

# PRESSURE STEAMER

THE SOVITA PRESSURE STEAMER DISTINGUISHES ITSELF WITH THE RAPID MANNER IN WHICH VEGETABLES MAY BE PREPARED. IT ENABLES THE FRESH PREPARATION OF VEGETABLES À LA MINUTE FOR YOUR GUESTS. VEGETABLES RETAIN THEIR FULL FLAVOR AND GOODNESS THANKS TO THE SPEEDY STEAM-COOKING TECHNIQUE. FISH MAY LIKEWISE BE THUS PREPARED.

SOVITA IS THE ONLY PRESSURE STEAMER WITH FULLY LIT INTERIOR ALLOWING VISIBILITY OF THE COOKING IN PROGRESS. EASY, CONVENIENT OPERATION IS ENSURED, SINCE ONLY TEMPERATURE AND TIME NEED BE SET.

THANKS TO THE SOVITA 3 ENERGY SAVING SYSTEM ECONOMICAL POWER CONSUMPTION IS ACHIEVED AT 230 V.

THE SOVITA 9 IS EQUIPPED WITH 9KW. WITH THIS MODEL ALSO FROZEN PRODUCTS CAN BE PROCESSED.

