

MINI COOK 15

TABLETOP MACHINE WITH GUIDE SYSTEM FOR SOUS-VIDE COOKING



DESCRIPTION

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

Chefs take advantage of the many benefits of **sous-vide** cooking, including the reduction in weight loss of food during cooking, which passes from 30% with normal cooking to 7% with vacuum cooking, thus increasing the portions obtainable with the same amount of raw material.

Resulting from close collaboration with renowned chefs, Mini cook 15 is the ideal solution for **innovative vacuum cooking**.

The machine is fitted with a display showing the cooking time, the water temperature and core probe detected by a **temperature sensor** with a delta of 0.1°C. Food is cooked in total autonomy; if there is no water the machine automatically stops so that the chef is completely free to manage the kitchen.

minipack®-torre S.p.A.

Sede legale - Via Provinciale, 54 - 24044 DALMINE (BG) Italy

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The **innovated temperature-controlled cooking system** allows foods to be cooked evenly without ever subjecting them to thermal shocks that could harm the product.

TECHNICAL FEATURES

	Mini Cook 15
Machine dimensions	150x240x380 h mm
Weight	4 kg
Voltage	110 V-60 Hz-1 ph
230 V-50 Hz-1 ph	230 V-50 Hz-1 ph
Consumption	1.65 – 2.1 kW
Structure	Stainless steel
Litres at 95°C	50
Programs	10
Temperature range	0.1°C/95°C
Temperature resolution	± 0.1°C
± 33.8°F	± 33.8°F
Cooking time	0-72 h
Minimum water level warning	•
Delayed start	•
°C/°F operation	•
Alarm when cooking temperature is reached	•
Temperature control offset	•
Temperature check with core probe (accessory)	•

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NEW TECHNICAL FEATURES

- 10 programs for repeating your successful recipes
- **Delayed start** of cooking to optimise organisation of your kitchen
- Precise, uniform and repeatable cooking that preserves all of the flavours and aromas of foods thanks to the **core probe**
- Pasteurisation of dishes cooked with traditional cooking techniques
- Thermal regeneration of **vacuum packed** foods
- Cooking with a temperature delta for **evenly cooking** foods