



Master even the most complex flavours

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Product Benefits & Features

Restaurant-quality results at home

Professional chefs have long turned to 'sous vide' cooking to achieve perfect, consistent results. SousVide brings restaurant-quality technology into your own home, allowing you to create dishes that exceed your expectations.



- Electronic touch controls
- 70 litre oven capacity
- Inclined FloodLight™ focuses 100% on the food
- Isofront® Plus quadruple glazed door
- Fan controlled defrosting
- LED digital display
- Base heat finishing
- Food probe

Cook to taste, every time

By precisely measuring the core temperature of your food, the Food Sensor lets you know when your rare, medium or well done meat is ready. As well as cooking fish and vegetables just the way you like them.



Optimal cooking results with Humidity sensor

Experience absolute precision with the humidity sensor. Cooking is elevated as the sensor measures and adjusts the level of steam that has been set. Making it possible to serve tender meats and vegetables with sous-vide. Accurate measurements, perfect results.



Command your cooking

With the responsive Command Wheel you have complete control over the cooking process, whether adjusting the time, temperature or function of your oven. With just a touch, your current cooking settings appear immediately on the clear colour LCD display for at-a-glance monitoring of your meal, making adjustments exact and precise.

A luxurious look and feel combined with premium performance

The Soft Closing Door technology built into the soft closing door ensures that the door always shuts softly and silently, to deliver both the look and feel of premium performance.

Product Specification

Cleaning	Steam
Cavity coating	Grey Enamel; Stainless steel fan cover
Dimensions (mm) (HxWxD)	594x595x567
Dimensions	590x560x550
Total electricity loading, W	3500
Voltage	240
Required Fuse	16
Frequency	50
Temperature range	30°C - 230°C
Maximum Microwave output (W)	0
Water Tank Capacity	950 ml
Cavity size	70
Largest Surface area	1424
Noise	53
Energy class	A++
Energy consumption, conventional mode, kWh per cycle	0.89
Energy consumption per EU standard cycle	0
ProdPartCode	K - Customer Specific KRT Stainless Steel with antifingerprint coating
Colour	

