

GASTROVAC

20000 GASTROVAC

The Gastrovac is a compact equipment for cooking and vacuum impregnation, patented in more than 160 countries and developed jointly with the Polytechnic University of Valencia and the chefs Javier Andrés (Restaurante la Sucursal, Valencia) and Sergio Torres (Restaurante el Rodat, Jávea) . By creating an atmosphere of low pressure and absence of oxygen, it considerably reduces cooking and frying temperatures, thus maintaining the texture, color and nutrients of the food. In addition, Gastrovac achieves the "sponge effect": by restoring atmospheric pressure, the food absorbs the liquid around it, allowing infinite combinations of foods and flavors.



Technical data

- Methacrylate lid.
- Size: 47 x 40 x 47 cm
- (width x height x depth)
- Pot capacity: 10.5 lt
- Power: 2,000 W
- Weight: 11 kg
- Voltage: 220V / 50 Hz
- Timer.
- LCD Screen.
- Vacuum level: 90 %.
- Manometer for pressure control.
- Remote control for breaking vacuum.
- Independent heat and vacuum sources.
- Working temperature up to 100oC.
- Built of AISI 304 stainless steel.



Format

Packaging measurements: 65 x 61 x 50 cm

Weight: 24 kg

Customs code: 8419.20.00

EAN: 8436537860015