

PrecisionVac™ black SousVide Vacuum Sealer Drawer with vacuum chamber, fully adjustable extraction and functions including vacuum, marinating and sealing.

RRP AUS \$4,999.00



Product Details

FEATURES

Sous-vide cooking
Sous-vide at home a new
level of taste experience.

Assisted intuitive touch
control
Intuitive touch control for
efficient navigation.

Fast marinating
Fast marinating for flavour
without the wait.

Infuse program with Cold
Brew
Efficiently intensify flavours
in diverse ingredients from
marinated meat to
cold-brewed coffee.

Food preservation
Vacuum storage preserves
food for longer.

Meat tenderising
Tenderise meat and preserve
freshness for longer.

Sustainable sous-vide
Practise sous-vide cooking
with a glass jar that can be
reused for many delicious
meals.

BENEFITS

WHY NOT SOUS-VIDE AT HOME

Sous-vide is a culinary technique whereby vacuum-sealed food is cooked at a very precise, consistent temperature for an exquisite taste experience. Cooking in a vacuum-sealed bag using a low temperature infuses flavours, whilst keeping textures delicately tender, helping to lift your creativity to the next level.

INTUITIVE TOUCH SCREEN CONTROL

Efficiently navigate via the touch screen display to choose features and settings with ease.

ACCELERATE DELICIOUSNESS

Vacuum sealing maximises contact between food and marinade for full-flavoured marinating, faster.

MARINATE. INFUSE. COLD BREW

Versatility meets efficiency. Intensify the flavours of your ingredients without hours of marinating using the Infusion program, or why not create full-bodied, aromatic coffee with the Cold Brew function.

VACUUM SEAL FOR FRESH FLAVOURS

Preserve the taste and texture of your ingredients for longer by preparing and then storing in a vacuum-sealed bag in the refrigerator. The vacuum process removes air and then seals the bag to infuse and intensify flavours.

SAVOUR THE SUCCULENCE

Tenderise meat and poultry to enjoy it at its tender, juicy best. Whether steak, chicken breasts, or cured meats, vacuum sealing makes it so simple to preserve flavours and textures while maintaining freshness for longer, protecting food from oxidation and bacteria.

EAT SUSTAINABLY WITH SOUS-VIDE

Practise a more sustainable way of cooking with sous-vide, using a glass jar that you can place directly in the fridge after cooking and also reuse for the next delicious meal.

Specifications

PRODUCT PROFILE

Domestic warranty details (yrs)	5
Type	vacuum sealer drawer
Fuel Type	electric
Materials/Colour	black
Controls	Touch control
Control panel material	black
Control panel design	Flat
Handle design	None - push/pull
Handle Finish/Colour	stainless steel
Door material (exterior)	black

FLUSH FIT CUT OUT

Flush fit cut out height (mm)	139
Flush fit cut out width (mm)	560

DIMENSIONS

PRODUCT DIMENSION

Total height (mm)	139
Total width (mm)	596
Total depth (mm)	510

FUNCTIONS

Number of functions	10
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Flush fit cut out depth (mm)	550
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FUNCTIONS

Functions	Max. vacuum,Min. vacuum,Sealing time,Marinating/Infusion,Med. vacuum
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ELECTRICAL CONNECTION

Connected load KW	0.4
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Maximum current rating (amps)	1.82
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Type of connection	Power cord
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GAS SPECIFICATIONS

Included accessories	200 x 300mm bags (Pack of 25),200 x 350mm bags (Pack of 25),volume reducer
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SHIPPING

Shipping Volume (m3)	0.101
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Shipping Weight (Kg)	34.66
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Pack Dimensions Height (mm)	230
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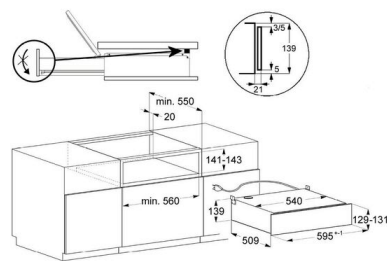
Pack Dimension Width (mm)	700
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Pack Dimension Depth (mm)	630
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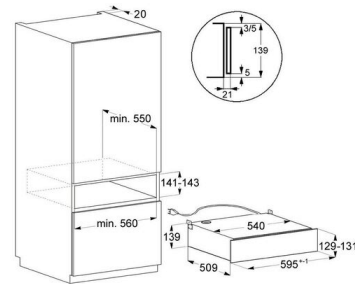
Dimensions

Model:
NKV914B

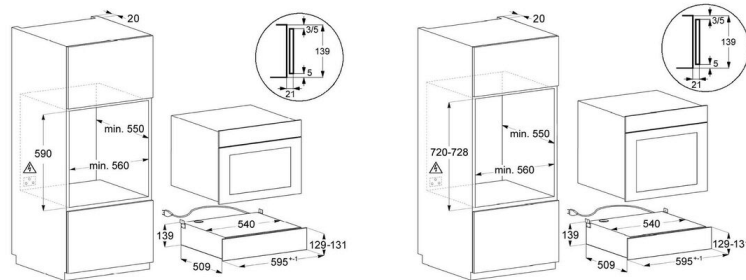
UNDERBENCH



CABINET



CABINET WITH OVEN



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Terms and Conditions

IMPORTANT

This is a guide of product dimensions only. For complete installation instructions, refer to the manual provided with product.

PRODUCT INFORMATION

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WARRANTY

Electrolux Home Products warrants that for domestic applications the AEG appliances featured are free from defects in materials and workmanship for 5 years (3 months warranty for commercial applications). All warranties are subject to the conditions set out in the warranty card accompanying the product when purchased.

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