

Electrolux Grand Cuisine Precision Vacuum Sealer

Product Factsheet



Precision Vacuum Sealer	<p>The Precision Vacuum Sealer is part of the Electrolux Grand Cuisine cooking system, which comprises nine products, as well as the iconic French-style cooking stove Molteni. The Precision Vacuum Sealer is key to sous-vide cookery, sealing food and liquids in an airtight pouch to ensure the highest levels of food quality and taste.</p>
Overview	<p>The Precision Vacuum Sealer removes air from around a cooked dish, liquids, sauces or raw ingredients to prevent oxidation. Food stays fresh for a longer period of time without the loss of quality and condition.</p> <p>All nine products in the Electrolux Grand Cuisine cooking system feature an intuitive and user-friendly interface, which was developed through working in conjunction with experienced top chefs.</p> <p>Professional kitchens that use Electrolux Professional Vacuum Sealers:</p> <ul style="list-style-type: none"> • Alain Ducasse • Tom Aikens
Key Features	<ul style="list-style-type: none"> • Professional vacuum performance • Soft opening lid • Variable vacuum pressure • Simple intuitive user interface
Aesthetic Overview	<ul style="list-style-type: none"> • Interactive User Interface • 4 mm Chamfered, Patterned Glass

	<ul style="list-style-type: none"> Handcrafted Stainless Steel Frame
Features Overview	<p>Sous-Vide: The Precision Vacuum Sealer – alongside the Combination Oven – allows users to master the cooking technique ‘sous-vidé’, which means ‘under vacuum’. With sous-vidé cooking, food is cooked in a vacuum at low temperatures for long periods, resulting in perfectly even cooking, with the outside and core having exactly same degree of ‘doneness’ and all the cooking juices retained within the food. It’s the perfect technique for foods with a delicate texture, such as fish or fruit. For example, if you cook apple slices in a pan or oven there’s a danger that the fruit will disintegrate and become too soft. But put the same slices in a vacuum pouch, cook them sous-vidé, and you’ll be able to enjoy the remarkable taste of the apple – sweet and fresh – but fully cooked and still intact with an appetising “bite”.</p> <p>The sous-vidé method of cooking maintains the structure of meat, as it is cooked at lower temperatures, and helps to tenderise it. Cuts of meat, such as cheeks, can be cooked using this method, as the tenderness is improved significantly. In addition, less fat and oil is needed for this method, creating a healthier way of cooking.</p> <p>‘Marinating time’ no longer needs to be planned for fish and meats, as they can be vacuum packed with oil and seasoning and cooked within minutes via sous-vidé. All the flavours are rapidly infused into the food and retained with the vacuum seal. You can even vacuum pack pasta and vegetables with liquid before cooking them in the Combination Oven.</p> <p>Vacuum Sealing and Blast Chilling: Vacuum sealing can be combined with blast chilling or freezing of food perfectly preserving the ingredients, by preventing oxidation. This increases the length of time a food can be kept, without compromising on the taste and presentation.</p>
Measurements	<p>Size (W × D, mm): 410 × 530 Cut-out dimensions (W × D, mm): 523 × 404 Product height (mm): 455 Usable cavity (litres): 10 Product weight (kg): 40</p>
Electricity	<p>Power supply: 230V - 50 Hz Max power (kW): 0,75 Max current (A): 3.2 Nominal Trip Current (mA): at least 30</p>
Price & Availability	<p>Electrolux Grand Cuisine products range from €1,900 – €17,000 excluding VAT Price for the Precision Vacuum Sealer will be €6,600 (excluding VAT)</p>
Contact	<p>www.grandcuisine.com</p>

ENDS

For more information about Electrolux Grand Cuisine, visit www.grandcuisine.com or contact Weber Shandwick:

Email: WSElectroluxGC@webershandwick.com

Telephone: +44 (0)844 875 1496

