

Product specification sheet

Product	Russell Hobbs Sous Vide Slow Cooker
SKU	cm-25630-56
Brand	Russell
Category	Consumer Electronics
Minimum order quantity	1
Unit	—
Unit price	\$129.00
Available quantity	100

Description

Do you want to cook flavoursome food for the family that’s always cooked to perfection? Then we’re here to introduce you to the professional chefs cooking secret, sous vide. With the Russell Hobbs Sous Vide Slow Cooker, we’re letting you experience the very best of cooking, giving you the freedom to cook in 3 different ways, all with this one appliance. Enjoy a slow cooked mid-week casserole, a tender Sunday roast chicken using the Temperature Probe, or the perfect Friday night fillet steak cooked sous vide. Whether you’re whipping up every day family favourites or entertaining your fellow foodies at a get-together, the Russell Hobbs Sous Vide Slow Cooker helps keep your prepping and cooking time low

Integrated Handle Probe Digital Microprocessor Display with LED Locking Lid 6L Capacity (comfortably fits 8+ servings) Extra-Large Cool Touch Handles Dishwasher Safe Removable Ceramic Inner Pot Tempered Glass Lid Sous Vide Rack Slow Cooking Ready to be used as a classic slow cooker, you can cook hearty home-cooked favourites from chicken curries and beef stews to your favourite chilli or even pulled pork. Simply add in your ingredients, set to your desired settings and you’re ready to go

Sous Vide Sous-vide is a French term meaning “under vacuum”. It’s a method of cooking food inside a sealed pouch, in a water bath, at an accurately regulated temperature. Sealing the food in pouches retains the juices and subtle flavours that would otherwise be lost during conventional cooking. A style of cooking that’s guaranteed to impress your guests

Temperature Probe Whether you’re cooking a juicy roast chicken or a tender joint of beef to medium rare, the Temperature Probe makes sure it’s cooked to perfection

Sous Vide Looking to cook nutritious food that’s cooked just the way you like it? Whether it’s a perfectly cooked rare steak, a succulent salmon fillet or vegetables filled with flavour, you can do it all sous vide. So how does it work? 1) Add Sous Vide rack to sit within the ceramic pot. 2) Then simply add hot water and fill the ceramic pot to ½ way. 3) Press Sous Vide and adjust to desired temperature. 4) Load food into zip-locked bags. Slowly submerge into ceramic pot, to sit within rack and seal the bag. 5) Place lid on slow cooker and insert temperature probe into the water. 6) Press START to begin cooking

Classic Slow Cooker Ready to be used as a classic slow cooker, you can cook hearty home-cooked favourites from chicken curries and beef stews to your favourite chilli or even pulled pork. Simply add in your ingredients, set to your desired settings and you’re ready to go.

Temperature Probe Whether you’re cooking a juicy roast chicken or a tender joint of beef to medium rare, the Temperature Probe makes sure it’s cooked to perfection. Start by setting it to the heat you need as outlined in the information booklet. Then probe your meat and the digital display will show the current temperature of the meat. Once the meat gets to the pre-set temperature, the Sous Vide Slow Cooker will maintain this temperature, keeping it cooking at an optimum level whilst the digital display shows you how long the meat has been cooking