



PROFESSIONAL

2022/2023



2022/2023 CASO DESIGN

INNOVATIVE KITCHEN TECHNOLOGY. FOR THOSE WHO ENJOY



VACUUM SEALER
& SOUSVIDE-COOKER

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FRESH AND PERFECTLY PREPARED

VACUUM SEALER & SOUSVIDE COOKER



More pleasure & joy from your food

With its innovative system and variety of models the CASO Design vacuum sealer offer a wide range of options to redefine enjoyment and freshness.

Johann Lafer – the unparalleled German chef and TV star – recommends CASO Design vacuum sealers and accessories.



My PRO TIP!

BAR VACUUM SEALER

VRH 690 advanced



ART. 1527

- + **Versatile functions:**
 - Two vacuum levels (gentle and normal)
 - Automatic vacuuming and welding
 - Manual welding
 - Vacuum container and marinating function*
- + **Durable double piston pump with up to 20 liters / min and a maximum negative pressure of -0.9 bar**
- + Convenient one-hand operation by foldable locking handle
- + Removable vacuum chamber for easy cleaning
- + Electronic temperature monitoring
- + For a particularly stable, 2.5 mm thick double weld seam up to 30 cm width
- + **Multi cycle: Up to 150 cycles non-stop possible**
- + **Individually adjustable welding time:** (dry, moist, extra long)
- + Integrated cutter for trimming the bags
- + Integrated foil box
- + Practical progress display
- + Incl. 1 foil roll 20 x 300 cm, 1 roll 28 x 300 cm, 1 vacuum hose

Product data			
EAN	4038437015270	Packing unit	1
Measures	400 x 120 x 195 mm (WxHxD)		
Weight	2,8 kg	Pump	ca. 20 liters/min
Power	130 Watt	Voltage	220-240V/ 50 Hz

*Vacuum containers not included



PREMIUM PROFESSIONAL DEVICES



One platform – Many functions

Marinating made easy:

A vacuum sealer is the perfect way to achieve intensive marination of meat and fish in a very short space of time. The automatic sealing process opens and closes pores multiple times.

Double weld seam

Two things are key for perfect storage and optimum protection of food items – a tightly welded seam and a high quality vacuum bag. A double weld seam seals the vacuum bag with two parallel welds in one sealing process. This ensures that the contents is perfectly protected.

BAR VACUUM SEALER

FastVAC 500



ART. 1409

+ Versatile functions:

- Two vacuum levels (gentle and normal)
- Pulse and vacuum container function*
- Automatic vacuuming, marinating and welding

+ Durable double piston pump with up to 20 liters / min and a maximum negative pressure of -0.9 bar

+ Individually adjustable welding time: (dry, moist, extra long)

- + Practical locking handle for one-hand operation
- + Integrated cutter for trimming the bags
- + Integrated foil box
- + Secure sealing with double weld seam for bags up to a width of 30 cm
- + Practical progress display and soft touch operation
- + Incl. vacuum hose for vacuum containers
- + Incl. foil rolls: 1x 20x300 cm; 1x 28x300 cm

Product data

EAN	4038437014099	Packing unit	1
Measures	400 x 110 x 215 mm (WxHxD)		
Weight	2,8 kg	Pump	20 liters/min
Power	130 watt	Voltage	220-240V/ 50 Hz

BAR VACUUM SEALER

FastVAC 1200



ART. 1412

+ Versatile functions:

- Two vacuum levels (gentle and normal)
- Vacuum container function
- Manual pulse and welding function

+ Durable double piston pump with up to 20 liters / min and a maximum negative pressure of -0.9 bar

+ Individually adjustable welding time: (dry, moist, extra long)

- + Practical locking handle for one-hand operation
- + Secure sealing with double weld seam for bags up to a width of 30 cm
- + cutter for trimming the bags is included
- + Built in pressure gauge
- + High quality stainless steel housing with english labeled control panel
- + Practical progress display, soft touch operation and pressure indicator
- + Incl. vacuum hose for vacuum containers
- + Incl. 20 foil rolls: 10x 20x30 cm; 10x 30x40 cm

Product data

EAN	4038437014129	Packing unit	1
Measures	401 x 118 x 272 mm (WxHxD)		
Weight	3,4 kg	Pump	20 liters/min
Power	130 watt	Voltage	220-240V/ 50 Hz

BAR VACUUM SEALER

FastVAC 3000



ART. 1400

+ Versatile functions:

- Vacuum strength manually controllable
- Marinate and vacuum container function
- Manual welding
- + **Durable double piston pump with up to 20 liters / min and a maximum negative pressure of -0.9 bar**
- + Integrated cutter for trimming the bags
- + Secure sealing with double weld seam for bags up to a width of 40 cm
- + **Individually adjustable welding time in 3 steps**
- + High quality stainless steel housing
- + Practical locking handle for one-hand operation
- + Incl. vacuum hose for vacuum containers
- + Incl. 20 foil bags: 10x 20x30 cm; 10x 30x40 cm and 1 foil roll 30x600 cm

Product data			
EAN	4038437014006	Packing unit	1
Measures	430 x 160 x 310 mm (WxHxD)		
Weight	5,1 kg	Pump	20 liters/min
Power	180 watt	Voltage	220-240V/ 50 Hz

BAR VACUUM SEALER

FastVAC 4000



ART. 1405

+ Versatile functions:

- Pulse, marinate and vacuum container function
- Two vacuum levels (gentle and normal)
- Manual welding
- + **Durable double piston pump with up to 20 liters / min and a maximum negative pressure of -0.9 bar**
- + Integrated cutter for trimming the bags
- + Practical progress display
- + **Individually adjustable welding time:** (dry, moist, extra long)
- + Secure sealing with double weld seam for bags up to a width of 40 cm
- + High quality stainless steel housing
- + Practical locking handle for one-hand operation
- + Incl. vacuum hose for vacuum containers
- + Incl. 20 foil bags: 10x 20x30 cm; 10x 30x40 cm and 1 foil roll 40x1000 cm

Product data			
EAN	4038437014051	Packing unit	1
Measures	520 x 160 x 310 mm (WxHxD)		
Weight	6 kg	Pump	20 liters/min
Power	350 watt	Voltage	230V/ 50 Hz

BAR VACUUM SEALER

FastVAC 4004



ART. 1404

+ Versatile functions:

- Pulse, marinate and vacuum container function
- Two vacuum levels (gentle and normal)
- Manual welding
- + **Durable double piston pump with up to 20 liters / min and a maximum negative pressure of -0.9 bar**
- + Integrated cutter for trimming the bags
- + Practical progress display
- + **Individually adjustable welding time:** (dry, moist, extra long)
- + Secure sealing with double weld seam for bags up to a width of 40 cm
- + High quality stainless steel housing with english labeled control panel
- + Practical locking handle for one-hand operation
- + Integrated foil box **for CASO XXL professional foil rolls (40x1000 cm)**
- + Incl. vacuum hose for vacuum containers
- + Incl. 20 foil bags: 10x 20x30 cm; 10x 30x40 cm and 1 foil roll 40x1000 cm

Product data			
EAN	4038437014044	Packing unit	1
Measures	520 x 150 x 310 mm (WxHxD)		
Weight	5,7 kg	Pump	20 liters/min
Power	200 watt	Voltage	230V/ 50 Hz

BAR VACUUM SEALER

FastVAC 4008



ART. 1407

+ Versatile functions:

- Pulse, marinate and vacuum container function
- two vacuum levels (gentle and normal)
- Manual welding
- + **Durable double piston pump with up to 20 liters / min and a maximum negative pressure of -0.9 bar**
- + Integrated cutter for trimming the bags
- + Practical progress display
- + Removable sealing bar
- + **Individually adjustable welding time:** (dry, moist, extra long)
- + Secure sealing with double weld seam for bags up to a width of 40 cm
- + High quality stainless steel housing
- + Practical locking handle for one-hand operation
- + Integrated foil box **for CASO XXL professional foil rolls (40x1000 cm)**
- + Incl. vacuum hose for vacuum containers
- + Incl. 20 foil bags: 10x 20x30 cm; 10x 30x40 cm and 1 foil roll 40x1000 cm

Product data			
EAN	4038437014075	Packing unit	1
Measures	520 x 160 x 310 mm (WxHxD)		
Weight	5,8 kg	Pump	20 liters/min
Power	200 watt	Voltage	230V/ 50 Hz



CHAMBER VACUUM SEALER



Professional vacuum sealers

Whether soups, sauces or meat, when vacuum sealing moist foods the process must be particularly gentle. Chamber vacuum sealers include this option and are an easy way to keep moist and also dry foods fresh for longer.

The hermetically sealed vacuum chamber extracts air from containers and bags, creating an almost 100% vacuum.

Bags are then securely welded shut, creating a permanent hermetic seal.

CHAMBER VACUUM SEALER

VacuChef 40



ART. 1417

- + **Versatile functions:**
 - Combined vacuuming and sealing with individual settings for hard and soft, as well as dry and moist foods
 - Manual sealing
 - Automatic marinating in the bag
- + **Chamber size (WxHxD): 260 x 45 x 260 mm (approx. 3 liters)**
- + **Durable quadruple piston pump (70 l/min.) and powerful motor, suitable for heavy duty continuous operation, maximum vacuum: -0.95 bar**
- + Secure sealing with double weld seam for bags up to a width of 25 cm
- + With integrated clamping bracket for a firm hold of the vacuum bags
- + Practical progress display and intuitive touch control panel
- + Vacuum outside of the device also possible with structured bags
- + Easy vacuuming of vacuum containers
- + **High-quality vacuum sealer: housing made of stainless steel and glass lid made of tempered glass**
- + Removable sealing bar
- + Incl. vacuum hose for vacuum containers
- + Incl. 20 foil bags 25x28 cm

Product data

EAN	4038437014174	Packing unit	1
Measures	320 x 175 x 355 mm (WxHxD)		
Weight	ca. 8,4 kg	Pump	70 liters/min
Power	280 watt	Voltage	220-240V/ 50 Hz

CHAMBER VACUUM SEALER

VacuChef 70



ART. 1418

- + **Versatile functions:**
 - Manually adjustable vacuuming and sealing time, perfect for dry or moist foods
 - Manual sealing
 - Practical marinating function
- + **Chamber size (WxHxD): 305 x 322 x 100 mm (approx. 8 liters)**
- + **Durable quadruple piston pump (70 l/min.) and powerful motor, suitable for heavy duty continuous operation, maximum vacuum: -0.95 bar**
- + Secure sealing with double weld seam for bags up to a width of 30 cm
- + With integrated clamping bracket for a firm hold of the vacuum bags
- + High quality manometer for displaying the current pressure
- + Adjustable vacuum time from 30-99 seconds and sealing time from 3-9 seconds
- + Practical digital process display
- + Easy vacuuming of vacuum containers
- + **High-quality vacuum sealer: housing made of stainless steel and glass lid made of tempered glass**
- + Incl. 30 foil bags 20x30 cm

Product data

EAN	4038437014181	Packing unit	1
Measures	365 x 235 x 410 mm (WxHxD)		
Weight	12 kg	Pump	70 liters/min
Power	350 watt	Voltage	220-240V/ 50-60 Hz

CHAMBER VACUUM SEALER

VacuChef SlimLine



ART. 1419

+ **Versatile functions:**

- Manually adjustable vacuuming and sealing time, perfect for dry or moist foods
- Manually sealing
- Practical marinating function

+ **Chamber size (WxHxD): 300x90x290 mm (approx. 8 liters)**

+ **Durable quadruple piston pump (70 l/min.) and powerful motor, suitable for heavy duty continuous operation, maximum vacuum: -0.95 bar**

- + Secure sealing with double weld seam for bags up to a width of **30 cm**
- + With integrated clamping bracket for a firm hold of the vacuum bags
- + Ultra flat design / perfect for using in the extracts of your kitchen
- + High quality pressure gauge to display the current pressure
- + Digital process display of the vacuum and welding function
- + Easy vacuuming of vacuum containers
- + Adjustable vacuum time from 20-99 seconds (in steps

- of 5) and welding time from 3-9 seconds
- + High quality stainless steel housing
- + Incl. vacuum hose for vacuum containers
- + Incl. 30 professional foil bags 20x30 cm, 1 welding bar



Product data

EAN	4038437014198	Packing unit	1
Measures	500 x 170 x 415 mm (WxHxD)		
Weight	13,5 kg	Pump	70 liters/min
Power	400 watt	Voltage	220-240V/ 50-60 Hz

CHAMBER VACUUM SEALER

VacuChef 77



ART. 1420

+ **Versatile functions:**

- Manually adjustable vacuuming and sealing time, perfect for dry or moist foods
- Manually sealing

+ **Chamber size (WxHxD): 300 x 115 x 350 mm (approx. 11 liters)**

+ **Durable quadruple piston pump (77 l/min.) and powerful motor, suitable for heavy duty continuous operation, maximum vacuum: -0.95 bar**

- + Secure sealing with double weld seam for bags up to a width of **30 cm**
- + With integrated clamping bracket for a firm hold of the vacuum bags
- + Adjustable vacuum time from 5-60 seconds and welding time from 3-9 seconds
- + **High quality pressure gauge to display the current pressure**
- + Digital process display of the vacuum and welding function
- + Easy vacuuming of vacuum containers
- + Entnehmbarer Schweißbalken

- + High quality stainless steel housing with domed and obscured plexiglass

Product data

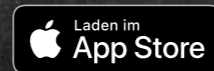
EAN	4038437014204	Packing unit	1
Measures	360 x 360 x 430 mm (WxHxD)		
Weight	24 kg	Pump	77 liters/min
Power	630 watt	Voltage	220-240V/ 50 Hz





The CASO FOOD MANAGER APP

The app that organizes your food – waste less food, save more money.



www.myfoodmanager.de

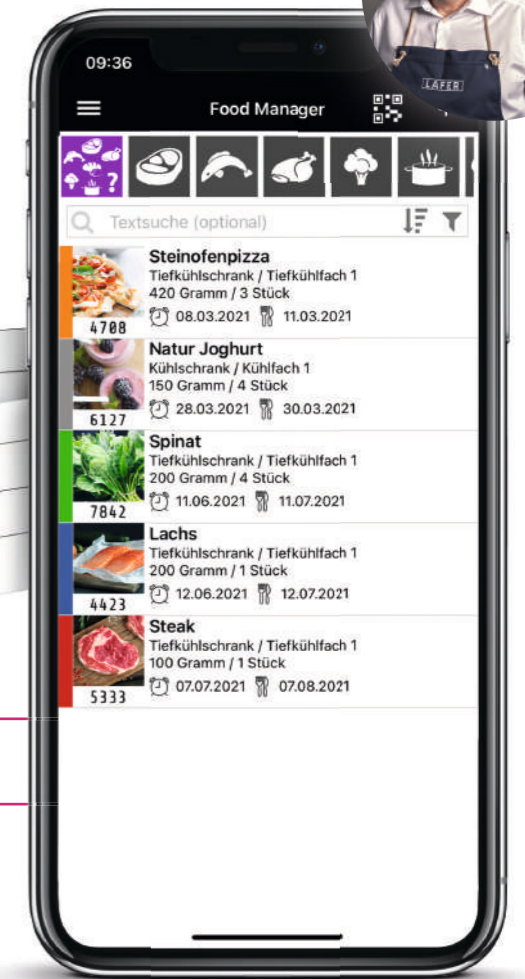
CASO FOOD MANAGER APP



FREE

F.A.Z. - Institute

Germany's best Apps



The "food alarm" app – Keep track of your food items at a glance

The CASO® food manager app provides a perfect overview of what food items and dishes you have on hand. It is the perfect way to digitally archive your food, ensuring that you have a better overview of shelf lives and use-by dates. An "alarm system" reminds you when items need to be used soon. The CASO Design food manager app provides you with a perfect overview of your store cupboard items at all times.

Practical quick scan - The app can be used to scan QR code stickers which are attached to food items and then add them to your food list (also QR and commodity code lists). This ensures that you always have an overview of

the items in your fridge or freezer and can check which ones are available; need to be replaced or need to be used. Find out more about the app and its practical features to start using your food items more sustainably today. The CASO food manager app is perfect for use in combination with CASO Design vacuum sealers since vacuum sealed items have longer shelf lives. The app also works fully independently.

BOXES

VacuBoxx Eco-Set



NEW

ART. 1177

- + **Stackable glass vacuum container set** made from robust borosilicate glass with plastic lids for space-saving storage
- + For a longer shelf life of your food with the help of your vacuum sealer
- + **Particularly suitable for items which are pressure-sensitive and for liquids**
- + Set comprises:
 - 1 container with 1500 ml capacity
 - 2 containers, each with 500 ml capacity
 - 1 vacuum hose with adapter
- + **Date display (day and month) integrated into the lid**
- + Perfect for transporting and serving foods
- + Versatile use thanks so microwaveable, heat-resistant (up to 350°C) glass bodies
- + Glass bodies and lids can be used in the freezer (up to -18°C) and are dishwasher safe
- + BPA-free: Particularly suitable for baby food
- + optional use with hand pump art.no. 1178 (instead of vacuumizer)



Product data	
EAN	4038437011777 Packing unit 2
Measures	Large: 145 x 95 x 200 mm Small: 100 x 75 x 145 mm
Weight	Large: 0,9 kg Small: 0,4 kg
Volume	Large: 1500 ml Small: 500 ml

BOXES

Vacuum container set



ART. 1260

- + Stackable vacuum container set made from break-proof styrene acrylonitrile (SAN) with SAN lids for space-saving storage
- + **3 vacuum containers for pressure-sensitive food and liquids**
- + Set comprises:
 - 1 container with 700 ml capacity
 - 1 container with 1400 ml capacity
 - 1 container with 2000 ml capacity
 - 1 vacuum hose
- + Perfect for transporting and serving foods
- + Suitable for all CASO vacuum sealers with hose connection
- + Glass containers and lids dishwasher safe
- + BPA-free: Particularly suitable for baby food



Product data	
EAN	4038437012606 Packing unit 2
Height	Large: 210 mm Medium: 155 mm Small: 100 mm
Weight	Large: 0,29 kg Medium: 0,2 kg Small: 0,13 kg
Volume	Large: 2000 ml Medium: 1400 ml Small: 700 ml

BOXES

VacuBoxx round and square



- + **High quality glass design vacuum containers with tritan lid**
- + Ideal e.g. for raw and cooked vegetables, meat, minced meat, pastries, fruit, cold meats, cheese, soups etc.
- + Perfect for the storage, transportation and serving of food
- + Wide range of applications thanks to microwave capability and heat-resistant glass container
- + BPA-free: Particularly suitable for baby food
- + **Exact date setting (day and month)**
- + With extra strong seal for a secure closure
- + Dishwasher safe



Product data			
RS	Art.No.	1180	EAN 4038437011807
	PU*	4	Volume 370 ml
	Measures	135 x 65 mm (WxH)	
RM	Art.No.	1181	EAN 4038437011814
	PU*	4	Volume 620 ml
	Measures	155 x 75 mm (WxH)	
RL	Art.No.	1182	EAN 4038437011821
	PU*	4	Volume 940 ml
	Measures	175 x 80 mm (WxH)	
RXL	Art.No.	1183	EAN 4038437011838
	PU*	4	Volume 1700 ml
	Measures	205 x 100 mm (WxH)	
SET	Art.No.	1187	EAN 4038437011876
	PU*	1	Volume all 4 sizes
	Measures	all 4 sizes	

Product data			
ES	Art.No.	1190	EAN 4038437011906
	PU*	4	Volume 370 ml
	Measures	145 x 60 x 105 mm (WxHxD)	
EM	Art.No.	1191	EAN 4038437011913
	PU*	4	Volume 600 ml
	Measures	170 x 65 x 125 mm (WxHxD)	
EL	Art.No.	1192	EAN 4038437011920
	PU*	4	Volume 1000 ml
	Measures	200 x 80 x 150 mm (WxHxD)	
EXL	Art.No.	1193	EAN 4038437011937
	PU*	4	Volume 1500 ml
	Measures	220 x 80 x 165 mm (WxHxD)	
SET	Art.No.	1197	EAN 4038437011975
	PU*	1	Volume all 4 sizes
	Measures	all 4 sizes	

* Packing unit

BAGS

3 stars Sealed edge bags



- + **Strong and tear-resistant (70 & 90 µm)**
- + 3 star quality – BPA free
- + Even surface and stable weld seam
- + Protects against freezer burnd (up to -25°C)
- + **Boil proof up to 70°C for max. 2 hours or up to 100°C for max. 15 min**
- + Extra and exclusively for chamber vacuum sealers!

Strength	Product data sealed edge bags			
70 µm 3 stars	Art.No.	1270	EAN	4038437012705
	Content	100 Bags	Measures	15 x 20 cm
70 µm 3 stars	Art.No.	1271	EAN	4038437012712
	Content	100 Bags	Measures	20 x 30 cm
70 µm 3 stars	Art.No.	1272	EAN	4038437012729
	Content	100 Bags	Measures	25 x 35 cm
70 µm 3 stars	Art.No.	1273	EAN	4038437012736
	Content	100 Bags	Measures	25 x 35 cm
90 µm 3 stars	Art.No.	1283	EAN	4038437012835
	Content	100 Bags	Measures	15 x 20 cm
90 µm 3 stars	Art.No.	1285	EAN	4038437012859
	Content	100 Bags	Measures	20 x 30 cm
90 µm 3 stars	Art.No.	1286	EAN	4038437012866
	Content	100 Bags	Measures	25 x 35 cm
90 µm 3 stars	Art.No.	1287	EAN	4038437012873
	Content	100 Bags	Measures	30 x 40 cm

BAGS & ROLLS

3 stars structured bags and rolls



- + **Strong and tear-resistant (105 µm)**
- + 3 star quality – BPA free
- + One-sided rib structure for 100% tightness
- + Protects against freezer burnd (up to -25°C)
- + **Boil proof up to 70°C for max. 2 hours or up to 100°C for max. 15 min**
- + Longer shelf life of foods: Upt to 8x longer fresh

Strength	Product data foil bags and rolls			
105 µm 3 stars	Art.No.	1290	EAN	4038437012903
	Content	50 bags	Measures	20 x 30 cm
105 µm 3 stars	Art.No.	1297	EAN	4038437012972
	Content	100 bags	Measures	20 x 30 cm
105 µm 3 stars	Art.No.	1289	EAN	4038437012897
	Content	50 bags	Measures	25 x 35 cm
105 µm 3 stars	Art.No.	1291	EAN	4038437012910
	Content	50 bags	Measures	30 x 40 cm
105 µm 3 stars	Art.No.	1295	EAN	4038437012958
	Content	2 rolls	Measures	20 x 600 cm
105 µm 3 stars	Art.No.	1296	EAN	4038437012965
	Content	2 rolls	Measures	30 x 600 cm

3 star bags: 1 side even, 1 side structured

BAGS & ROLLS

8 stars foil bags and rolls



- + Material thickness **150 µm**: Particularly strong and tear-resistant – even with pointed objects, such as bones or fish bones
- + 8 star premium quality – BPA free
- + Stable rib structure for 100% tightness
- + Protection against freezer burn
- + **Boil proof up to 100°C for 8 hours**

Strength	Product data foil bags and rolls			
150 µm 8 stars	Art.No.	1201	EAN	4038437012019
	Content	50 bags	Measures	16 x 23 cm
150 µm 8 stars	Art.No.	1219	EAN	4038437012194
	Content	50 bags	Measures	20 x 30 cm
150 µm 8 stars	Art.No.	1229	EAN	4038437012293
	Content	50 bags	Measures	25 x 35 cm
150 µm 8 stars	Art.No.	1220	EAN	4038437012200
	Content	50 bags	Measures	30 x 40 cm
150 µm 8 stars	Art.No.	1218	EAN	4038437012187
	Content	25 bags	Measures	40 x 60 cm
150 µm 8 stars	Art.No.	1221	EAN	4038437012217
	Content	2 rolls	Measures	20 x 600 cm
150 µm 8 stars	Art.No.	1225	EAN	4038437012255
	Content	2 rolls	Measures	25 x 600 cm
150 µm 8 stars	Art.No.	1223	EAN	4038437012231
	Content	2 rolls	Measures	27,5 x 600 cm
150 µm 8 stars	Art.No.	1222	EAN	4038437012224
	Content	2 rolls	Measures	30 x 600 cm
150 µm 8 stars	Art.No.	1224	EAN	4038437012248
	Content	1 rolls	Measures	40 x 1000 cm

- + Dishwasher safe (up to 70°C) and reusable
- + Longer shelf life of foods: Up to 8x longer fresh
- + SousVide-suitable: Cook-proof up to 100°C for max. 4 hours
- + Incl. 56 free Food Manager stickers to organize and store your food

Strength	Product data foil bags and rolls			
150 µm 8 stars	Art.No.	1231	EAN	4038437012316
	Content	3 rolls	Measures	20/25/30 x 600 cm
150 µm 8 stars	Art.No.	1233	EAN	4038437012330
	Content	40 bags 40 bags 20 bags	Measures	16 x 23 cm 20 x 30 cm 30 x 40 cm
150 µm 8 stars	Art.No.	1235	EAN	4038437012354
	Content	50 bags 1 roll 1 roll	Measures	20 x 30 cm 20 x 600 cm 30 x 600 cm

8 star bags: Both sides structured

Tips for use

CASO professional foil bags and rolls are made from material which can be boiled (in water at 100°C for max. 4 hours) and is also microwaveable (up to max. 70°C). In addition to optimum storage they thus also offer the option of thawing or warming up items while still in the foil bag.

SOUSVIDE-COOKER



The future of cooking melts in your mouth!

Food which is cooked in a vacuum retains its natural flavour; meat becomes tender and juicy while nutrients, vitamins and trace elements are preserved. A highlight for any passionate professional cook.

CASO Design offers all the system components – boilable foil, high-quality sous vide centres and practical sous vide sticks.

SOUSVIDE-CENTER

SV 900



ART. 1306

- + **The star awarded cuisine: Perfect SousVide cooking for an aroma-intensive cooking**
- + Perfect for SousVide cooking, preparation yoghurt, heating baby food in the glass, tempering couverture in a vacuum bag and much more
- + **Professional water circulation technology for an even vacuum cooking in a water bath**
- + **FINETEMP – temperature accuracy in steps of 0.1°C in the temperature range from 30 - 90°C**
- + Rapid water heating of up to 9 litres
- + Easy operation with digital display
- + **Timer function up to 99 hours**
- + **Incl. 2 stainless steel racks for up to 5 SousVide bags**
- + **With lid for a perfect insulation**
- + **With filter system**
- + Incl. practical water draining hose

Product data

EAN	4038437013061	Packing unit	1
Measures	310 x 240 x 355 mm (WxHxD)		
Weight	5,2 kg	Capacity	Up to 9 liters
Power	2000 watt	Voltage	220-240V



Sous vide – Stress-free preparation for restaurateurs and caterers

It has been common knowledge for many years now that cooking food at low temperatures is the best way to preserve flavour and nutrients. Sous vide pioneers Pralus and Goussault began using the method back in the mid-1970's.

Today the term "sous vide" is firmly established in professional food circles. The translation is simple – "without air / under a vacuum". In Germany the term "Thermalisieren" (thermalisation) is colloquially used to describe this method of cooking. The food to be cooked is placed in a bag which is vacuum sealed and, ideally, cooked in a water bath with circulation technology.

The secret of the "sous vide" method's success lies in the fact that nutrients are not leached out of food but instead remain in the cooking juices in the bag. Since ingredients marinate in their own juices less seasoning is required. This makes it possible to reduce the amount of salt and other seasonings used. Fruit and vegetables no longer oxidise but instead remain crisp, fresh and retain their original colour.

Another benefit is the preservation of the majority of vitamins and minerals in the items being cooked. Instead of being leached out they remain in the products. Studies show that 40 % more nutrients are preserved in vegetables which are cooked using the sous vide method than when conventional cooking methods are used.



CASO CONTROL APP



FREE



www.casocontrol.de



ART. 1328



ART. 1327



SOUSVIDE-COOKER

SV 1200 Smart SousVide Sticks

- + Rapid of heating of water due to powerful 1200 watt up to **90°C (194° Fahrenheit)**, in 0,5°C steps individually adjustable
- + Perfect for meat, fish and vegetables also suitable for heating baby food in the glass, for tempering of couverture in a water bath, the preparation of yoghurt and for the gentle thawing of frozen products
- + **Suitable for virtually all heat-resistant vessels**
- + **Precise temperature control up to 90°C (194° Fahrenheit)**
- + Timer function – can be precisely set in 1 minute increments up to 99 hours 59 minutes
- + **Appliance is complete water-resistant according to IPX7 standard**
- + **Smart Control** – SousVide Stick can be controlled and read with the CASO Controll App
- + Simple operation of the LED Display using a sensor-Touch control panel
- + **3D-circulation – Constant temperature due to water circulation**
- + Compact SousVide cooker – space-saving storage and easy to clean

SV 1200 Smart

- + **Heats up to 20 liters water to precisely 0,5°C in 0,5°C-steps**
- + Minimum height of the heat resistant vessel: 12 cm
- + With simple clamp mounting for flexible SousVide cooking

SV 1200 Smart Pro

- + **Heats up to 30 liter water to precisely 0,5°C in 0,5°C-steps**
- + Minimum height of the heat resistant vessel: 19 cm
- + With practical suspension device

Product data		Art.No. 1328	
EAN	4038437013283	Packing unit	2
Measures	60 x 330 x 85 mm (WxHxD)		
Weight	1,0 kg	W.C.*	ca. 10 liters/min
Power	1200 Watt	Voltage	220-240V/ 50-60 Hz

Product data		Art.No. 1327	
EAN	4038437013276	Packing unit	2
Measures	75 x 390 x 180 mm (WxHxD)		
Weight	1,5 kg	W.C.*	ca. 10 liters/min
Power	1200 Watt	Voltage	220-240V/ 50-60 Hz

* Water circulation

NATURAL
ENJOYMENT CAN
BE SO SIMPLE

PROFESSIONAL
MICROWAVES



Ceramic base - More space for more taste

The ceramic base with microwave reflector ensures even distribution of microwaves so that food is perfectly cooked from all sides. The even base with non-stick coating is easy to clean and big enough to hold large rectangular casserole dishes.



60% larger usable area

PROFESSIONAL MICROWAVE

CMP 1800



ART. 3086

- + **Powerful 1800 watts**
- + Simple manual operation with touch pads
- + **Flat ceramic bottom with microwave reflector**
- + **Easy-to-clean (flat bottom)**
- + 2 magnetrons
- + **5 power levels**
- + Stainless steel housing and interior
- + **Adjustable cooking time up to max. 60 minutes**
- + Up to 20 programs
- + **„+20 sec.“ button**
- + Signal tones
- + Defrost and mute function
- + VFD display
- + Interior light



Product data			
EAN	4038437030860	Packing unit	1
Measures	465 x 370 x 595 mm (WxHxD)		
Weight	29,4 kg	Volume	27 liters
Power*	1800 watts	Voltage	230V/ 50 Hz

*Output Power



PROFESSIONAL MICROWAVE

CM 1000



ART. 3083

- + **Powerful 1000 watts**
- + Easy manual operation with 2 rotary controls
- + Flat ceramic bottom with microwave reflector
- + **Easy-to-clean (flat bottom)**
- + 1 magnetron
- + **5 power levels**
- + Housing and interior made of stainless steel
- + **Adjustable cooking time up to max. 10 minutes**



Product data			
EAN	4038437030839	Packing unit	1
Measures	540 x 330 x 460 mm (WxHxD)		
Weight	15,85 kg	Volume	29 liters
Power*	1000 watts	Voltage	230V/ 50 Hz

PROFESSIONAL MICROWAVE

C1000M



ART. 3087

- + **Powerful 1000 watts**
- + Easy manual operation with 2 rotary controls
- + flat ceramic bottom with microwave reflector
- + **Easy-to-clean (flat bottom)**
- + 1 magnetron
- + **5 power levels**
- + Housing and interior made of stainless steel
- + **Adjustable cooking time up to max. 30 minutes**
- + Interior light



Product data			
EAN	4038437030877	Packing unit	1
Measures	510 x 310 x 440 mm (WxHxD)		
Weight	15,6 kg	Volume	25 liters
Power*	1000 watts	Voltage	230V/ 50 Hz

PROFESSIONAL MICROWAVE

C1800M



ART. 3088

- + **Powerful 1800 watts**
- + Simple manual operation with 2 rotary controls
- + flat ceramic bottom with microwave reflector
- + **Easy-to-clean (flat bottom)**
- + 2 magnetrons
- + **7 power levels**
- + Housing and interior made of stainless steel
- + **Adjustable cooking time up to max. 30 minutes**
- + LED display
- + Interior light



Product data			
EAN	4038437030884	Packing unit	1
Measures	580 x 370 x 530 mm (WxHxD)		
Weight	33,7 kg	Volume	34 liters
Power*	1800 watts	Voltage	230V/ 50 Hz

PROFESSIONAL MICROWAVE

C2100M



ART. 3089

- + **Powerful 2100 watts**
- + Simple manual operation with 2 rotary controls
- + flat ceramic bottom with microwave reflector
- + **Easy-to-clean (flat bottom)**
- + 2 magnetrons
- + **7 power levels**
- + Housing and interior made of stainless steel
- + **Adjustable cooking time up to max. 60 minutes**
- + LED display
- + Interior light

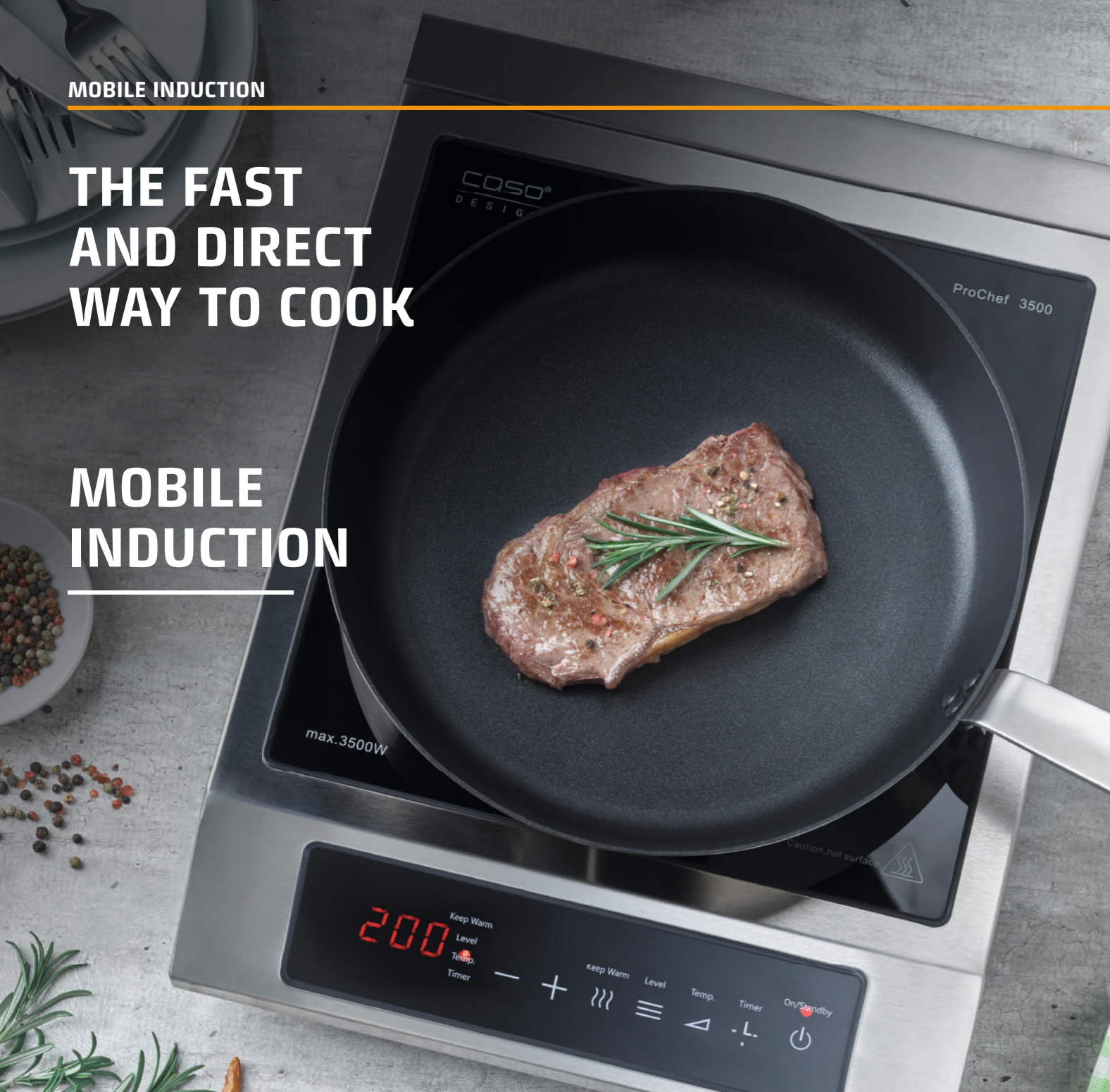


Product data			
EAN	4038437030891	Packing unit	1
Measures	580 x 370 x 530 mm (WxHxD)		
Weight	33,2 kg	Volume	34 liters
Power*	2100 watts	Voltage	230V/ 50 Hz

*Output power

THE FAST AND DIRECT WAY TO COOK

MOBILE INDUCTION



Smart induction - for perfect results

Perfect results thanks to precise control. Induction is fast, safe and energy-saving. The practical thermometer allows you to precisely control the hob's temperature for a guaranteed perfect result.

CASO Design mobile hobs can be used flexibly. Induction hobs are suitable as full-function hobs, as heat retention hobs, for cooking events or for use in mobile catering. A standard plug socket is all that is required for full power!

MOBILE SINGLE HOB

Maître 2400



ART. 2230

- + Particularly fast and powerful – max. 2400 watt
- + Temperature precisely adjustable from **60°C to 240°C**
- + Precise cooking with Smart Control on 12 temperature and power levels
- + Sensor-touch control
- + Large digital display
- + **Timer function 1 - 180 minutes with 1 minute interval**
- + Modern design with easy to read, beveled control panel
- + Very simple and easy cleaning

MOBILE DOUBLE HOB

Maître 3500



ART. 2231

- + Particularly fast and powerful – max. 3500 watts in total, max. 2400 watts for one-sided use
- + Temperature precisely adjustable from **60°C to 240°C**
- + Precise cooking with Smart Control on 12 temperature and power levels
- + Sensor-touch control
- + Large digital display
- + **Timer function 1 - 180 minutes with 1 minute interval**
- + Modern design with easy to read, beveled control panel
- + Very simple and easy cleaning



Product data

EAN	4038437022308	Packing unit	2
Measures	300 x 60 x 370 mm (WxHxD)		
Weight	3 kg	Pot size Ø	12-26 cm
Power	2400 watts	Voltage	220-240V/ 50-60 Hz

Product data

EAN	4038437022315	Packing unit	1
Measures	600 x 60 x 370 mm (WxHxD)		
Weight	5,7 kg	Pot size Ø	12-26 cm
Power	3500 watts	Voltage	220-240V/ 50-60 Hz

MOBILE SINGLE HOB

ProChef 3500



ART. 2364

- + Particularly fast and powerful – max. 3500 watts
- + Temperature precisely adjustable from **60-240°C (in 10°C-increments)**
- + Automatic pan detection for pans from 12-26 cm Ø
- + Intuitive sensor-touch control
- + Precise cooking with Smart Control on 12 power levels
- + **Timer function up to 23 hours and 59 minutes**
- + **With practical "keep warm" function (70°C)**
- + High quality stainless steel and Glass ceramic glossy glass surface
- + Overheating protection
- + Secure positioning due to non-slip feet



Product data

EAN	4038437023640	Packing unit	1
Measures	320 x 90 x 420 mm (WxHxD)		
Weight	4,4 kg	Pot size Ø	12-26 cm
Power	3500 watt	Voltage	220-240V/ 50-60 Hz

MOBILE SINGLE HOB ECO

Gastro 3500 Ecostyle



ART. 2370

- + Particularly fast and powerful – max. 3500 watts
- + Automatic pan detection for pans from 12-26 cm Ø
- + **Einfache Bedienung durch Edelstahl-Drehregler**
- + Precise cooking due to 6 power levels
- + High quality stainless steel and Glass ceramic glossy glass surface
- + Overheating protection
- + Secure positioning due to non-slip feet



Product data

EAN	4038437023701	Packing unit	1
Measures	330 x 100 x 420 mm (WxHxD)		
Weight	4,9 kg	Pot size Ø	12-26 cm
Power	3500 watt	Voltage	220-240V/ ~50 Hz

MOBILE SINGLE HOB ECO

Gastro 3500 Eco



ART. 2367

- + Particularly fast and powerful – max. 3500 watts
- + Temperature precisely adjustable from **60-240°C (in 20°C-increments)**
- + Automatic pan detection for pans from 12-24 cm Ø
- + Intuitive sensor-touch control
- + Precise cooking due to 10 power levels
- + Large LED digital display
- + **Timer function 1 - 180 minutes with 1 minute interval**
- + **Lock function - key lock and child lock**
- + High quality stainless steel and Glass ceramic glossy glass surface
- + Overheating protection
- + Secure positioning due to non-slip feet

Product data

EAN	4038437023671	Packing unit	1
Measures	330 x 100 x 420 mm		
Weight	4,9 kg	Pot size Ø	12-24 cm
Power	3500 watt	Voltage	220-240V/ ~50 Hz

MOBILE SINGLE HOB

IP 3500 Pro



ART. 2372

- + Particularly fast and powerful – max. 3500 watts
- + Temperature precisely adjustable from **60-240°C (in 10°C-increments)**
- + Automatic pan detection for pans from 12-28 cm Ø
- + Intuitive sensor-touch control
- + Precise cooking with Smart Control on 12 power levels
- + **Timer function up to 23 hours and 59 minutes**
- + **With practical "keep warm" function (70°C)**
- + High quality stainless steel and Glass ceramic glossy glass surface
- + Overheating protection
- + Secure positioning due to non-slip feet

Product data

EAN	4038437023725	Packing unit	1
Measures	355 x 110 x 445 mm (WxHxD)		
Weight	5,5 kg	Pot size Ø	12-28 cm
Power	3500 watt	Voltage	220-240V/ 50 Hz

MOBILE SINGLE HOB THERMOCONTROL

TC 3500 ThermoControl



Precise cooking and roasting with Core Temperature Sensor!

Perfect control is the basis for optimum cooking results. The innovative temperature control feature adds this dimension to induction cooking, making it fast, safe, energy-saving and perfectly controlled.

The combination of induction hob with CASO ThermoControl technology offers endless options.

Whether fish, meat or vegetables, many recipes require precise temperature control to achieve perfect results. This is usually only possible with very fine heat gradation.

CASO Thermo-Control thermometers with FineTemp allow you to set precise temperatures to within 1°C of the required heat, guaranteeing that every recipe is a success.



ART. 2371

- + Particularly fast and powerful – max. 3500 watts
- + Temperature precisely adjustable from **60-240°C (up to 100°C in 10°C-steps, from 100°C in 20°C-increments)**
- + Degree-accurate frying and cooking thanks to precise ThermoControl thermometer for exact temperature control
- + Perfect for pinpoint roasting of steak or roasted beef, for sousvide cooking and to keep food warm
- + Adjustable temperature range from 40 - 160°C, accurate to within 1°C thanks to **FineTemp**
- + Incl. practical holder for the thermometer
- + Cooktop can also be used without ThermoControl thermometer
- + Automatic pan detection for pans from 12-28 cm Ø
- + Intuitive sensor-touch control
- + Precise cooking with Smart Control on 12 power levels
- + **Timer function from 1 minute to 23 hours and 59 minutes**
- + High quality stainless steel and Glass ceramic glossy glass surface
- + Overheating protection

Product data

EAN	4038437023718	Packing unit	1
Measures	355 x 110 x 460 mm (WxHxD)		
Weight	5,5 kg	Pot size Ø	12-28 cm
Power	3500 watt	Voltage	220-240V/ 60 Hz

- + Secure positioning due to non-slip feet



PURE POWER
FOR CLEAN
PROFESSIONAL
HANDLING

KITCHEN
APPLIANCES



Simple, clean, precise, easy & fast

Thanks to their intuitive operating controls our kitchen aids simplify many stages of the cooking process, ensuring everything goes smoothly in professional kitchens.

We offer a wide range of traditional equipment such as food processors and stick blenders, citrus presses and kitchen scales,

guaranteeing effortless, precise, clean working processes.

Smart functionality, top quality and high performance deliver fast, efficient results, also when handling meat, BBQing food or making ice cream.

HAND BLENDER

HB 2400 Pro XL



ART. 3604

- + Powerful, quiet stick blender for mixing, stirring, whisking, pureeing and chopping
- + **High-performance 24.000 rpm for a wide range of uses such as preparing smoothies, soup, purees, egg whites, baby food, mince, etc.**
- + Durable 350-watt AC motor for a consistent speed, high effectiveness and energy efficiency
- + Extra-long stainless steel shaft (29 cm) for easy processing of up to 20 litres of liquid
- + Simple, fast cleaning of individual parts
- + Easy changeover of attachments in just a few seconds
- + Overheating protection
- + **With extra long cable (180 cm)**
- + Versatile accessories:
 - multi knife (titanium coated)
 - stainless steel whisking disk
 - stainless steel meat cutter
 - stainless steel

Product data

EAN	4038437036046	Packing unit	4
Measures	65 x 510 x 110 mm (WxHxD)		
Weight	1,1 kg	Rotation	24.000 r/min
Power	350 watt	Voltage	220-240V/ 50-60 Hz



BLENDER

B 1800 PowerBlender Set



ART. 3618

- + Multifunctional – ideal for preparing smoothies, milk shakes, baby food, soup, crushed ice, long drinks, etc.
- + **Stron 1800-watt motor with an infinitely variable speed of up to 28.000 rpm**
- + **Robust 6-blade cutter with gold titanium coating**
- + Quick preparing thanks to pre-set extra programmes: Smoothie / Crushed ice / Aut pulse
- + With separate auto pulse
- + **High-quality large glass mixing jug (1.75 l)**
- + **High quality stainless steel housing**
- + Safe stand thanks to non-slip rubber
- + Easy clean because dishwasher-proof and knife attachments is simple to dismantle
- + Accessories:
 - Stainless steel chopper with stainless steel rotating blade for coffee beans, nuts, pesto, baby food and dried herbs / spices
 - Measuring cup integrated in the lid
 - "Mix & go" drink bottle (700 ml)
 - Pestle

Product data			
EAN	4038437036183	Packing unit	1
Measures	220 x 435 x 190 mm (WxHxD)		
Weight	4,1 kg	Rotation	28.000 r/min
Power	1800 watt	Voltage	220-240V/ 50-60 Hz



CITRUS JUICER

CP 330 Pro



ART. 3560

- + **Powerful electric designer citrus juicer with stainless steel case**
- + **Universal pressing cone made of stainless steel:**
 - For all common citrus fruits from lime to grapefruit
 - High juice yield
- + **Easy handling with little effort by lever pressing arm**
- + Juice spout directly into glass
- + No dripping thanks to fold-up spout
- + Soft touch handle with practical automatic stat-up
- + Very easy cleaning due to removable and dishwasher-sae components
- + Suction feet to secure stability
- + Low noise motor

Product data			
EAN	4038437035605	Packing unit	2
Measures	205 x 320 x 320 mm (WxHxD)		
Weight	2,7 kg	RPM	120
Power	160 watt	Voltage	220-240V / 50-60Hz

KITCHEN SCALE

L 15



ART. 3292

- + **Extra large weighing surface (30x22 cm) made of brushed stainless steel**
- + Weighing scale up to max. 15 kg
- + Accurate weighing sensor with 1g increments
- + Elegant touch operation
- + **Large, clearly visible display**
- + **HOLD-Function:** The scale shows the last measured weight permanently – for easy weighing, even with hidden display
- + Battery and overload indicator
- + Tara Function
- + Automatic shutdown

Product data			
EAN	4038437032925	Packing unit	4
Measures	310 x 30 x 260 mm (WxHxD)		
Weight	1,1 kg	Capacity	max.15 kg
Voltage	4x 1,5 volt AA		



MINCER

FW 2000



ART. 2870

- + Powerful engine (800 w rated output; 2000 w max. performance) for fast processing of up to 2.5 kg of foods/min
- + Flow and return
- + **2 speed levels**
- + **High-quality stainless steel blades**
- + **Large aluminium filling tray, can also be used to store accessories**
- + Easy removal of top piece
- + High quality aluminum housing and screw
- + Accessories:
 - 3 stainless steel cutting plates: 3 mm (fine), 5 mm (medium), 8 mm (coarse)
 - Cookie attachments with 4 shapes
 - Sausage filler
 - Pusher



Product data

EAN	4038437028706	Packing unit	1
Measures	370 x 355 x 180 mm (WxHxD)		
Weight	5,5 kg	Capacity	ca. 2,5 kg/min
Power	800W/ max 2000W	Voltage	220-240V / 50-60Hz

MINCER

FW 2000 Black



ART. 2872

- + Powerful engine (800 w rated output; 2000 w max. performance) for fast processing of up to 2.5 kg of foods/min
- + Flow and return
- + **2 speed levels**
- + **High-quality, long lasting titanium-coated blade**
- + **Large aluminium filling tray, can also be used to store accessories**
- + Easy removal of top piece
- + **Housing in elegant black design**
- + Accessories:
 - 3 stainless steel cutting plates: 3 mm (fine), 5 mm (medium), 8 mm (coarse)
 - Cookie attachments with 4 shapes
 - Sausage filler
 - Pusher



Product data

EAN	4038437028720	Packung unit	1
Measures	370 x 355 x 180 mm (WxHxD)		
Weight	5,5 kg	Capacity	ca. 2,5 kg/min
Power	800W/ max 2000W	Voltage	220-240V / 50-60Hz

DOUBLE CONTACT GRILL

Profi Gourmet Grill



ART. 2820

- + **Grill plates made from durable cast iron**
- + Grooved cooking surface top & bottom
- + Housing made of stainless steel
- + **Thermostatic temperature control (50°-300°C)** consistent for top and bottom heat
- + Operating indicator (red)
- + Temperature control lamp (green)
- + Low energy consumption
- + Standard with on/off switch
- + Grease drip tray made of stainless steel
- + Ergonomic, heatproof handle

Product data

EAN	4038437028201	Packing unit	1
Measures	405 x 300 x 450 mm (WxHxD)		
Weight	25,7 kg	Grill surface	365 x 285 mm
Power	2500 Watt	Voltage	230V/ 50 Hz

DOUBLE CONTACT GRILL WITH TIMER

Profi Gourmet Grill



ART. 2824

- + **Grill plates made from durable cast iron**
- + Grooved grill surface at the top / plain grill surface at the bottom
- + **Digital timer with sound**
- + Housing made of stainless steel
- + **Thermostatic temperature control (50°-300°C)** consistent for top and bottom heat
- + Operating indicator (red)
- + Temperature control lamp (green)
- + Low energy consumption
- + Standard with on/off switch
- + Grease drip tray made of stainless steel
- + Ergonomic, heatproof handle

Product data

EAN	4038437028249	Packing unit	1
Measures	400 x 450 x 300 mm (WxHxD)		
Weight	28,95 kg	Grill surface	360 x 270 mm
Power	2500 Watt	Voltage	230V / 50Hz

ICE CUBES & ICE CREAM



Perfectly cooled and served fresh

An ice cold drink, creamy ice cream dishes for the summer season or a healthy home-made yoghurt – keep a cool head on hot days with CASO Design ice cube and ice cream makers.

ICE CUBE MAKER

IceMaster Pro



ART. 3301

- + Produces approx. 500 g ice cubes/h*.
- + Quick ice cube production in 6-13 minutes
- + Two ice cube sizes, small & big
- + Good insulation
- + Compact, elegant design made of high-quality stainless steel
- + Powerful compressor technology
- + Lid with viewing window for easy control
- + Practical water level indicator
- + Automatic shutdown for energy saving use
- + **Large water tank capacity of 2.2 liters**
- + Inkl. handlicher Eisschaufel für einfache Portionierung

Product data

EAN	4038437033014	Packing unit	1
Measures	240 x 320 x 360 mm (WxHxD)		
Weight	9,4 kg	Capacity	2,2 liters
Power	90 watt	Voltage	220-240V/ 50 Hz

* Average value after 3 h runtime

ICE CREAM AND YOGURT MAKER

IceCreamer



ART. 3298

- + Produces 2 litres of ice cream or yoghurt
- + 4 programmes for the fully automatic production of ice cream or yoghurt
- + Fast, delicious and individual:
 - Creamy ice cream creations in max. 60 minutes
 - Finest yoghurt in 5-8 hours
- + **No precooling necessary thanks to powerful compressor technology and 1800 watts cooling capacity**
- + Suitable for cow and plant milk
- + Intuitive and clear operation
- + Removable ice cream container
- + Incl. ice cream scoop and measuring cup
- + Housing made of high quality stainless steel
- + Ingredients can be added during operation via the refill flap
- + **With practical aftercooling function up to 60 min**

Product data

EAN	4038437032987	Packing unit	1
Measures	430 x 280 x 285 mm (WxHxD)		
Weight	11,8 kg	Capacity	ca. 2 liters icecream
Power	180 watt	Voltage	220-240V/ 50 Hz



HOT WATER DISPENSER



Next generation hot water

The CASO Turbo hot water dispenser heats the desired amount of water to the desired temperature in a very short space of time. Long waits, as is the case with electric kettles, are a thing of the past. Ideal for uses such as breakfast buffets, mobile catering, hotels, conference rooms, office kitchenettes and much more besides.

HOT WATER DISPENSER

HW 1000

40 - 100°C



ART. 1867

- + Ideal for breakfast buffets, mobile catering, hotels, meeting rooms, office kitchens etc.
- + Hot water in a few seconds thanks to powerful 2600 watts
- + Energy saving and more economical than commercially available kettles
- + **7 selectable temperatures:** 40 - 100°C (in 10°C steps)
- + Practical sensor touch control
- + Needs-based cover: 100 / 200 / 300 ml and permanent
- + **Large 4 liter water tank** - removable, easy to fill and clean
- + Compact, elegant design made of high-quality stainless steel

Product data

EAN	4038437018677	Packing unit	1
Measures	195 x 340 x 305 mm (WxHxD)		
Weight	3,2 kg	Capacity	4 liters
Power	2200 - 2600 watt	Voltage	220-240V/ 50-60 Hz

HOT WATER DISPENSER

PerfectCup 1000 Pro

70 - 100°C



ART. 1878

- + Ideal for breakfast buffets, mobile catering, hotels, meeting rooms, office kitchens etc.
- + Hot water in a few seconds thanks to powerful 2600 watts
- + Practical sensor touch control
- + **4 selectable temperatures:** 40 - 100°C (in 10°C steps)
- + Individual key assignment: Two different output quantities can be set depending on cup sizes
- + Water draw-off quantity selectable up to infinity
- + **Large 4 liter water tank** - removable, easy to fill and clean
- + Incl. water filter for perfect water quality
- + Perfect for the preparation of tea and instant coffee
- + Compact, elegant design made of high-quality stainless steel

Product data

EAN	4038437018783	Packing unit	1
Measures	195 x 340 x 305 mm (WxHxD)		
Weight	3,2 kg	Capacity	4 liters
Power	2600 watt	Voltage	220-240V/ 50-60 Hz



ART. 1861
Replacement filter
for Hot water dispenser



TASTE IS A MATTER OF TEMPERATURE

COOLING & DRY AGE



Exclusive enjoyment with an elegant design

Fresh drinks and perfect dry aged meat – CASO Design barbecue coolers and dry aged masters will make your next BBQ child's play.



COOLING OUTDOOR

Barbecue Cooler / black

COOLING OUTDOOR

Counter & Cool

0 - 10°C



Stainless steel ART. 680 and ART. 683
Black ART. 694 and ART. 695

ART. 681

- + Ideal for covered terraces etc. thanks to splash water protection (according to IPX-4)
- + A large temperature zone with approx. 63 liters storage volume
- + **Temperature manual adjustable from 0 – 10 °C**
- + High quality compressor technology
- + Connectible white LED interior illumination
- + 3 removable shelves
- + **3-coat insulating safety glass with UV filter for optimal light protection**
- + Right stop art. 680 and 694 (black)
- + Left stop art. 683 and 695 (black)

- + Stainless steel trolley for CASO Barbecue Cooler with removable side shelves
- + High quality stainless steel design
- + **Ideal for covered terraces etc. thanks to splash water protection (according to IPX-4)**
- + Drawer with self-closing mechanism
- + **Side parts up to 25 kg loadable**
- + Easily washable and very hygienic
- + With four stable swivel castors for easy transport
- + Front castors with parking brake

Product data			
Edelstahl	Art. 680	EAN	4038437006803
Black	Art. 683	EAN	4038437006834
Edelstahl	Art. 694	EAN	4038437006940
Black	Art. 695	EAN	4038437006957
Maße	430 x 690 x 540 mm		
Gewicht	31,4 kg	Volumen	ca. 63 Liter
Leistung	60 Watt	Spannung	230V/ 50 Hz
VPE	1		

Product data			
EAN	4038437006810	VPE	1
Maße	1010 x 985 x 600 mm		
Gewicht	59,2 kg	Volumen	ca. 63 Liter
Leistung	60 Watt	Spannung	230V/ 50 Hz

DRYAGED COOLER

NEW



The special way to age meat

This special way of aging meat makes it particularly tender and aromatic. Dry aging is the oldest known process for maturing meat and involves aging it on the bone for a certain length of time at a controlled temperature and humidity.

DRYAGED COOLER

DryAged Master

2 - 14°C

- + High quality maturing cabinet with compressor technology
- + **For storing, presenting and maturing high quality meat**
- + In different sizes: 63, 125, 380 liters (usable volume)
- + **Temperature electronically adjustable from 2-14°C* (in 1°C-steps)**
- + **Indoor humidity adjustable from 50-85 %**
- + Active fans for a very even temperature
- + Intuitive operation using the touch control panel
- + **3-layer UV glass**
- + Lockable with an integrated lock
- + Socket ventilation (690 and 691 only)
- + **Switchable interior lighting**
- + **Switchable, antibacterial UV light**
- + With built-in activated carbon filter
- + Incl. racks and hangers with meat hooks (made of stainless steel)

* The achievable value in the interior cannot be higher than the ambient temperature in the installation site

Product data Art. 689

EAN	4038437006896	Packing unit	1
Measures	395 x 875 x 596 mm (WxHxD)		
Weight	41,4 kg	Volume**	63 liter
Power	60 Watt	Voltage	220-240V/ 50 Hz

Product data Art. 690

EAN	4038437006902	Packing unit	1
Measures	595 x 825 x 640 mm (WxHxD)		
Weight	57,4 kg	Volume**	125 liter
Power	140 Watt	Voltage	220-240V/ 50 Hz

Product data Art. 691

EAN	4038437006919	Packing unit	1
Measures	595 x 1860 x 750 mm (WxHxD)		
Weight	104,2 kg	Volume**	280 liter
Power	240 Watt	Voltage	220-240V/ 50 Hz

** Actual usable volume

DRYAGED COOLER

DryAged Master 63



ART. 689

DRYAGED COOLER

DryAged Master 125



ART. 690

UNDER- AND CONVERTIBLE

DRYAGED COOLER

DryAged Master 380 Pro



ART. 691

CONVERTIBLE

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Put the spotlight on your dry aged beef with a matching presentation pedestal for your CASO dry aged master.

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DESIGN

INNOVATIVE KITCHEN TECHNOLOGY



FREE-STANDING



FREE-STANDING



UNDER- AND CONVERTIBLE



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The right to make technical changes, colour deviations and printing errors is reserved. Printed in Germany 03/2022_1.0. Copyright by Braukmann GmbH. Photography: Tooldesign / Adobe Stock / Fotolia / Unsplash. For reasons of understanding the male form is generally used for mixed-gender groups. This does not represent any disadvantaging or discrimination of the female or diverse genders but instead is merely intended to prevent texts from becoming unnecessarily complicated.