

COSO®  
D E S I G N

INNOVATIVE KITCHEN TECHNOLOGY

## VIP-RANGE

2018





#### **MICROWAVES | 04**

The new models stand out through their clear lines and a new operating concept – simple, beautiful and powerful.



#### **COOLING & STORING | 34**

Enjoying wine, perfectly stored and tempered it develops its full aroma – the best thing for your favourite wine.



# THE VIP RANGE FOR THOSE, WHO ENJOY.



## INDUCTION | 12

Very precise – you can produce creative cuisine everywhere with the mobile hotplates. Using the new temperature control turns the hob into a multi-talented SousVide.



## COFFEE, TEA AND MORE | 50

The new generation hot water dispenser – select temperature, start and in 3 seconds you get hot water at the selected temperature – rapid, saving on energy and water & safe.



## VACUUMING & SOUSVIDE | 20

CASO's vacuum sealers have a number of practical functions ensuring ideal vacuuming results. A 4 star menu you can really savour results in combination with the new SousVide appliances.



## SNACK & MORE | 58

Cooking and baking fun made easy, with the new CASO devices you can achieve everything ranging from snacks to an entire menu.



CASO BLACK DESIGN SERIES

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# DESIGN TRIO THAT IS CHILD'S PLAY TO OPERATE



## New operating concept

The Black Design Series was specially designed for a very simple, direct form of control: All the basic functions can be easily and directly selected using large buttons.





## MICROWAVE &amp; BROILER

**BMG 20**

The Black Design Series: an all-black housing with mirror front, designed handle and various direct functions offering very simple operation.

- + Microwave 800 watts / grill 900 watts
- + Approx. 20 litres of cooking space (as specified by the manufacturer)
- + Lacquered interior
- + Intuitive semi-manual operation
- + Extra large print in German
- + Glass turntable
- + 8 automatic cooking programmes



Item 3319

## MICROWAVE &amp; BROILER

**BMG 30**

By comparison with the BMG20, the BMG 30 has a larger interior and more powerful performance data.

- + Microwave 900 watts / grill 1,100 watts
- + Ca. 30 litres of cooking space (as specified by the manufacturer)
- + Lacquered interior
- + Intuitive semi-manual operation
- + Extra large print in German
- + Glass turntable
- + 8 automatic cooking programmes



Item 3332

## MICROWAVE &amp; CONVECTION &amp; BROILER

**BMCG 25**

In addition to the microwave and grill function, the BMCG can also be used as a fully fledged oven: The circulating air function is suitable for baking and can be variably controlled with combination programs.

- + Microwave 900 watts / grill 1000 watts / convection 1950 watts
- + Approx. 25 litres of cooking space (as specified by the manufacturer)
- + Stainless steel interior
- + Electronic digital display / digital clock + timer
- + Intuitive semi-manual operation
- + Extra large print in German
- + 6 microwave power levels
- + 8 automatic cooking programmes
- + Glass turntable



Item 3349



# LIKE AN OVEN, ONLY FASTER & MORE ECONOMICAL

## HIGH CONVECTION – 240 °C



### Strong convection technology

CASO stands for innovative kitchen technology, as a result of this vision this high-performance convection-technology has been developed. So far, ovens and microwaves were used separately. With the new convection technology **cooking temperatures of up to 240 °C** can be reached. Moist cakes or crispy pizza crusts can be prepared in this perfect combination device. Just according to the CASO principle: an adequate alternative to a oven just more compact and mobile.

### Glass door with integrated display

The fully mirrored front of the CASO multifunction devices is a visual highlight that fits into any modern environment. For this series and aspect we have also paid full attention to a perfect look and an absolute first-class processing.



## STAINLESS STEEL BASIC

## SMG 20

**Compact version with 20 liter capacity**

The SMG20 combines the most important basics of a good microwave: A very good processing, functional programs and a reliable performance!

- + Microwave 800 watt
- + Broiler 1000 watt
- + Capacity approx. 20 liter, interior stainless steel
- + Front brushed stainless steel, mirror glass
- + Turntable
- + 8 automatic cooking programs
- + 2 defrost programs
- + 2 combination programs



Item 3324

## HIGH CONVECTION (HC) &amp; MICROWAVE &amp; BROILER

## HCMG 25



Item 3354 stainless steel

240° Convection

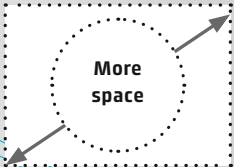
**Convection technology (High Convection)**

Strong as a regular oven however just half of its size. With the high convection technology this multifunction device does all the work: With **up to 240 °C** you can bake bread, cakes or pizzas. The broiler and microwave functions round off everything.

- + Convection 2500 Watt, up to 240 °C
- + Microwave 900 Watt
- + Broiler 1100 Watt
- + Capacity approx. 25 liter, interior stainless steel
- + Front brushed stainless steel, mirror glass
- + Turntable
- + 10 automatic cooking programs

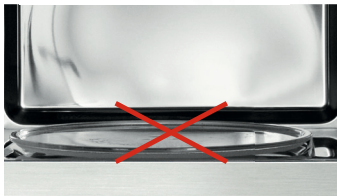
# CASO DESIGN SERIES

## CERAMIC



### Ceramic reflector base

The ceramic reflector base ensures an even distribution of microwaves, so that the food is cooked to perfection from all sides. The flat bottom is very easy to clean and also enables working with large square casserole dishes or cake-sheets.



No turntable is required



Microwave reflector -  
Very easy to clean due to the flat surface

2 IN 1 MICROWAVE & BROILER *CERAMIC*

### MG 20 CERAMIC MENU



Item 3323



- + 800 watts microwave, 5 microwave power levels
- + 1000 watts grill
- + Capacity approx 20 liter\* with even ceramic bottom – working with large square casserole dishes or cake-sheets
- + Rack for simultaneous thawing and cooking on 2 levels
- + 14 automatic cooking programs
- + Stainless steel interior

2 IN 1 MICROWAVE & BROILER *CERAMIC*

### MG 25 CERAMIC MENU



Item 3331



- + 900 watts microwave, 10 microwave power levels
- + 1000 watts grill
- + Capacity approx 25 liter\* with even ceramic bottom – working with large square casserole dishes or cake-sheets
- + Rack for simultaneous thawing and cooking on 2 levels
- + 10 automatic cooking programs
- + Stainless steel interior



3 IN 1 MICROWAVE &amp; CONVECTION &amp; BROILER

CERAMIC

## MCG 25 CERAMIC CHEF 3 IN 1



Item 3351



CERAMIC

60%  
more  
spaceBy comparison with the  
MCG25 chef 3 in 1 with  
turntable**A fully fledged oven - just a little more practical**

With the compact all-rounder, you can thaw, heat, bake and grill food faster and in a more energy-efficient manner than with a large oven. And the combination of microwave, grill and convection oven in the stylish stainless steel housing with a mirror front also looks exceptionally good.

- + 900 watts microwave, 10 microwave power levels
- + 1200 watts grill
- + 2050 watts fan assisted, 10 fan assisted temperatures 110 ° – 200 °C
- + Approx 25 liter\* capacity with even ceramic bottom working with large square casserole dishes or cake sheets
- + Mirror front
- + 9 automatic cooking programs
- + Even ceramic base with microwave reflectors
- + 95 minute timer with end signal

3 IN 1 MICROWAVE &amp; CONVECTION &amp; BROILER

CERAMIC

## MCG 30 CERAMIC CHEF 3 IN 1

**Maximum space**

The multifunctional design microwave MCG30 Ceramic with grill and convection setup guarantees culinary delights in the kitchen and is easy to use due to its practical functions.

- + 900 watts microwave, 10 microwave power levels
- + 1100 watts grill
- + 10 convection temperatures 110 ° – 200 °C
- + Approx 30 liter\* capacity with even ceramic bottom - working with large square casserole dishes or cake-sheets
- + Stainless steel interior
- + Mirror front
- + 9 automatic cooking programs
- + Ceramic bottom with microwave reflector
- + 95 Minuten Timer mit Endsignal



Item 3371

CERAMIC

60%  
more  
spaceBy comparison with the  
MCG30 chef 3 in 1 with  
turntable

MULTIFUNCTION

CASO DESIGN SERIES

DESIGN SERIES BLACK

HIGH CONVECTION (HC)



Product name	BMG 20	BMG 30	BMCG 25	SMG 20
Item	3319	3332	3349	3324
EAN	40 38437 03319 9	40 38437 03332 8	40 38437 03349 6	40 38437 03324 3
Case colour	Black	Black	Black	Silver
Intern material	Painted grey	Painted grey	Stainless steel	Stainless steel
Front	Mirrored	Mirrored	Mirrored	Mirrored / stainless steel
Microwave	800 watt	900 watt	900 watt	800 watt
Microwave power levels	6	6	6	5
Broiler	900 watt	1100 watt	1000 watt	1000 watt
Convection			1950 watt	
Convection temperatures			110–200 °C	
Convection levels			10	
Cooking programs	9	9	9	8
Combination programs				2
Preheat function	▪	▪	▪	▪
Display	LED, green	LED, green	LED, green	LED, red
Mirrored door	▪	▪	▪	▪
Internal capacity (WxHxD)	315 x 195 x 295 mm Approx. 20 L*	350 x 190 x 330 mm Approx. 30 L*	315 x 180 x 315 mm Approx. 25 L*	280 x 180 x 275 mm Approx. 20 L*
Turntable Ø	Ø 24,5 cm	Ø 31,5 cm	Ø 27 cm	Ø 25,5 cm
Dimensions (WxHxD)	460 x 260 x 360 mm	540 x 300 x 440 mm	495 x 280 x 440 mm	460 x 290 x 345 mm
Weight	11,15 kg	16,5 kg	15,8 kg	11,9 kg
Voltage	All devices 220-240V ~ 50/60 Hz			
Certificate	GS,CE	GS,CE	GS,CE	GS
Unit	1	1	1	1



## DESIGN SERIES

## CERAMIC



HCMG 25	MG 20 Ceramic menu	MG 25 Ceramic menu	MCG 25 Ceramic chef	MCG 30 Ceramic chef
3354	3323	3331	3351	3371
40 38437 03354 0	40 38437 03323 6	40 38437 03331 1	40 38437 03351 9	40 38437 03371 7
Silver	Stainless steel	Silver	Silver	Silver
Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Mirrored / stainless steel	Mirrored	Mirrored	Mirrored	Mirrored
900 watt	800 watt	900 watt	900 watt	900 watt
5	5	10	10	10
1100 watt	1000 watt	1000 watt	1200 watt	1100 watt
2500 watt			2050 watt	2100 watt
150–240 °C			110–200 °C	110–200 °C
10			10	10
10	14	10	9	9
4	2	2	2	2
■	■	■	■	■
LED, red	LED, green	LED, green	LED, green	LED, green
■	■	■	■	■
325 x 200 x 335 mm	270 x 180 x 290 mm	320 x 190 x 290 mm	315 x 200 x 345 mm	350 x 195 x 360 mm
Approx. 25 L*	Approx. 20 L*	Approx. 25 L*	Approx. 25 L*	Approx. 30 L*
Ø 31,5 cm	Ceramic base	Ceramic base	Ceramic base	Ceramic base
515 x 305 x 465 mm	460 x 270 x 400 mm	500 x 290 x 375 mm	485 x 280 x 415 mm	540 x 300 x 420 mm
18,74 kg	12,3 kg	13,4 kg	15,8 kg	16,2 kg
All devices 220-240V - 50/60 Hz				
GS	GS	GS	GS	GS
1	1	1	1	1

## MOBILE INDUCTION HOBS

# GREAT COOKING ENJOYMENT AND SMALL AND FLEXIBLE AT THE SAME TIME



- + QUICK AS GAS
- + ENERGY-SAVING (UP TO 50%)
- + SAFE (HEAT ONLY IN THE PAN)



CASO's mobile hobs can be used very flexibly. Using the new Teppanyaki set, you can convert the hob into a modern Teppanyaki grill in no time at all.

The induction fields are suitable as fully-fledged hobs, as warming plates, for cooking events or for use in mobile catering.



MOBILE DESIGN INDUCTIONS COOKTOPS

VARIOUS 2000

- + Mobile single induction hob, 2000 watts
- + Sensor-touch display with large digital display
- + 8 power level
- + 8 temperature level, approx. 80 – 220 °C
- + 7 different direct selectable functions
- + Timer up to 120 minutes
- + Glass ceramic all-glass surface
- + Simple and easy cleaning
- + Safe due to automatic pan detection and overheat protection



Item 2002

EXTREMELY FLAT – 40 mm



Induction hob ready to plug in 230V

MOBILE DESIGN INDUCTIONS COOKTOP SET

S-LINE 2100 TEPPANYAKI SET



ETM TESTMAGAZIN • URTEIL	
CASO Germany S-Line 2100	
<b>SEHR GUT</b>	<b>93,31 %</b>
Im Test: 9 Induktions-Kochfelder Testurteile: 4× sehr gut, 5× gut <a href="http://www.etm-testmagazin.de">www.etm-testmagazin.de</a>	Heft 07/2016



Induction hob ready to plug in 230V

Item 2228



**Teppanyaki grill plate**

- + Non-stick grill plate suitable for induction hobs in set with induction hotplate S-Line 2100 – for mobile barbecuing enjoyment
- + Heat-insulated silicone handles for protection from heat
- + Channels which capture excess oil and fat while barbecuing
- + Scratch and impact resistant ceramic surface

**S-Line 2100**

- + 12 power levels
- + Glass ceramics
- + Sensor Touch operation
- + Timer function 1 – 180 minutes with 1 minute interval
- + Temperature from approx. 60 – 240 °C
- + Automatic safety switch - protection against overheating
- + Automatic pot recognition
- + Very simply and easy to clean
- + In a set with Teppanyaki grill plate suitable for induction, non-stick coated and scratch-proof for mobile grilling pleasure
- + Silicone handles with insulated run-off containment collecting surplus fat and oil

MOBILE COOKTOPS

PRO GOURMET 2100



Direct handling

The mobile hobs of the Pro Gourmets have convenient direct-control functions and 12 adjustable power levels.

- + Powerful 2100 Watt output
- + Four practical direct functions for perfect cooking and frying results
- + Smart control: 12 precise power levels
- + Glass ceramic all-glass surface: can be cleaned particularly easily
- + Button operation under glass (Sensor-touch-control)
- + Practical timer function 1- 180 minutes with 1 minute interval
- + Temperature pre-selection approx. 60-240 °C
- + Automatic security device for protection from overheating
- + Automatic pot detection
- + Easily readable digital display
- + High-quality design



Item. 2232



Induction hob ready to plug in 230V

Direktfunktionen

- Cook I = simmer
- Cook II = slow cooking
- Cook III = cooking
- Fry = frying



MOBILE COOKTOPS

PRO GOURMET 3500



Double the cooking pleasure

The double hob is equipped with smart power sharing technology in addition to the easily selectable direct functions

- + Powerful 3500 Watt output
- + Power Sharing
- + Four practical direct functions for perfect cooking and frying results
- + Smart control: 12 precise power levels
- + Glass ceramic all-glass surface: can be cleaned particularly easily
- + Button operation under glass (Sensor-touch-control)
- + Practical timer function 1- 180 minutes with 1 minute interval
- + Temperature pre-selection approx. 60-240 °C
- + Automatic security device for protection from overheating
- + Automatic pot detection
- + Easily readable digital display
- + High-quality design



Item 2233



Induction hob ready to plug in 230V

Total performance 3500 Watt



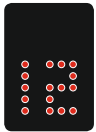
Power Sharing

The two hobs share in total 3400 watt power. Use only the left or right hob at max. 2100 watts. If you switch on the second hob, 3400 watts of power are distributed on both hobs.



PREMIUM: MOBILE COOKTOPS WITH EQUAL-HEAT

MAITRE 2400



Best performance

The Maitre design series has a perfectly balanced induction coil providing a completely uniform heating field.

- + Single Induction Hob max. 2400 Watt
- + 12 temperature settings
- + Glass ceramic surface
- + Temperature from 60 to 240 °C
- + Sensor touch control
- + Timer function 1 to 180 minutes with 1 minute Interval
- + Automatic safety-switch for overheat protection
- + Safe due to automatic pan detection
- + Big display
- + Easy to clean
- + Modern design



Item 2230



Precise cooking with Smart Control

12 power and temperature levels allow a very fine adjustment of the temperature needed – perfect to the point. Best for inter alia to or boil down.



PREMIUM: MOBILE COOKTOPS WITH EQUAL-HEAT

MAITRE 3500



Convenient operation

The slightly sloped control panel facilitates practical control of the cooking levels with high performance power sharing.

- + Double Induction Hob max. 3500 Watt
- + 12 temperature settings
- + Glass ceramic surface
- + Temperature from 60 to 240 °C
- + Sensor touch control
- + Timer function 1 to 180 minutes with 1 minute Interval
- + Automatic safety-switch for overheat protection
- + Safe due to automatic pan detection
- + Big display
- + Easy to clean
- + Modern design



Item 2231

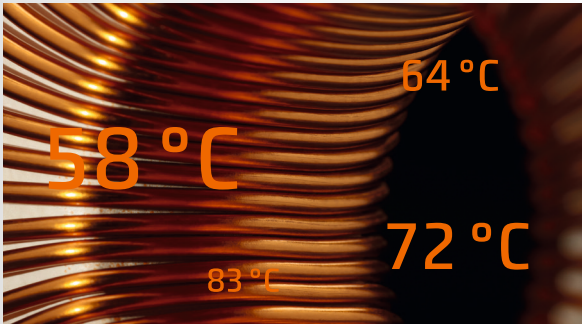


Equal heat technology

Optimum heat distribution through a larger induction coil and even energy development.

NEW PRODUCT 2017

MUCH MORE THAN A HOB: THE TC 2100 with TEMPERATURE CONTROL



TC 2100 Thermo Control the all-rounder

Cooking, frying, keeping warm, fondue, SousVide & core temperature cooking



Temperature Control

Perfect control forms the basis for ideal cooking results. The newly developed temperature control supplements induction cooking with this dimension – fast, safe, energy-saving and perfectly controlled.





## MOBILE HOB WITH TEMPERATURE CONTROL

## TC 2100 THERMO CONTROL



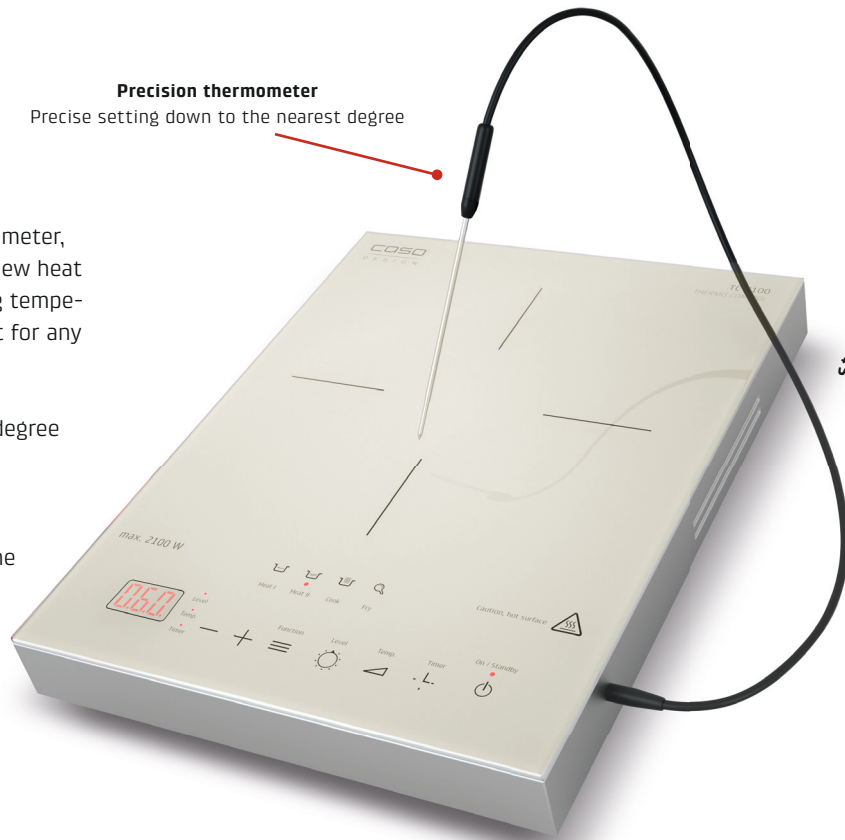
## Precision thermometer

Precise setting down to the nearest degree

## More options

Due to the combination of the precision thermometer, induction cooking is provided with completely new heat control options. You can set the perfect cooking temperature for each menu and automatically retain it for any length of time.

- + Roasting and cooking that is accurate to the degree thanks to the innovative Thermo Control – thermometer
- + FineTemp: Accurate to within 1°C
- + Perfect for SousVide, to keep food warm or the very precise roasting of meat and fish
- + Intuitive sensor touch operation
- + Powerful 2100 Watt
- + Precision cooking with SmartControl at 12 different power levels
- + Timer function of 1 to 180 minutes
- + Temperature pre-selection of approx. 60 to 240 °C can be set
- + Including practical holder for the thermometer



Induction hob ready to plug in 230V



Item 2223

## Multifunctional

Cooking, roasting, keeping the food hot, fondue, SousVide & core-temperature cooking

## WITH 3 COOKTOPS

## MASTER HI P3 PLUS



## PowerSharing Technologie

The front hob can take advantage of the power of the rear hob. This makes it possible to optimally utilize the energy and to increase the performance.



Induction hob ready to plug in 230V

- + Induction cooker with 3 cooking zones  
3500 watt  
1x 1400 watt (right hob),  
1x 1000 watt (backmost left)  
1x up to 2100 watt with PowerSharing (left hob in front)
- + All-glass Surface
- + Simple and easy cleaning
- + Sensor-Touch- operation
- + Large digital Display
- + Timer, power stages and temperature for each hob individually adjustable
- + 10 Power stages for each hob (backmost hob 5)
- + Temperature pre-selection adjustable app. 60 °C – 240 °C
- + Timer function 1 –180 minutes in 1-minute-intervalls
- + Safe operation due to automatic pot detection
- + Automatic Overheating protection
- + Lock-function (setting protection / child safety lock)

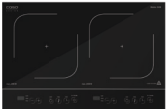


Item 2151

INDUCTION

MOBILE INDUCTION COOKTOP SERIES

MOBILE INDUCTION



Product name	VARIOUS 2000	S-Line TABLE GRILL SET 2100	MAITRE 2400	MAITRE 3500
Item	2002	2228	2230	2231
EAN	40 38437 02002 1	40 38437 02228 5	40 38437 02230 8	40 38437 02231 5
Case colour	Black	Stainless steel	Stainless steel	Stainless steel
Operation	Touch	Touch	Touch	Touch
Inductions hobs	1	1	1	2
Pot size Ø	12 – 26 cm			
Power	2000 watt	2100 watt	2400 watt	3500 watt
Booster				
Power levels	12	12	12	12
Temperature levels	12	12	12	12
Auto. pot detection	■	■	■	■
Timer function	■	■	■	■
Keep warm	■	■		
Slide function				
Hold				
Power Sharing				
Smart Control		■	■	■
Overheating protection	■	■	■	■
Accessory	Teppanyaki plate			
Display	Red	Red	Red	Red
Glass	All-glass	All-glass	All-glass	All-glass
Dimensions (BxHxT)	290 x 40 x 380 mm	280 x 60 x 370 mm	300 x 60 x 370 mm	600 x 60 x 370 mm
Weight	2,5 kg	2,7 kg	3,1 kg	5,6 kg
Voltage	All devices are ready to plug in 220-240V - 50/60 Hz			
Certificate	GS	GS / CE	GS / CE	GS / CE
Unit	2	2	2	1



MOBILE INDUCTION



MOBILE INDUCTION 3er



Product name	PRO GOURMET 2100	PRO GOURMET 3500	TC 2100 Thermo Control	MASTER HI P3 Plus
Item	2232	2233	2223	2151
EAN	40 38437 02232 2	40 38437 02233 9	40 38437 02223 0	40 38437 02151 6
Case colour	Stainless steel	Stainless steel	Stainless steel / silver	Stainless steel
Operation	Touch	Touch	Touch	Touch
Inductions hobs	1	1	1	3
Pot size Ø				12 – 26 cm
Power	2100 watt	3500 watt	2100 watt	3500 watt
Booster				
Power levels	12	12	12	10
Temperature levels	12	12	in 1 °C levels	10
Auto. pot detection	■	■	■	■
Timer function	■	■	■	■
Keep warm				
Slide function				
Hold			■	
Power Sharing				■
Smart Control	■	■		
Overheating protection	■	■	■	■
Accessory	Thermometer			
Display	Red	Red	Red	Red
Glass	All-glass	All-glass	All-glass	All-glass
Dimensions (BxHxT)	275 x 60 x 370 mm	542 x 61 x 366 mm		535 x 65 x 530 mm
Weight	2,6 kg	4,3 kg	2,6 kg	7,75 kg
Voltage	All devices are ready to plug in 220-240V - 50/60 Hz			
Certificate	GS / CE	GS / CE	GS	GS / CE
Unit	2	2	2	1

# IN LOVE WITH FRESHNESS AND GOOD TASTE

## PREMIUM CASO VACUUM SYSTEMS



### High performance vacuum sealer

Your food is being vacuum sealed with a vacuum efficiency of about 90 % at -0.8 bar. So foods stay fresh longer without preservatives. Also ideal for portioning and storage of goods or the cooking methods à la Sous Vide.

### Perfect vacuum regulation

Use the "Soft Vacuum System" function to control vacuum strength that guarantees the optimum vacuum of the goods. Ideal for gently processing of soft, sensitive, dry or wet food.



### Removable vacuum chamber

The removable vacuum chamber allows very easy cleaning. Liquid residues are held back in this and can be poured off after vacuum sealing.



### Double sealing bar with up to 300 mm length.

With up to two sealing bars the goods are sealed perfectly and absolutely airtight. The welding time can be also controlled by a function and allows the processing of different packagings (coffee, bags of chips, etc.)



### Temperature control

To prevent melting of the welding seams of the bag, or merge with the device, the automatic temperature control adjusts and controls the heat.



### Practical integrated fold-out Cutter & Foil dispenser

A sophisticated system: Insert the film roll into the box and unroll like a paper roll for direct processing. Then, crop, seal, fill and process the integrated cutter to the desired length.



**Winner**  
The multi-award-winning series of CASO design vacuum systems offers many processing capabilities and functions.



**Selectable welding time, consistency function**  
That way wet, moist or dry food is perfectly tight and vacuum sealed, the adjustable sealing time allows a differentiated setting of the seam.



**Accessory**  
Cooking & tear-resistant bags with rib structure ensure an optimum vacuum. They are available in four different sizes. The bags are microwave safe and ideal for Sous Vide dishes.



**"The winner takes it all"**  
CASO has premium vacuum systems. The VC100 is test winner with the best vacuum performance and comfortable handling. The great thing is that the VC200 and VC300 perform just as well than the VC100.



**Sous Vide**  
Meat, fish or vegetables can be cooked in a vacuum sealed bags. The advantage is that food is cooked in its own juice and is very tender and tasty.



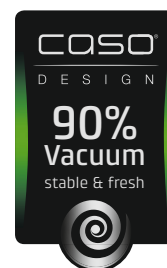
		Not vacuumed*	Directly vacuumed*
		Days	Days
FRESH	Beef	3 – 4	8 – 9
	Poultry	2 – 3	6 – 9
	Whole fish	1 – 3	4 – 5
	Wild	2 – 3	5 – 7
	Strips of pork	4 – 6	20 – 25
	Hard/semi-hard cheese	15 – 20	25 – 60
	Vegetable	1 – 3	7 – 10
	Fruits	5 – 7	14 – 20
COOKED	Soups, purees, pasta and risotto	2 – 3	8 – 10
	Rolled and roasted meat	2 – 3	8 – 10
	Desserts with fruit or cream	2 – 3	8 – 10
		Months	Months
FOOD	Meat	4 – 6	15 – 20
	Fish	3 – 4	10 – 12
	Vegetable	8 – 10	18 – 24
MISCELLANEOUS	Bread	1 – 2	6 – 8
	Cookies	4 – 6	12
	Pasta	5 – 6	12
	Rice	5 – 6	12
	Flour	4 – 5	12
	Ground coffee	2 – 3	12
	Freeze-dried products	1 – 2	12

\* In compliance with the relevant hygiene conditions during the packaging process



# VACUUM SYSTEM

## DESIGN SERIES VC



SMALL CONVENIENT VACUUM SYSTEM WITH A 30 CM SEALING BAR

### VC 11



Item 1369

- + Fully automatic vacuum system for to vacuum food
- + Ideal for meat, fish, vegetables and fruit
- + Max. 30 cm Coil roll width at any length
- + Incl. 10 top-quality bags
- + Electronic temperature monitoring of weld seam



**Perfect handling with COSO vacuum sealers:**  
Tight-fitting clasp for finest vacuum and sealing bar.



SMALL CONVENIENT VACUUM SYSTEM WITH A 30 CM SEALING BAR

### VC 15



Item 1371

**Fully automatic  
vacuuming  
and sealing**



- + Fully automatic vacuum system to vacuum your food
- + Variable vacuum strength through vacuum stop button
- + Separate welding function
- + High quality stainless steel front
- + Ideal for fish, meat, vegetables and fruits
- + Weldseam at max. 30 cm and any length
- + Fully automatic vacuuming and sealing
- + Compact design, light weight
- + Incl. 10 top-quality bags
- + Electronic temperature monitoring of weld seam

## VACUUM SYSTEM WITH DOUBLE SEALING BAR

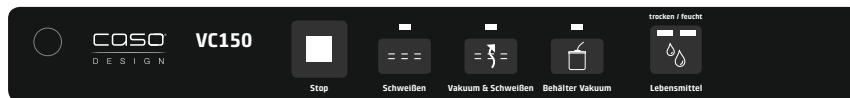
## VC 150



The VC150 seals the vacuum bags with a double welding seam. This is particularly suitable for storing foods over a longer period, for instance in the freezer.

- + Fully automatic vacuum system to vacuum food
- + New: Stainless steel cover front
- + New: Adjustable sealing time Selectable welding time (dry or moist food) for a perfect welding seam and vacuum sealing – suitable for Sous-Vide-Cooking
- + Natural storage without preserving agents – Ideal for meat, fish, vegetables and fruit
- + Max. 30 cm rolls width at any length
- + Removable vacuum chamber
- + Vacuum regulating with stop button: perfect for sensitive goods
- + Electronic temperature monitoring of weld seam
- + Expandable with universal lid for vacuum containers
- + Incl. 10 professional vacuum bag
- + Incl. vacuum hose for containers

Item 1382



## CUTTER AND FOIL ROLL BOX

## VC 250



Item 1392



Based on the VC150, the VC250 offers integrated special accessories: Film rolls can be processed quickly and easily with the roll compartment and the fold-out cutter.

- + With roll box for direct handling
- + With fold-out cutter to cut off the film at the desired length
- + Incl. 2 professional vacuum rolls
- + Incl. vacuum hose for containers



# PREMIUM VACUUM TECHNOLOGY

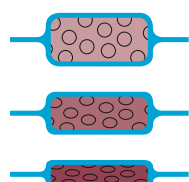
## FOR PREMIUM PRODUCTS



Item 1394

THE ALL-IN-ONE SYSTEM WITH A SOFT VACUUM SYSTEM

### VC350 WITH SVS



#### Soft vacuum system / vacuum control

Through the new the function of the regulation of vacuum strength so vacuum can be adjusted individually. Especially for soft foods, the pressure can be adjusted by pressing the function button, so they are not crushed.



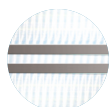
#### Selecting the sealing time

(dry or wet food) For a perfect sealing bar and vacuum safe sealing



#### Integrated fold out cutter

For a very convenient and easy processing



#### Easy to clean

through removeable chamber

#### High-performance vacuum pump: 12 l/ min

#### Double sealing bar

#### With foil box

Complimentary:  
2 professional foil rolls

- + Fully automatic vacuum system to vacuum food
- + New: Stainless steel cover front
- + New: Adjustable sealing time Selectable welding time (dry or moist food) for a perfect welding seam and vacuum sealing – suitable for Sous-Vide-Cooking
- + With fold-out cutter to cut off the roll at the desired length
- + With roll box for direct handling
- + Selectable welding time (dry or moist food) for a perfect welding seam and vacuum sealing
- + Adjustable vacuum strength, ideal for soft or sensitive food
- + Natural storage with out preserving agents
- + Ideal for meat, fish, vegetables and fruit
- + Max. 30 cm rolls width at any length
- + Removable vacuum chamber
- + Electronic temperature monitoring of weld seam
- + Expandable with universal lid for vacuum containers
- + Incl. 2 professional vacuum rolls
- + Incl. vacuum hose for containers

**SVS**  
Soft Vacuum  
System





PROFESSIONAL VACUUM SYSTEM

# FASTVAC 500



Item 1409



- The FastVac professional series is ideally suited for use in the professional field. The housings are solid and designed for intensive use.
- + Professional style, stainless steel vacuum sealer, 130 w
  - + Double piston pump and powerful motor for heavy duty & continuous professional use, max vacuum pressure at -0.9 bar (max)
  - + Unique design for quiet operation, working noise under 68 dB
  - + Double sealing bar for reliable and positive seal under high vacuum condition (Width: 30 cm)
  - + Patented handle lock design, easy and convenient to use
  - + Versatile functions: three stage sealing, two vacuum level, pulse function, manual sealing, useable for canisters, automatic vacuum & sealing
  - + Digital progress in dicator; control label with embossed buttons
  - + Durable design, for professional use
  - + Including hose adaptor for accessories
  - + Integrated bag cutter

PROFESSIONAL VACUUM SYSTEM

# FASTVAC 1200



Item 1412

maximum vacuum:  
**-0.9 bar**



- + Professional style, stainless steel vacuum sealer, 130 w
- + Double piston pump and powerful motor for heavy duty & continuous professional use, max vacuum pressure at -0.9 bar (max)
- + Unique design for quiet operation, working noise under 68 dB
- + Double sealing bar for reliable and positive seal under high vacuum condition (Width: 30 cm)
- + Patented handle lock design, easy and convenient to use
- + Sensor touch operation with pressure display
- + Versatile functions: three stage sealing, two vacuum levels, pulse function, manual sealing, useable for canisters, automatic vacuum & sealing
- + Durable design, for professional use
- + Including hose adaptor for accessories
- + Integrated bag cutter
- + Each unit with 10 pcs 20 x 30 cm & 10 pcs 30 x 40 cm vacuum bags
- + Including bag opener

## A NEW DIMENSION OF TASTE

# THE NEW GOURMETVAC SERIES: A VERSATILE SYSTEM WITH MANY PRACTICAL FUNCTIONS.



### THE NEW VACUUM SEALER SERIES

## PREMIUM QUALITY

Using the new GourmetVAC series vacuum technology you can always enjoy your food fresh and in five-star quality. Discover the advantages of an innovative system that offers all manner of possibilities to redefine enjoyment and freshness using different designs.



### MODULE PRINCIPLE

## ONE PLATFORM – MANY DIFFERENT FUNCTIONS

The series of new GourmetVAC vacuum sealer models grows in line with their needs. The entry-level model 180 already offers an extensive range of functions: a powerful 15 litre per minute vacuum pump, double welded seams for entirely airtight vacuum protection, a removable vacuum chamber for easy cleaning of residual fluids and an intuitive, easy-to-use control bar. The models based on the GourmetVAC 180 have been enhanced by further practical ideas: a cutter, foil roller, memory function and adjustable vacuum levels.



DESIGN

INTELLIGENT DETAILS

The design of the GourmetVAC models is based on the spout fastening. The bag is firmly and perfectly fixed to the welding bar - in all sizes. There is room for the implementation of the removable vacuum chamber, a cutter and the clearly marked control bar. The flat appliance can be stowed away in any drawer. The proportions and the processing stand sfor our aspiration of combining ideal ease of use with aesthetic design - for maximum enjoyment and ease of use.



SOFT VACUUM SYSTEM & V-MEMORY

PERFECT VACUUM STRENGTH

The Soft Vacuum System (from 380 upwards) regulates the vacuum strength individually according to the nature of the food. Thus, foods such as strawberries or vegetables can be vacuum sealed carefully and safely ensuring long-term freshness. The supplementary container function and the enclosed vacuum hose make it possible to process additional accessories such as vacuum containers using the system. The previous vacuum-sealing action can be saved and repeated using the V-memory function. This facilitates and accelerates each working step.

ADDITIONAL FUNCTIONS

CUTTER & ROLL COMPARTMENT

From the 380 version upwards, the GourmetVAC has an internal roll compartment. This makes the handling much easier because the bags can be pulled out of the device directly in the desired length. The models also have an integrated cutter so that the bags can be adjusted to the desired length.



COMFORTABLE HANDLING

BUTTERFLY LOCK

CASO Design incorporates every detail in the development of state-of-the-art products. The functional butterfly lock makes vacuum sealing even easier. By turning the butterfly lock, the sealing bar is automatically pressed close to the foil and snaps into place ensuring the bag is perfectly sealed and absolutely airtight.



MORE VACUUM POWER (GOURMETVAC 480)

WITH A TWIN-PUMP

The increased 15 litre per minute vacuum power of the models in this series ensures perfect, fast and safe vacuuming results. The GourmetVAC 480 is equipped with a twin-pump and offers an astonishing 20 litres of vacuum power per minute. Thus, this device fulfils professional standards with its performance levels - for cooks with special aspirations.



## PREMIUM VACUUM SEALING SYSTEM WITH 30 CM LONG WELDING SEAM

## GourmetVAC 180



Item 1384

- + Professional vacuum sealing system, 120 W
- + Piston pump (9L / min) and powerful motor
- + Functional, flat design for very quiet working (less than 68 dB)
- + Weld seam of max. 30 cm for any length, ideal for fish and meat
- + Patented locking handle for simple sealing
- + Varied functions: manual welding, automated vacuuming and welding
- + Commercially usable, high-quality processing of the device for long-lasting use perfect for sensitive goods
- + Easy to clean thanks to removable vacuum chamber
- + Vacuum regulation: use the stop button to regulate the vacuum strength – perfect for sensitive goods
- + Incl. 10 bags 20 x 30 cm

## UPGRADE: FOLDABLE CUTTER &amp; PULSE FUNCTION

## GourmetVAC 280



Description as with the 180 model supplemented by:

- + **Practical roll cutter**
- + **Piston pump (15L / min) and powerful motor**
- + **Incl. container function for use with CASO vacuum containers**
- + **Secure vacuuming with double weld seam**



By means of the practical function of the integrated cutter, you can cut film rolls directly to your desired size using this system. With a width of up to 30 cm it is possible to even vacuum seal very large bags for instance for whole fish, game or other larger pieces of meat.

The pulse function is ideal for generating a soft vacuum seal (SVS) for soft foods such as berries, fish or bread. In the normal vacuum sealing process, they would not be ideally vacuum sealed due to the high vacuum present. The pulse button makes it possible to regulate the perfect vacuum for sensitive foods and to store the products perfectly and, above all, in a way that makes them fresh and safe.



UPGRADE: INTEGRATED ROLLER CARTRIDGES

# GourmetVAC 380



- Description as with the 280 model supplemented by:
- + Including 1 roll each of 20 x 300 cm, 30 x 300 cm
  - + Practical progress indicator
  - + Container and marinating function for use with CASO vacuum containers
  - + Including 1 roll each of 20 x 300 cm, 30 x 300 cm

The GourmetVAC is ideal for the vacuum sealing of meat, fish, vegetables and much more besides. The product version with a cutter and foil box is particularly suitable for the effective processing of large quantities of different sizes.



FOR INTENSE ENJOYMENT - FROM 380 UPWARDS:

## MARINATING FUNCTION

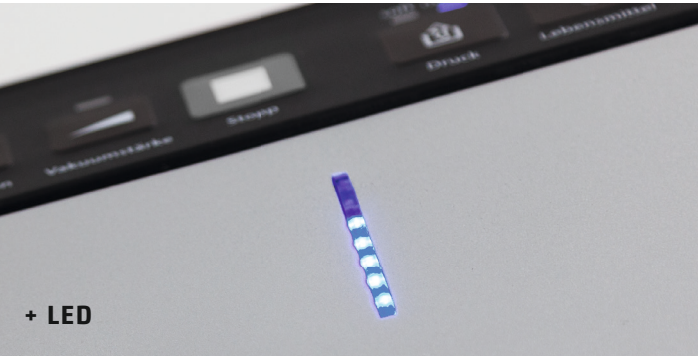
Meat that has been placed in vacuum bags and vacuum sealed is intensively marinated. The pores absorb the marinade wonderfully well due to the vacuum. Containers can also be vacuum-sealed via the vacuuming tube in the lid – this is also ideal for a marinade.



FROM 380 UPWARDS:

## LED PROGRESS DISPLAY

An LED bar informs you of the progress of the vacuuming process. You can keep track of all automatic levels very well. Part of our philosophy is to employ information technology in such a way that the handling process is comprehensible and well thought through in terms of the interaction with the user right down to the smallest detail.





UPGRADE:WITH TWIN VACUUM PUMP, V-MEMORY, AUTO CLOSE

# GourmetVAC 480



Item 1387



Full vacuum performance: The top product with a twin vacuum pump has a premium design. Nothing is left to be desired here in terms of the processing speed, features and accessories. If hunters want to vacuum seal meat after the hunt or fishermen want to vacuum seal fish they have caught for the barbecue season then this works perfectly with this product version. This design is also most ingenious for the harvesting of vegetables in the garden. And don't forget: SousVide for friends and the whole family.

THE VACUUM SEALER THINKS FOR ITSELF  
(just the 480 series)

## V-MEMORY

The V-MEMORY function allows you to repeat individual vacuum sealing operations. For example, if fruits or berries should be vacuum sealed, it is useful to carefully vacuum seal the first bag using the pulse function to ensure the fruits will not be crushed or burst. After this, the following quantities can be processed automatically using the V-MEMORY button in accordance with the previous process. This function is exceptionally well suited for the vacuum sealing of sensitive foods such as soft fruits, fish or bread. Everything stays fresh and delicious in this way.



V-Memory



## GourmetVAC 480

Description as with the 380 model supplemented by:

- + **Double piston pump (20L / min) and powerful motor**
- + **"Automatic Lock" – sealing system: Device closes automatically during the vacuuming action**
- + **Adjustable, infinitely variable vacuum strength IVS: Ideal for sensitive foods**
- + **Innovative memory function for the repetition of the last vacuum strength**



AUTO-CLOSE FUNCTION (JUST THE 480 SERIES)

## AUTO-CLOSE

The GourmetVAC automatically closes the vacuum chamber by means of the new Auto-Close function. You only place the bag on the welding bar and close the lid – it is not necessary to press it on or lock it. As soon as you start the vacuum sealing process, the device creates a negative pressure and closes the chamber. Then the vacuum sealing process begins automatically. You obtain a perfect result, fully automatically!



## SOUSVIDE

FLEXIBLE SOUSVIDE –  
STAR LEVEL COOKING

The flexible SousVide rod cooker is adjusted to the cooking vessel by means of a hanging device.

Item 1312

## FLEXIBLE SOUSVIDE COOKER

## SV 300

**An upgrade for each menu**

The handy SousVide cooker is a complete cooking unit for SousVide dishes. It has a heat control that can be finely adjusted accordingly and a uniform water circulation unit.

- + SousVide cooker with simple handle for flexible sous vide cooking of star level quality
- + Simple and quick attachment due to the practical handle
- + Appliance is completely water-resistant according to IPX7 standard
- + Suitable for virtually all heat-resistant vessels
- + Timer function: Can be set for running times of up to 99 hours
- + Rapid heating of water, up to 90 ° C in 0.5 ° C increments individually adjustable
- + Heats up to 20 litres to precisely within 0.5 ° C of the target temperature\*
- + Constant temperature due to water circulation
- + Simple operation through a combination of sensor-touch control and rotary control



INFORMATION

VACUUM SYSTEM & SOUSVIDE

VACUUM SYSTEM VC



Product name	VC 11	VC 15	VC150	VC250	VC350
Item	1369	1371	1382	1389	1394
EAN	40 38437 01369 6	40 38437 01371 9	40 38437 01382 5	40 38437 01389 4	40 38437 01394 8
Case colour	Silver / black	Stainless steel / black	Stainless steel / black	Stainless steel / black	Stainless steel / black
Operation			Soft touch panel	Soft touch panel	Soft touch panel
Sealing bar	Single, up to 30 cm	Einfach, bis 30 cm	Double, up to 30 cm	Double, up to 30 cm	Double, up to 30 cm
Vacuum pump	9 L / min.	9 L / min.	12 L / min.	12 L / min.	12 L / min.
Vacuum chamber	Intergrated	Intergrated	Removable	Removable	Removable
Temperature control	■	■	■	■	■
Vacuum regulation			■	■	■
Vacuum containers			■	■	■
Retractable cutter			■		■
Storage box			■		■
Pulse vacuum regulator					■
Twin-pump system					
Progress bar					
V-Memory					
Auto Close					
Low-temperature cooker					
Timer					
Power	110 watt	110 watt	120 watt	110 watt	120 watt
Voltage	220-240V~ 50 Hz	220-240V~ 50 Hz	220-240V~ 50/60 Hz	220-240V~ 50/60 Hz	220-240V~ 50/60 Hz
Dimensions (WxHxD)	360 x 90 x 150 mm	360 x 90 x 150 mm	390 x 90 x 170 mm	390 x 90 x 173 mm	390 x 90 x 173 mm
Weight	1,2 kg	1,5 kg	1,9 kg	2,0 kg	2,0 kg
Accessory	+ 10 vacuum bags (22 x 30 cm)	+ 10 vacuum bags (22 x 30 cm)	+ Vacuum hose for containers + 10 vacuum bags	+ 2 professional vacuum rolls + Vacuum hose	+ Vacuum hose for containers + 2 professional vacuum rolls
Certificate	GS	GS	GS	GS	GS
Unit	2	2	2	2	2

FASTVAC PROFI SERIES



GourmetVAC SERIES



SOUSVIDE



FAST VAC 500	FastVAC 1200	GourmetVAC 180	GourmetVAC 280	GourmetVAC 380	GourmetVAC 480	SV 300
1409	1412	1384	1385	1386	1387	1312
40 38437 01409 9	40 38437 01412 9	40 38437 01384 9	40 38437 01385 6	40 38437 01386 3	40 38437 01387 0	40 38437 01312 2
Stainless steel	Stainless steel	Silver	Silver	Silver	Silver	Stainless steel / black
Soft touch panel	Soft touch panel	Soft touch panel	Soft touch panel	Soft touch panel	Soft touch panel	Sensor touch
Double, up to 30 cm	Double, up to 30 cm	Double, up to 30 cm	Double, up to 30 cm	Double, up to 30 cm	Double, up to 30 cm	
15 L / min.	15 L / min.	9 L / min.	15 L / min.	15 L / min.	20 L / min.	
Intergrated	Intergrated	Removable	Removable	Removable	Removable	
■	■	■	■	■	■	
■	■	■	■	■	■	
■	■		■	■	■	
■	■		■	■	■	
			■	■	■	
			■	■	■	
				■	■	■
					■	
					■	
						■
						■
130 watt	130 watt	120 watt	130 watt	130 watt	130 watt	800 watt
220-240V~ 50/60 Hz	220-240V~ 50/60 Hz	220-240V~ 50/60 Hz	220-240V~ 50/60 Hz	220-240V~ 50/60 Hz	220-240V~ 50/60 Hz	220-240V~ 50/60 Hz
400 x 110 x 215 mm	401 x 118 x 272 mm	380 x 88 x 178 mm	380 x 88 x 178 mm	410 x 102 x 200 mm	410 x 102 x 200 mm	77 x 400 x 105 mm
2,8 kg	3,4 kg	1,7 kg	1,9 kg	2,0 kg	2,2 kg	1,6 kg
+ Vacuum hose for containers + 20 vacuum bags	+ Vacuum hose for containers + 20 vacuum bags	+ 10 vacuum bags (22 x 30 cm)	+ 10 vacuum bags (22 x 30 cm)	+ 10 vacuum bags (20 x 300 cm) + 1 vacuum hose (30 x 300 cm)	+ 10 vacuum bags (20 x 300 cm) + 1 vacuum hose (30 x 300 cm)	
GS	GS	GS	GS	GS	GS	GS
1	1	2	2	2	2	2



WINE STORAGE COMPRESSOR-TECHNOLOGY

---

TASTE IS A QUESTION OF THE  
TEMPERATURE. YOU DEVELOP  
EVERY AROMA WITH CASO DESIGN.





The ball bearing mounted pull-outs with wooden bearing bases can be easily removed.



## OPTIMUM TEMPERATURE CONTROL

# PROFESSIONAL COMPRESSOR TECHNOLOGY

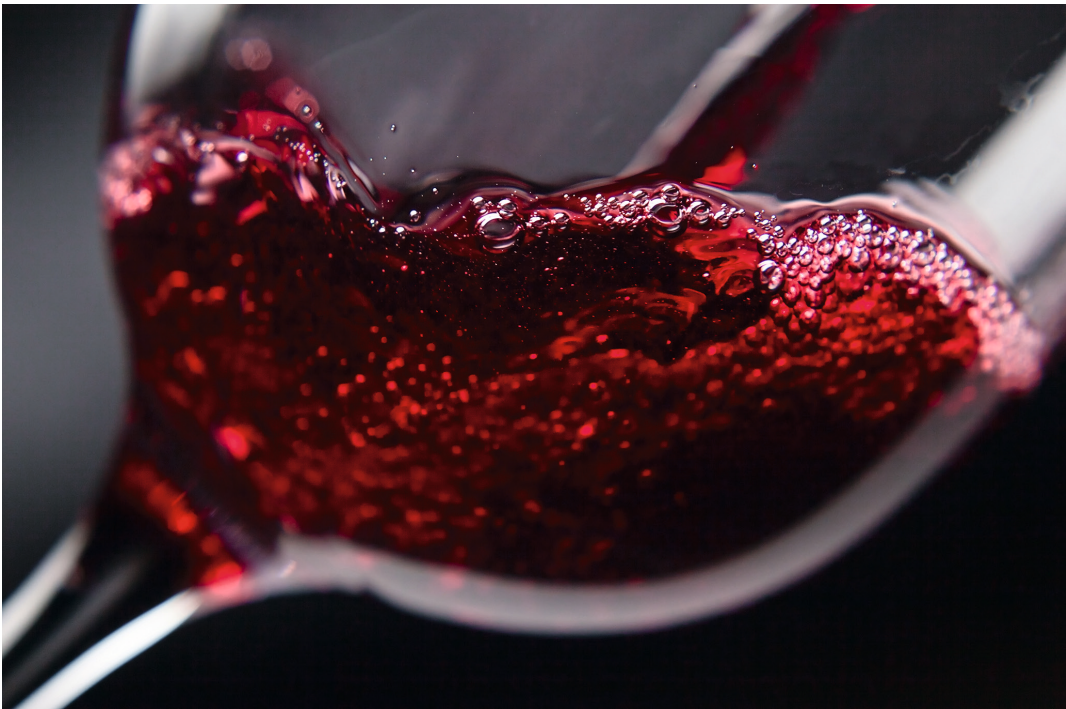
The compression method with individual and adjustable temperature regulation system makes an optimal long lasting climate for your good wines. Low-vibration compressor technology and special shock absorbers give the wine the calm environments it needs.

## SECURE STORAGE

# WINE PROTECTION

The multilayered glass doors protects perfectly against heat and cold and also ensure high energy efficiency. In addition high humidity and condensation is kept away.





Every wine has its own character, which becomes more enhanced during storage. The CASO Design wine temperature control and storage cabinets offer ideal conditions to this end.

PERFECT CONDITIONS

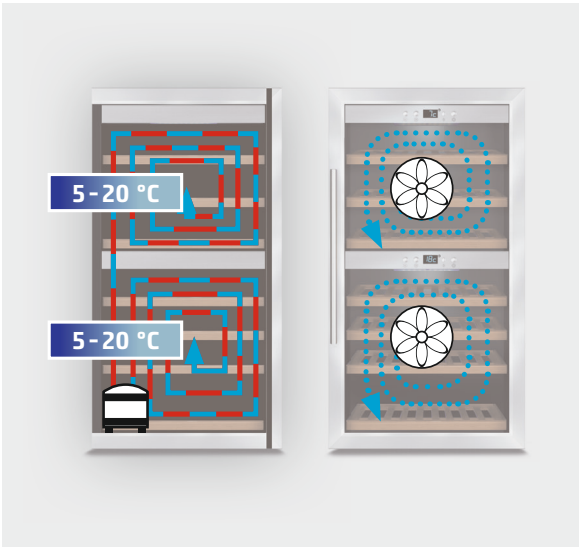
CALM STORAGE

Calm-running compressors on vibration reduction feet ensure the tranquility that is required for your wine. The temperature can be set between 5 and 20 °C per temperature zone. The new generation of wine cooler is operated via a state-of-the-art touch panel - convenience perfect savouring of the wine.

TECHNOLOGY

CIRCULATION

The active ventilation ensures an air circulation in each temperature zone, which produces a even temperature.



SAFETY

UV PROTECTION

Light and especially ultraviolet light shine through the green glass bottles very quickly and affect the quality of the wines. The special UV protective glasses protect the wine from UV light.



IDEAL ENVIRONMENT

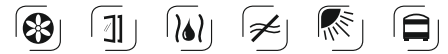
HUMIDITY

In each cooling zone the ideal humidity is created while an interaction with the heat of the compressor and the air streams.



DESIGN LINE WITH STAINLESS STEEL STRIP

# WINECOMFORT BLACK



## Tint glass with stainless steel handle and stainless steel frame

The doors of the series Winecomfort Touch are encased in a sleek, bursted stainless steel frame. The glass filters out ultraviolet radiation, so that the wine retains its good aroma and taste.

## Touch operation

Integrated into the glass the touch control allows to set up the temperature without the need of opening the door.


**wave**

Item 652

Item 662

44 bottles

Item 654

Item 624



## WineComfort Black

- + High-quality wine storage with compressor technology
- + Electronically adjustable temperature from 5 – 22 °C
- + Two separate temperature zones, individually adjustable
- + Sensor Touch Operation Temperature setting is not opening the door required (WineSafe 12 manual operation)
- + Low-vibration technology gives the wine the calm environment it needs
- + Active fan for a very even temperature per zone
- + Storage capacity for up to 12 / 66 bottles \* (up to 310 mm high)
- + Insulating glass with UV- filter, protects against loss of aroma
- + Excellent thermal insulation for energy-efficient operation
- + Blue actual cooling zone temperature display
- + On-demand interior lighting
- + Timeless design with elegant stainless steel frame
- + Ball-bearing supported pull-out trays with wooden storage racks
- + Quite operation

\* Specification of the bottle size based on a standard Bordeaux bottle

\*\*The achievable value can not be above the ambient temperature at the installation location

45ER NICHE DIMENSION

**WINESAFE BUILT-IN**

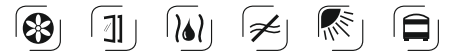
PERFECTLY TEMPERED

**WINESAFE** (Single temperature zone)**WineSafe 18 EB Built-in**

- + High-quality wine storage with compressor technology
- + Electronically adjustable temperature from 5 – 22 °C
- + Low-vibration technology gives the wine the calm environment it needs
- + Active fan for a very even temperature per zone
- + Storage capacity for up to 18 bottles \* (up to 310 mm high)
- + Insulating glass with UV-filter, protects against loss of aroma
- + Excellent thermal insulation for energy-efficient operation
- + Blue actual cooling zone temperature LED display
- + Ball-bearing supported pull-out trays with wooden storage racks

**Lighting**

The temperature display of each zones and the switchable interior lights are equipped with blue LEDs. The CASO wine coolers protect with a very accurate temperature control and regulate safely the normal fluctuations of the indoor climate.



### WineSafe

- + High-quality wine storage with compressor technology
- + One temperature zone, adjustable for white and red wine
- + Low-vibration technology gives the wine the calm environment it needs
- + Active fan for a very even temperature per zone
- + Storage capacity for up to 24 / 38 / 43 / 66 / 126 / 180 bottles \* (up to 310 mm high)
- + Insulating glass with UV-filter, protects against loss of aroma
- + Excellent thermal insulation for energy-efficient operation
- + Electronically adjustable temperature from 5 – 22 °C
- + Blue actual cooling zone temperature LED display
- + On-demand interior lighting
- + Timeless design with elegant stainless steel front and ergonomic door handle
- + Ball-bearing supported pull-out trays with wooden storage racks
- + Quite operation


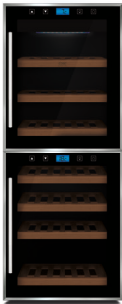


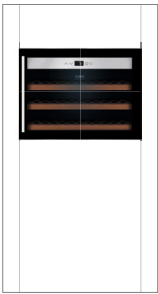
\* Specification of the bottle size based on a standard Bordeaux bottle

\*\*The achievable value can not be above the ambient temperature at the installation location



INFORMATION

WINE STORAGE WITH COMPRESSOR-TECHNOLOGY

	WINECOMFORT BLACK SINGLE / DOUBLE ZONE			wave	WINESAFE 45 cm
					
Product name	WineSafe 12 black	WineComfort Touch 38-20	WineComfort Touch 66	WineComfort Touch AOne	WineSafe 18 EB
Item	624	652	662	654	628
EAN	40 38437 00624 7	40 38437 00652 0	40 38437 00662 9	40 384370 0654 4	40 38437 00628 5
Case colour	Black	Black	Black	Black	Black
Temperature range	5 – 20 °C**	5 – 20 °C**	5 – 20 °C**	5 – 20 °C**	5 – 20 °C**
Temperature zones	1	2	2	2	1
Technology	Compressor	Compressor	Compressor	Compressor	Compressor
UV-filter glass	■	■	■	■	■
Interior lighting	■	■	■	■	■
Operation	Manual	Touch-Panel	Touch-Panel	Touch-Panel	Touch-Panel
Bottles	12*	38*	66*	44*	18*
Bottom	3	7	7	8	3
Power	60 watt	60 watt	60 watt	65 watt	60 watt
Class	A	A	A	A	A
Energy efficiency / year	135 kWh/a	139 kWh/a	150 kWh/a	143 kWh/a	127 kWh/a
Voltage	220-240V - 50/60 Hz	220-240V - 50/60 Hz	220-240V - 50/60 Hz	220-240V - 50/60 Hz	220-240V - 50/60 Hz
Frame					
Weight	22,30 kg	46 kg	56,9 kg	48,25 kg	26,7 kg
Dimensions (WxHxD mm)	395 x 515 x 510	395 x 1040 x 630	595 x 1035 x 635	430 x 1025 x 625	595 x 455 x 560
Dimensions handle incl.	395 x 515 x 550	395 x 1040 x 670	595 x 1035 x 680	430 x 1025 x 655	595 x 455 x 600
Nischen dimensions					560–570 x 450 x 550
Assembly dimensions					550 x 445 x 520
Certificate	GS	GS	GS	GS	GS
VPE	1	1	1	1	1

## WINESAFE SINGLE ZONE



Product name	WineSafe 12	WineSafe 43	WineSafe 75	WineSafe 137	WineSafe 192
Item	622	647	663	668	673
EAN	40 38437 00622 3	40 38437 00647 6	40 38437 00663 6	40 38437 00668 1	40 38437 00673 5
Case colour	Black/ Stainless steel	Black/ Stainless steel	Black/ Stainless steel	Black/ Stainless steel	Black/ Stainless steel
Temperature range	5 – 20 °C**	5 – 20 °C**	5 – 20 °C**	5 – 20 °C**	5 – 20 °C**
Temperature zones	1	1	1	1	1
Technology	Compressor	Compressor	Compressor	Compressor	Compressor
UV-filter glass	■	■	■	■	■
Interior lighting	■	■	■	■	■
Operation	Touch-Panel	Touch-Panel	Touch-Panel	Touch-Panel	Touch-Panel
Bottles	12*	43*	75*	137*	192*
bottom	3	8	4	6	7
Power	60 watt	60 watt	60 watt	120 watt	120 watt
Class	A	A	A	B	C
Energy efficiency / year	135 kWh/a	142 kWh/a	156 kWh/a	222 kWh/a	339 kWh/a
Voltage	220-240V - 50/60 Hz	220-240V - 50/60 Hz	220-240V - 50/60 Hz	220-240V - 50/60 Hz	220-240V - 50/60 Hz
Frame	Brushed stainless steel	Brushed stainless steel	Brushed stainless steel	Brushed stainless steel	Brushed stainless steel
Weight	22,25 kg	38,1 kg	51,5 kg	74 kg	85,9 kg
Dimensions (WxHxD)	395 x 515 x 510	400 x 1025 x 580	595 x 1025 x 630	595 x 1590 x 625	600 x 1860 x 700
Dimensions handle incl.	395 x 515 x 550	400 x 1025 x 620	595 x 1025 x 670	595 x 1590 x 680	600 x 1860 x 750
Nischen dimensions					
Assembly dimensions					
Certificate	GS	GS	GS	GS	GS
VPE	1	1	1	1	1

\* Specification of the bottle size based on a standard Bordeaux bottle

\*\*The achievable value can not be above the ambient temperature at the installation location

DESIGN LINE WITH INTERNAL OPERATION, INTERNAL VENTILATION FOR FREESTANDING OR INTEGRATED INSTALLATION

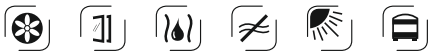
## WINECHEF PRO – SERIES (double temperature zone)



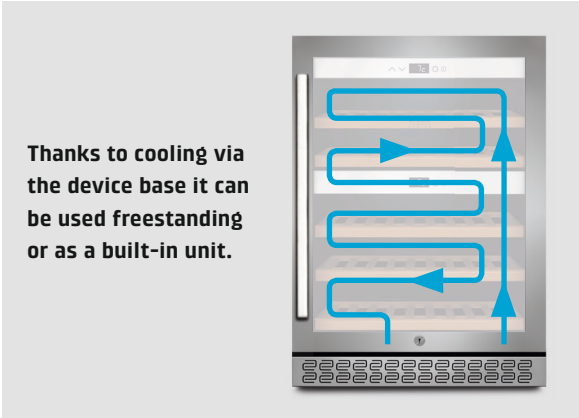
### WineChef Pro-Serie

- + High quality wine temperature control device with compressor technology
- + Two separate temperature zones, temperature per zone electronically adjustable from 5 ° – 20 °C
- + WiFi Smart Control – Convenient control from almost anywhere through the innovative CASO WineControl-App
- + CASO-App monitors and reports any error messages within a matter of seconds
- + Thanks to cooling via the device base can be used freestanding or as a built-in unit
- + Sensor touch control
- + Smooth running compressors: provide the calm, quiet location your wine requires
- + Active fans per temperature zone ensuring a very even temperature per zone
- + Storage of up to 40/126/180 bottles (up to 310 mm in height)\*
- + 2-ply insulating safety glass for the most economical energy consumption levels
- + Excellent thermal insulation for the most economical energy consumption levels
- + White LED temperature display of the cooling zones
- + Switchable interior lighting
- + Timeless design with elegant stainless steel front and ergonomic handle
- + Ball bearing mounted pull-outs with removable wooden bearing bases
- + Runs very quietly





WineChef Pro 180



Thanks to cooling via the device base it can be used freestanding or as a built-in unit.

WINECHEF



Product name	WineChef Pro 40	WineChef Pro 126	WineChef Pro 126-20	WineChef Pro 180
Item	772	775	776	779
EAN	40 38437 00772 5	40 38437 00775 6	40 38437 00776 3	40 38437 00779 4
Case colour	Black	Black	Black	Black
Temperature range	5 – 20 °C**	5 – 20 °C**	5 – 20 °C**	5 – 20 °C**
Temperature zones	2	2	2	2
Technology	Compressor	Compressor	Compressor	Compressor
UV-filter glass	■	■	■	■
Interior lighting	LED white	LED white	LED white	LED white
Operation	Touch	Touch	Touch	Touch
WineControl-App	■	■	■	■
Bottles	40*	126*	126*	180*
Bottom	5	6	4	6
Power	100 watt	120 watt	120 watt	120 watt
Class	A	A	A	A
Energy efficiency / year	0.7KW	0.81KW	0.81KW	0.81KW
Voltage	220-240V- 50Hz	220-240V- 50Hz	220-240V- 50Hz	220-240V- 50Hz
Frame	Brushed stainless steel	Brushed stainless steel	Brushed stainless steel	Brushed stainless steel
Weight	53 kg	108 kg	108 kg	123 kg
Dimensions (WxHxD mm)	595 x 820 x 580	595 x 1635 x 620	595 x 1635 x 620	595 x 1865 x 680
Dimensions handle incl.	595 x 820 x 620 mm	595 x 1635 x 660mm	595 x 1635 x 660 mm	595 x 1865 x 720 mm
Certificate	GS	GS	GS	GS
VPE	1	1	1	1

\* Specification of the bottle size based on a standard Bordeaux bottle  
\*\*The achievable value can not be above the ambient temperature at the installation location

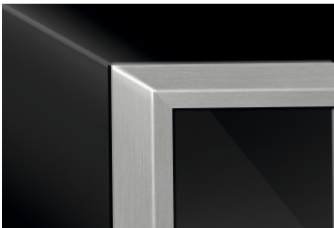
THERMO ELECTRIC TECHNOLOGY

WINE DUETT



WineDuett Touch 12

WineDuett Touch 21



WineDuett

- + High-quality wine cooler
- + Tinted glass protects against loss of flavor
- + Sensor touch operation, elegant operation without opening the door (only touch models)
- + Two separate temperature zones, individually adjustable for white and red wine from 7-18 °C/10-18 °C
- + Storage capacity for up to 12 or 21 bottles \* (up to 310 mm high)
- + Low-vibration technology - gives the wine the calm environments it needs
- + Blue actual cooling zone temperature LED display
- + On-demand blue interior lighting
- + Extendable and removable shelves
- + Two cooling systems (WineDuett Touch 21 two doors)

WINE DUETT



Product name	WineDuett Touch 12	WineDuett Touch 21
Item	625	635
EAN	40 38437 00625 4	40 38437 00635 3
Case colour	Black	Black
Temperature range	7 – 18 °C**	7 – 18 °C**
Temperature zones	2	2
Technology	Peltier	Peltier
UV-filter glass	■	■
Interior lighting	LED, blue	LED, blue
Operation	Sensor Touch	Sensor Touch
Bottles	12*	21*
Bottoms	4	7
Power	140 watt	140 watt
Class	B	B
Energy efficiency /year	183 kWh/a	168 kWh/a
Voltage	220-240V - 50/60 Hz	
Weight	13,8 kg	22,5 kg
Dimensions (WxHxD mm)	345 x 525 x 510	345 x 805 x 510
Dimensions handle incl. (WxHxD mm)	345 x 525 x 550	345 x 805 x 550
Certificate	GS	GS
Unit	1	1

Thermo electric technology

The thermo electric technology allows precise control of the temperature by the thermal transfer technology. It was discovered by Jean Charles Athanase Peltier and is based on the phenomenon that when a current flows between two metallic conductors, a temperature difference arises. This technique is particularly suitable for smaller cooling devices and assures a good rapport between energy consumption, service life and volume.

# COOLING TECHNOLOGY FOR BEVERAGES

## LONGDRINKS & MORE



Item 3301

### ICE CUBE MAKER

## ICE MASTER PRO



- + Produces approximately 12 kg of ice cubes in 24 hours
- + Creates fast ice cube within 6 - 13 min.
- + Two ice cubes sizes, small and large
- + Good isolation
- + Stainless steel finish
- + Compressor Technology
- + Coverlid with vision panel
- + Water level indicator
- + Automatic shutdown
- + Water tank capacity 3.1 l



### ICE CUBE MAKER



Product name		Ice Master Pro
Item	3301	
EAN	40 38437 03301 4	
Case colour	Stainless steel / Black	
Features and special functions	2 ice cube sizes, maximum water level, automatic stop	
Dimensions (WxHxD)	240 x 320 x 360 mm	
Weight	9,3 kg	
Voltage	220-240V- 50 Hz	
Power	90 watt	
Certificate	GS	
Unit	1	



# STORAGE CABINET WITH COMPRESSOR TECHNOLOGY

BEVERAGE DIRECT COOL REFRIGERATOR

## BARBECUE COOLER



### Barbecue Cooler

- + Beverage refrigerator for all kinds of beverages
- + Weatherproof and robust housing for outdoor operation
- + One temperature zone, manual adjustment from 0 ° – 10 °C
- + Direct cooling
- + Connectible interior illumination
- + Storage volume of about 63 Liter
- + Storage of min. 20 bottles
- + Removable shelves
- + Insulating safety glass with UV filter for optimal light protection
- + Protection class ipx4

## STORAGE CABINET WITH COMPRESSOR TECHNOLOGY

## HUMIDOR VOLADO

**Aroma arises**

The cigar develops its final and distinctive aroma whilst it is being blended. The blending rooms describe the storage rooms or aging rooms in the cigar factories. Here the oils and aromas of the stored cigars blend together during the drying process. Different taste nuances and different taste strengths are created depending on the tobacco leaves used. The tobacco leaves used are subdivided into the Ligero, Seco and Volado categories. These indicate whether the leaf stems from top, centre or bottom section and how it is incorporated into the cigar.

**Optimum storage**

The storage of a cigar is decisive for the way it burns. If it is too dry it will burn too quickly. Cigars that are too moist burn very irregularly or go out. The type of storage also influences your enjoyment of a cigar, such as the flavour in your mouth or the development of fruity aromas. With a humidor, the cigar connoisseur can optimise the aroma individually and according to his/her own preferred taste.

**Restore the original condition**

Cigars that have been stored in conditions that are too dry can be restored to their original state meaning they can still be savoured by setting the air humidity accordingly.

Item 685



Humidor Volado

**Humidor Volado**

- + High-quality humidor to store cigars in a lying position and to maintain natural aromas (recommended storage temperature of 18 to 21 °C)
- + With compressor technology and active ventilation system for a homogenous distribution of air humidity
- + A temperature zone which can be adjusted from 15 °C to 22 °C
- + Air humidity can be adjusted from 50 % to 85 %
- + 2-layer insulating safety glass with UV filter for optimal light protection
- + Removable water container with water level monitor
- + Timeless design with elegant stainless steel front and ergonomic handle



\*The achievable value can not be above the ambient temperature at the installation location



AGEING CABINET WITH COMPRESSOR TECHNOLOGY

## DRY AGED COOLER



### Dry Aged Cooler

- + Ageing cabinet with compressor technology
- + Active fan for very even temperature
- + For the storage and ageing of good quality meat
- + UV-resistant insulating glass
- + Outstanding thermal insulation for most energy efficient consumption
- + Temperature able to be set electronically between 2 and 7°C
- + Internal humidity of air able to be set from 50-85%
- + Removable water container with monitoring of water level
- + Connectible internal light
- + Connectible, antibacterial UV light
- + Wire racks and hooks made of stainless steel
- + Very light
- + Timeless design with elegant stainless front and ergonomic handle

\*The achievable value can not be above the ambient temperature at the installation location



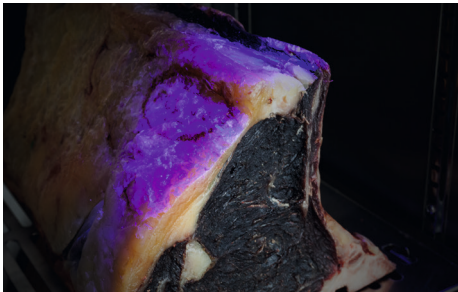
COOLING & AGING

INFORMATION



Perfect air humidity

The air humidity corresponds to the average of the compression cooling curve - ideal conditions for the aging process.



The special type of aging

Maybe entrecote from Galicia beef? This is the complete savouring of meat for steak connoisseurs. The cut is really tender and aromatic due to its pronounced marbling and can mature until it can be fully savoured in the CASO Dry Aged aging cabinet.

The special type of aging makes steaks exceptionally tender and aromatic. In the United States the sirloin beef that matures on the bones have been cult for decades. The dry aging of the meat is the oldest meat aging method. Here, the meat is suspended on the bone over a certain period of time at a controlled temperature and humidity.

The CASO Dry Aged Cooler has both a particularly finely adjustable air conditioning technology as well as a very high-quality finish: A “must have” for pure enjoyment for meat lovers.



COOLING & STORING



Product name	Humidor Volado	Barbecue Cooler	Dry-Aged Cooler
Item	685	680	688
EAN	40 38437 00685 0	40 38437 00680 3	40 38437 00688 9
Case colour	Black / stainless steel	Stainless steel	Stainless steel
Temperature range	15-22 °C	0 – 10 °C	2 – 7°C
Temperature zones	1	1	1
Technology	Compressor	Compressor	Compressor
UV-filter glass	Brown (2 layers)	White (3 layers)	UV isolated glass
Interior lighting	■	■	■
Operation	Sensor-Touch	Sensor-Touch	Sensor-Touch
Liter	Approx. 63 liters		
Humidity	50-85 %		50-85 %
Bottoms / Drawers	6	3	3
Power	60 watt	60 watt	60 watt
Class	A	A	A
Voltage	220-240V~ 50/60 Hz	220-240V~ 50/60 Hz	220-240V~ 50/60 Hz
Frame	Stainless steel	Stainless steel	Stainless steel
Weight	36,6 kg	31,4 kg	39,0 kg
Dimensions (WxHxD mm)	395 x 890 x 540	430 x 690 x 500	395 x 860 x 545
Dimensions handle incl.	395 x 890 x 580	430 x 690 x 540	395 x 860 x 585
Certificate	GS	GS	GS
Unit	1	1	1

COFFEE, TEA & MORE

NOW THE HEAT IS ON!

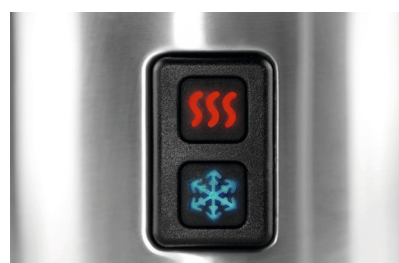


MILK FROTHER

## FOMINI CREMA INOX

### Fomini Crema Inox

- + Design milk frother for creamy froth (cold & hot)
- + Ideal for Latte Macchiato, hot chocolate, Cappuccino or Frappé
- + Milk froth within a very short time
- + Capacity:
  - Frothing milk: up to 100 ml, Heating milk: up to 200 ml
- + Perfect for small portions of milk froth
- + Transparent lid and 360° base station
- + No burning due to double non-stick coating
- + High-quality stainless steel housing with heat-insulating handle
- + Automatic switch-off
- + Easy to clean





ELECTRIC KETTLE

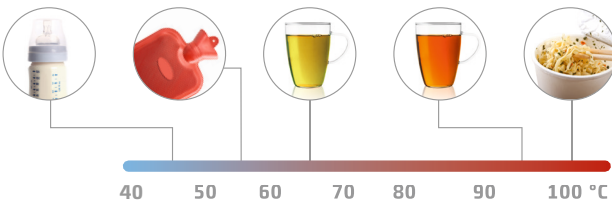
WK COOL TOUCH



Precise temperature control

The exact temperature at a glance: with the PTK-temperature control the water can be heated up to the desired and selected temperature with a degree-accuracy in 10 °C increments from 10 to 100 °C. The current water temperature is displayed. Perfect for preparation of various teas, baby food or water for hot bottles.

- + Double-walled Cool-Touch housing made of high-quality stainless steel: does not become hot on the outside
- + Thanks to its heat insulation it runs with an economical 1800 Watts
- + Compact size with capacity of 1.0 litres
- + Precise temperature control for precise control of water temperature with cooking stop function
- + Temperature control in 10°C increments from 40°C to 100°C - ideal for the perfect preparation of tea and baby food
- + Practical heat retention function
- + Safe thanks to automatic power-off function



Item 1873



**Cool-Touch**  
By virtue of a double-walled housing



## CITRUS JUICER

# FOR SMALL AND LARGE FRUITS



Item 3550



POWERFUL ELECTRIC DESIGN CITRUS JUICER

### CP 300



Soft touch  
handle with  
automatic  
start-up






- + Powerful electric citrus juicer with stainless steel case
- + Ideal for all kind of fruits
- + Soft touch handle with automatic start-up (at slight pressure) for easy handling
- + Stainless steel sieve insert
- + Very solid universal pressing cone for all common citrus fruits from lime to grapefruit
- + Very easy cleaning, removable components
- + Low noise motor
- + Drip stop spout
- + Suction feet to secure stability



INFORMATION

COFFEE, TEA & MORE

	MILK FROTHER	WATER KETTLE	CITRUS JUICER
			
Product name	Fomini Crema Inox	WK Cool Touch	CP300
Item	1662	1873	3550
EAN	40 38437 01662 8	40 38437 01873 8	40 38437 03550 6
Housing	Stainless steel	Stainless steel	Stainless steel
Handle		Plastic	Soft-Touch
Material	non-stick coating		
Power	365 – 435 watt		160 watt
Drip stop spout			▪
Whole fruits Ø			▪
Operation	Manual	Manual	Handle with automatic start-up
Timer	Automatic switch-off		
Temperature control		▪	
Automatic shut-off	▪	▪	
Special features	creamy froth (cold & hot)	Cool-Touch	Pressing cone
Plastic			BPA free
Accessory			
Dimensions (WxHxD)	Ø 100 mm / 200 Höhe	Ø 125 mm / 240 Höhe	201 x 310 x 325 mm
Weight	0,9 kg		2,7 kg
Voltage	220-240V - 50/60Hz		220-240V - 50/60Hz
Certificate	GS	GS	GS
Unit	4	2	2



# SNACK & MORE

# FOR PEOPLE WITH A SMALL OR BIG APPETITE.



**ACID-ETCHED**

Item 3542

BPA  
FREE

MULTIGRATER WITH TILTMODE

## CR4

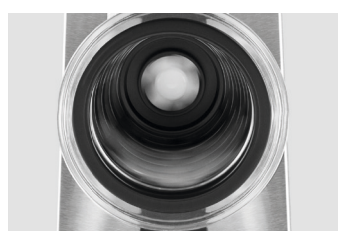
- + 4 acid-etched inserts: Slices, large Julienne, small Julienne and rasp insert
- + Conical shape inserts for easier transport of grated food
- + Tilt mode for free selection of working angle
- + Touch control panel with five speed levels
- + Power: approx. 200 watt
- + Soft touch surface of control panel
- + High-quality stainless steel housing
- + Security delay of 3 seconds when switching on
- + All parts can be removed easily for cleaning



**ACID-ETCHED**



Touch control panel with 5 speed levels



Powerful 200 watt motor with gear reduction



With tiltmode for practical and clean working



4 inserts Ø 75 mm





New hot air circulation technology for very consistent deep frying results



Item 3177



## COMPACT CONVECTION OVEN AND FAT-FREE FRYER

### AF 400



Crispy and delicious french fries and many more succeed with the hot air fryer AF400 in a quick time. You save time and energy with the new hot-air circulation technology. Also try out hash browns, chicken wings, spring rolls, fish fingers, muffins or breakfast sandwiches!

- + Extra-large frying basket for up to 1 kg of fried food
- + Display with sensor-touch-control
- + Powerful 2,000 Watt output
- + Intelligent hot air circulation technology for improved and more efficient heat distribution
- + Cooks faster and more steadily than comparable devices
- + Temperature in 5 °C steps of 60 – 200 °C adjustably
- + Temperature and time settings can be individually stored
- + Precise 1 – 60 minute timer
- + Long power cable
- + Practical safety interlock
- + Top can be entirely removed for improved cleaning
- + Thermoisolated heat-resistant housing
- + Automatic switch-off function

Top can be entirely removed for improved cleaning



Diverse application areas:  
Warming up, frying, baking



Find a variety of possible recipes for the AF400 at [www.caso-design.de](http://www.caso-design.de)



KNEADING, GRATING & MIXING

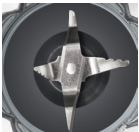
PURE POWER PROVIDING  
FULL SUPPORT



Item 3151

DESIGN KITCHEN MACHINE

KM 1200 CHEF







**Child's play**  
The large CASO Design food processor makes baking really good fun. The extensive accessories knead, mix and rub as if by magic.

**KM 1200 Chef**

- + Power: approx. 1200 watt
- + High-quality housing from die-cast aluminium
- + Stainless steel mixing bowl (usable capacity: approx. 3,6 liters)
- + **Planetary stirring system**
- + High-quality metal gears
- + Different speed levels with pulse function incl.
- + Comprehensive range of accessories: blender attachment, beater, whisk, dough hook, grater extension
- + LED lighting
- + Splash cover with filling attachment
- + Very quiet operation

ACCESSORY KITCHEN MACHINE

# MEAT GRINDER & COOKIE ATTACHMENT



Meat grinder and bisuit attachment can be purchased separately.

Item 3152

## SNACK & MORE

## KITCHEN MACHINE



Product name	CR 4 Multireibe	AF 400	KM 1200 chef	KM 1200 Meat grinder attachment
Item	3542	3177	3151	3152
EAN	40 38437 03542 1	40 38437 03177 5	40 38437 03151 5	40 38437 03152 2
Housing	Stainless steel	Black	Stainless steel	Stainless steel
Low Fat		▪		
Operation	Soft-Touch	Sensor-Touch	Manual	
Temperature level	60 – 200 °C hot-air circulation			
Timer	1-60 minute Timer			
Special features	Practical tiltmode	Intelligent airflow system for better heat distribution	Planetary stirring system	Meat grinder attachment & Cookie attachment
Automatic programs			▪	
Automatic shut off		▪		
Heat-insulated housing		▪		
Safety lock		▪		
Capacity		Cooking basket for up to 1 kg of food to be fried	Mixing bowl approx. 3.6 litres	
Display			LCD-Display	
Plastic	BPA free	BPA free		
Accessory	4 ACID-ETCHED inserts Ø 75 mm: Small julienne, large julienne, slices, rasp insert		Blender attachment, flat stirrer, whisk, dough hook and rubbing attachment	Pusher
Power	200 watt	2000 watt	1200 watt	
Voltage	220-240V- 50/60Hz	220-240V- 50/60Hz	220-240V- 50/60Hz	
Dimensions (WxHxD)	115 x 305 x 195 mm	330 x 330 x 410	370 x 360 x 235	
Weight	1,7 kg	6,85 kg	10,0 kg	
Certificate	GS	GS	GS	
Unit	2	1	1	



# SAVOUR THE GOOD TIMES!

## OUTDOOR | 46

Spend good times  
with friends – casually  
with a cool drink



## FRYING | 55

It gets really crispy in  
the deep fryer



## ICE | 44

Ice cream for a good cocktail  
– it's never a bad idea

# CASO<sup>®</sup>

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D E S I G N

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