



NEOVIDE 100 LOW-TEMPERATURE VACUUM COOKING

NSV100A-EUUK

An all-in-one sous-vide cooker that combines marinating, sous-vide cooking and sealing in a single device, without the need for water or bags.

It simplifies the cooking process and protects the shape and texture of food thanks to its bag-free operation.

A sustainable vacuum cooking solution, designed for a more efficient and responsible kitchen.



Features

- Precise temperature control.
- Preserves the shape of food.
- Intuitive control panel via an app.
- Sustainable sous-vide cooking.
- Power: 700W
- Tray volume: 3 litres
- Tray dimensions: 260mm x 180mm x 65mm
- Temperature range (manual and Neovide mode) 20°C - 95°C
- Temperature range (sealing mode) 150°C - 210°C
- Marinating: 1 - 10 cycles, 5 min/cycle
- Weight: 8.1 kg
- Apps: App Store and Google Play



Format

Device dimensions: 467 x 263 x 208 mm

Weight: 8.1 kg

EAN: 5031192734744