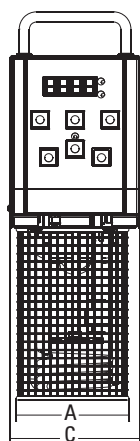


Sous-vide cooking was developed several years ago .

The process evolved when a chef started to work on a method for perfect foie gras. The best method proved to be sealing the food in a pouch under vacuum before slowly cooking it at a controlled low temperature. With the right sous vide equipment the gentle cooking process results in tender textures and enhanced, intense flavours, which are now part of every serious professional chef's life.

Sous-vide (pronounced /su 'vid/), French for "under vacuum", is a method of cooking that is intended to maintain the integrity of ingredients by heating them for an extended period at relatively low temperatures. Food is cooked for a long time, sometimes well over 24 hours. Unlike cooking in a slow cooker, sous-vide cooking uses airtight plastic bags placed in hot water well below boiling point (usually around 60°C or 140°F).

The Sirman stirred heater Softcooker guarantees accurate temperature control, and is now in use in many Michelin starred restaurants. It surely provides flexibility and convenience to the Chefs.



	Potenza Power Spannung Puissance	Alimentazione Power source Betriebsspannung Alimentation	Temperatura Temperature Temperatur Temperatur	A	B	C	D	E	F	G	Peso netto Net weight Nettogewicht Poids net	Dimensioni imballo Shipping Verpack. abmessungen Dim. emballage	Peso lordo Gross weight Bruttogewicht Poids brut
	watt		°C	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Softcooker	2000	230V/50Hz	20 ÷ 100	110	105	130	260	170	170	210	4,5	440x250x215	5,5



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