

MyCook Professional 1.8



RRP \$1500+gst
Includes 2 complete bowls

Sous Vide Australia is now the official Australian distributor of MyCook Professional 1.8. MyCook is a 2 litre blender with timer control and induction cooking to 120°C. Induction blenders are quickly becoming the standard in commercial kitchens. Stay at the cutting edge of kitchen technology with Sous Vide Australia and the MyCook.

Wake up your creativity

Open new possibilities in your daily menu. MyCook Professional 1.8 can mix, grind, cook, emulsify, process, blend, knead and powder. The induction technology and triple walled bowl give consistent heat for soups, sauces, purees, glazes, tempering and proving. The commercial 800 watt motor can gently stir at 100 RPM or turn sugar into icing sugar at 11500 RPM. 2 bowls come as standard plus a DVD full of recipes. Revolutionize your kitchen with the MyCook Professional 1.8 today.

Clear & Intuitive Control Panel

MyCook 1.8 includes a very intuitive display for easy and safe use. Stainless steel cover for long lasting life. Ergonomically designed with a tilted display for easy viewing.

1000w Induction Technology

spreads the heat up to 120°C uniformly over the lower part of the bowl cooking faster and more efficiently than other units.



With countless processing and cooking functions the MyCook 1.8 is the substitute for many apparatuses and tools, is a space-saver and a must in every professional kitchen. The best investment to reduce your costs MyCook 1.8 delivers significant savings in time and reduces the associated costs in many daily processes.

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