

# WARTMANN®

## Producten



### VACUUM MACHINE

This very slim Wartmann® vacuum sealer is perfect if you occasionally want to vacuum food. It does a great job and is very compact which makes it easy to store away. You can operate this vacuum machine with the simple touch of just one button. The operation is extremely easy. If you start with sous vide cooking then this vacuum sealer is a great companion.

This Wartmann® vacuum machine weighs only 800 grams and has a working pressure of approximately 800 mbar. The power is 90 watts.

PRICE: € 59.95  
ARTICLE: 270069



### SOUS VIDE REGULATOR

If you regularly cook sous-vide then the latest Wartmann® sous-vide machine is an excellent choice. With the regulator you can set the exact required temperature and duration which ensures perfect preparation of food. Now you can easily reproduce those great dishes and efficiently manage your time in the kitchen.

With sous-vide cooking there is a maximum retention of flavour and vitamins in the cooked food. You can't over cook or dry out your food. Meat becomes so tender.

The latest Wartmann sous vide regulator is even more compact, easy to assemble and simple to use. With a weight of only 1.1 kg it is easy to carry and to store away.

The power consumption of the Wartmann® sous-vide machine is 1300 Watt with a working range of zero to 95 degrees Celsius.

PRICE: € 169.95  
ARTICLE: 270068





## WATER CONTAINER 12 LITRE

This water container, made from transparent poly carbonate, is extremely handy when cooking with one of the Wartmann sous vide regulators. The volume is 11.7 litre which is large enough for 4 or 5 sous vide bags. On the side of the water container is a handy water level indication.

PRICE: € 29.95  
ARTICLE: 270065

## VACUUM STORAGE BOX

Easily store and keep your food up to five times longer fresh with one of these vacuum storage boxes. Or use the large 2.5 litre storage box, in combination with the marinate function of the Wartmann Elite vacuum machine, to marinate your meat.

The vacuum storage boxes are capable to withstand high vacuum pressures of up to -970 mbar.

PRICE: € 14.95  
ARTICLE: 270056  
0.6 litre round

PRICE: € 24.95  
ARTICLE: 270055  
2.5 litre square



## BOTTLE STOP

Use these bottle stoppers to vacuum seal your drinks. Perfect to seal your open wine bottles and prevent your wine from oxidation. Also good to longer keep you're freshly pressed juices and avoid early decolourisation.

These bottle stoppers come in a set of three.

PRICE: € 14.95  
ARTICLE: 270058  
Set of 3



## SOUS VIDE THERMAL INSULATION MARBLES

Use these thermal insulation marbles to reduce the amount of water vaporisation during sous vide cooking. Less water vaporisation means less heat loss and a lower electricity consumption. Just put these floating marbles on top of your water.

Each set contains 200 marbles and a carrying bag for easy storage.

PRICE: € 29.95  
ARTICLE: 270068

