



# NEOVIDE 500, LOW-TEMPERATURE VACUUM COOKING

## NSV500A-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.



## Características

- Precise temperature control.
- Preserves the shape of food.
- Intuitive control panel via an app.
- Sustainable sous-vide cooking.
- Power: 1500W
- Tray volume: 8.6 litres
- Tray dimensions: 380mm x 260mm x 90mm
- 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: 13.9 kg
- Apps: App Store Google Play

## Formato

Device dimensions: 587 x 343 x 294 mm

Weight: 13.9 kg



EAN: 5031192734751