

MINI-COOK 15



MINI-COOK 15: The perfect tool for low-temperature cooking

Nowadays, no professional foodservice business can do without **cooking** and **regenerating at low temperatures**, because this technique optimizes food preparation and enhances the organoleptic properties of ingredients.

Chefs take advantage of the many benefits of **sous-vide** cooking, including the reduction of food weight loss during

cooking, which drops from 30% with conventional cooking to 7% with vacuum cooking, increasing the number of portions obtained from the same quantity of raw material.

The result of close collaboration with renowned chefs, **MINI-COOK 15** is the solution for innovative sous-vide cooking.

The machine is equipped with a display showing the cooking time, water temperature and core probe temperature detected by a temperature sensor with a 0.1°C delta. Food cooking takes place in complete autonomy; if there is no water, the machine stops automatically, leaving the chef free to focus on managing the kitchen. The innovative cooking system guided by the temperature delta makes it possible to cook food uniformly without ever subjecting it to thermal shocks that could damage the product.

TECHNICAL FEATURES:

- 10 programs to reproduce your successful recipes
- Delayed cooking start to optimize the organization of your kitchen
- Precise, uniform and repeatable cooking processes that preserve all the flavors and aromas of food thanks to the core probe
- Pasteurization of dishes cooked using traditional cooking techniques
- Thermal regeneration of vacuum-packed dishes
- Cooking with temperature delta for uniform food cooking

Technical data

Power supply	230V 50Hz 1Ph
Maximum installed power	2,05 kW
Machine dimensions (lid closed)	186x158x194 mm
Machine weight (net/gross)	3,9 kg