

KVXXX 44601



The Vacuum Machine allows you to vacuum-seal your raw or fresh ingredients together with their seasonings in special pouches. The machine's clever design even allows you to safely vacuum-seal liquids. Choose from 4 automatic programmes for professional results: Cycle for food preservation; Cycle for sous-vide cooking; Cycles for professional vacuum boxes; Stop and vacuum sensor setting. Using exceptionally strong vacuum power in the chamber (reducing the pressure in the pouch to 5mb compared to the 350-500mb typically achieved by standard consumer vacuum sealers) the machine creates the ideal preservation conditions to ensure the longer-lasting freshness demanded by top professional chefs. The vacuum machine features an intuitive LED control panel that simplifies vacuum packing. Just press "Bag Cycle" to create a vacuum in the special KitchenAid pouches, or "Container Cycle" when using containers. It's one of the appliances part of KitchenAid Chef touch: a 3-in-1 sous-vide cooking system featuring a Vacuum Machine, for preserving food with the sous-vide technique, a Steam Oven, for cooking +food in the vacuum-sealed bag, and a Shock Freezer for rapid chilling and freezing.

TECHNICAL SPECIFICATIONS

Depth of the product	548
Height of the product	454
Width of the product	598

Depth of the packed product	800
Height of the packed product	550
Width of the packed product	600
Net weight (kg)	42
Gross weight (kg)	46

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