

2024

CASO[®]
D E S I G N

INNOVATIVE KITCHEN TECHNOLOGY



INNOVATIONS
PRODUCT INNOVATIONS & SPECIALS

EDITORIAL

CASO DESIGN – 20 YEARS OF INNOVATIVE KITCHEN TECHNOLOGY

This magazine presents our new products and everything CASO DESIGN believes is important. Namely, current gourmet topics, unusual designs and innovative product development.

We look forward to your feedback!



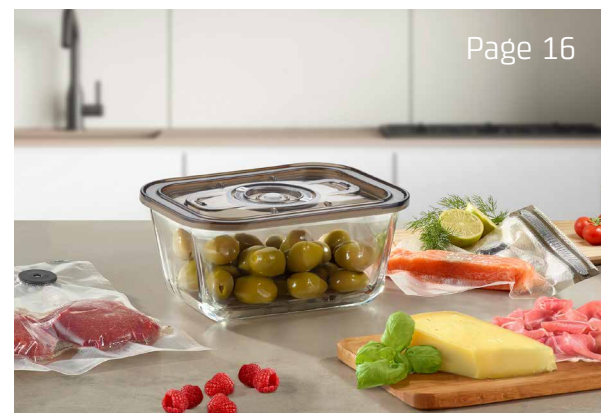
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New appliances for perfect enjoyment

Enjoying and preparing food with our new products is the passion that drives us. This includes innovative kitchen scales such as the **KitchenDuo**, which combines a kitchen scale up to 15 kg and a precision scale up to 0.1 kg, as well as sustainable food preservation and storage with the new professional

vacuum system **Vacu OneTouch Pro**.

For healthy juices, we have the Slowjuicer **SJW Easy Compact** and you can enjoy cool summer drinks iced with „Ice to go“ from the **IceChef Compact**.



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OUR HIGHLIGHTS 2024

Experience the CASO DESIGN gourmet world at our IFA exhibition stand and discover how to prepare food perfectly at live events.

Current trends, new eating habits, technical innovations and lively product presentations will ensure that you have an exciting, inspiring time at the exhibition. And it goes without saying that we will once again be reporting live from the exhibition via our social media channels! As always, this year we have an extensive

range of new products. The special focus is on **Espresso enjoyment, hot water dispenser, kitchen scales, SousVide & vacuum sealer.**





Espresso enjoyment & more

The compact **Espresso Gourmet Crema portafilter machine** combines professional technology with the **20 bar ULKA pump** for the perfect crema with ease of use via the LCD display and **timeless design**.

Espresso and coffee specialties with milk foam are individually programmed and prepared at the touch of a button.

Il passione caffè.



Espresso Gourmet Crema Portafilter machine

Art. No. 1821

- + **Slim and compact stainless steel portafilter machine with integrated milk tank - for espresso, cappuccino, latte macchiato and other espresso-based coffee specialties**
- + **Suction cups on the base ensure a secure stand**
- + Powerful 20 bar ULKA pump
- + Simple and intuitive operation at the touch of a button
- + **Adjustable quantity for 1 & 2 cups or individual cup size (up to max. 13.5 cm high)**
- + **Clear LCD display**
- + **Integrated cup heating plate for preheating the cups**
- + High-quality dual-circuit thermoblock system with pre-brewing function
- + Automatic milk frothing system (for all milk types and alternatives)
- + Removable, transparent water tank (1.3 l) and milk container (700 ml)
- + **With practical cleaning and descaling function**
- + Removable drip tray
- + Accessories:
 - 2 in 1 spoon with tamper
 - 2 Double-walled stainless steel filter inserts for 1 & 2 cups





Every tea at the perfect temperature

Our **HW 770 advanced** turbo hot water dispenser offers even greater ease of use thanks to the memory button, which saves the preferred brewing temperature and water quantity. The individual cup of tea at the touch of a finger - **safe, fast and with 50% less energy**, the HW 770 is the technology of the future.



Coffee & Tea



HW 770 advanced Turbo hot water dispenser

Art. No. 1889

- + **Next generation hot water: Saves up to 50% energy, water and time over electric kettles** – only heats up as much water as you really need
- + **Hot water in 7 seconds**
- + Perfect for every kind of tea thanks to individual temperature selection with 13 settings from 40 – 100 °C in 5 °C increments
- + **7 pre-set quantities for the desired filling volume:** 100 / 150 / 200 / 250 / 300 / 350 / 400 ml and continuous dispensing
- + **The “Memory” button saves your preferred brewing temperature and water quantity – always immediately ready for use**
- + High-quality stainless steel housing and easy-to-read display with sensor touch controls
- + **Large, removable 2.7-litre water tank – easy to fill**
- + **Incl. water filter for perfect water quality**
- + Also suitable for extra-tall (to-go) mugs
- + Integrated descaling reminder and cleaning mode





SJW Easy Compact Slow Juicer

Art. No. 3512

- + Slow juicer with high quality matt black housing
- + **Gentle juicing thanks to low speed (40 - 80 rpm)**
 - slow rotation of the juicing auger means less heat build-up, so preserves valuable nutrients and vitamins
- + **Up to 30 % more juice compared to conventional juicers** – for tasty, healthy juices with the natural taste of fruit, vegetables and herbs
- + **Fill'n'juice - Large 105 mm Ø filling opening for whole fruits, no pre-cutting**
- + **Overflow stop can be closed for automatic mix function for juice mixes**
- + Ready to use quickly thanks to simple assembly with a small number of components
- + Powerful and quiet 200 watt DC motor for hard and soft fruit
- + **With 'safety stop' function** - Rotation stops immediately when the lid is opened
- + Two large containers for juice and pulp, both 800 ml capacity
- + **Use of juicing pulp** - juicing pulp can be used as an ingredient in sauces, muesli and much more besides
- + Simple, fast cleaning thanks to cleaning brush
- + Space-saving storage thanks to removable components
- + Non-slip feet ensure stability





IceChef Compact Ice cube maker

Art. No. 3401

- + **Compact, slim ice cube maker with compressor technology**
- + Lightweight housing in matt black finish
- + Choice of two ice cube sizes
- + First ice cubes in approx. 6 - 13 min
- + Quantity produced:
 - Small ice cubes approx. 400 g / 1 h or 9.6 kg / 24 h
 - Large ice cubes approx. 440 g / 1 h or 10.5 kg / 24 h
- + Water tank with 1 l capacity
- + **Viewing window for a quick look into the ice cube tray**
- + Removable ice cube tray
- + Practical display for empty water tank and full ice cube tray
- + **With carrying handle for easy transportation**
- + Particularly quiet operation
- + With practical cleaning function
- + Incl. handy ice scoop





Vacu OneTouch Pro

Professional hand vacuum sealer

Art. No. 1333

- + Cordless professional vacuum sealer – simple, fast and everywhere
- + Keep food fresh up to 8-times longer in no time at all
- + **Fully automatic vacuum sealing**
- + Powerful pump capacity at 12 litres/minute
- + **Also perfect for the catering trade**
- + **Extensive range of accessories** available separately
 - VacuBoxx series and VacuBoxx Eco series available in many sizes and perfectly suited for liquid and pressure-sensitive foods
 - Reusable Vacu ZIP Bags in different sizes – also suitable for Sous-vide cooking
 - Vacuum aroma closure, e.g. suitable for wine and oil bottles
- + **Long-life lithium-ion battery for up to 85 min runtime**
- + **Incl. charging station (USB-C connection) – always a full battery, always at hand**





VacuBoxx Eco M

Vacuum freshness container

Art. No. 1166

- + Vacuum container made of borosilicate glass and plastic lid with a capacity of 800 ml
- + Stackable – for space-saving storage in the refrigerator
- + **For a longer shelf life of your food with the help of your vacuum sealer:** Flavours and nutrients are safely preserved, food waste is reduced.
- + Particularly suitable for pressure-sensitive and liquid foods
- + **Date setting (day and month) integrated in the lid**
- + Perfect for transporting and serving food
- + **Versatile use thanks to microwave-safe and heat-resistant borosilicate glass (up to 350 °C for 1 hour)**
- + **Glass container and lid dishwasher and freezer safe (down to -18 °C)** – Safe freezing of food and finished dishes (vacuum reduces freezer burn)
- + Stackable, space-saving storage with other containers of the "VacuBoxx Eco" series (not included)



VacuBoxx Inox XL

Vacuum freshness container

Art. No. 1167

- + Vacuum container made of borosilicate glass and plastic lid with a capacity of 2600 ml
- + **For a longer shelf life of your food with the help of your vacuum sealer:** Flavours and nutrients are safely preserved, food waste is reduced.
- + Particularly suitable for pressure-sensitive and liquid foods
- + Perfect for transporting and serving food
- + **Versatile use thanks to microwave-safe and heat-resistant borosilicate glass (up to 350 °C for 1 hour)**
- + **Glass container and lid dishwasher and freezer safe (down to -18 °C)** – Safe freezing of food and finished dishes (vacuum reduces freezer burn)
- + Stackable, space-saving storage with other containers of the "VacuBoxx Eco" series (not included)





Full enjoyment at star level

Sous-vide or vacuum cooking is a preparation method in which vacuum-packed meat is cooked in a temperature-controlled water or steam bath. The temperature is usually between 50 and 85 °C. With our **SV 2000 Pro** professional sous vide stick, **up to 60 liters of water** can be heated and thanks to the **5 adjustable, storable programs**, precise settings are available.

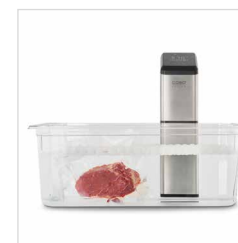


SV 2000 Pro Professional SousVide Stick

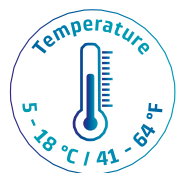


Art. No. 1332

- + Professional SousVide stick with practical screw cap for flexible, Michelin-star quality sous vide cooking
- + High-quality, easy-care stainless steel housing
- + Prepare meat, fish and vegetables simply, aromatically, gently and using less fat
- + **Water- and dust-resistant according to IPX7 standard**
- + **Heats up to 60 litres of water thanks to powerful 2000 watt system**
- + Precise temperature control up to 90 °C (194 °F) in 0.5 °C increments
- + Intuitive LED touch control panel with digital temperature and time display
- + Two timer functions:
 - For operating time – can be set in 1-minute increments up to 99 hours 59 minutes
 - To set when cooking begins – 1-minute increments up to 99 hours 59 minutes in advance
- + **Smart control: The sous vide stick can be controlled and read using the CASO control app**
- + With 4-phase progress display for the overall process
- + Boil-dry protection: Acoustic signal, red warning indicator and “Lo” notification on the control panel if water level gets too low
- + **5 adjustable, saveable programmes (“individual”, meat, poultry, fish and vegetables)**
- + Adjustable water circulation at 3 levels (based on water quantity): 12 / 15 / 18 litres per minute
- + With practical recessed grip for optimum handling



Wine cooler



VinoCase Black

Wine cooler for one bottle

Art. No. 615

- + Modern table-top wine cooler, ideal to maintain the temperature of an already chilled bottle of wine, champagne, sparkling wine, etc.
- + **Suitable for all bottles with a diameter up to 9 cm**
- + High-quality, elegant matt black housing – enables you to perfectly stage your favourite wine on any table/sideboard
- + **Temperature electronically adjustable from 5 to 18 °C in 1 °C - increments (or 41 to 64 °F in 1 °F increments)** – for the optimum drinking temperature
- + White LED temperature display with practical sensor touch controls
- + **Quiet operation**
- + Compact size for space-saving storage





Precision scales:
max. 1 kg in 0.1 g
increments



Kitchen scales:
max. 15 kg in 1 g
increments

Kitchen Duo

2 in 1 kitchen scales

Art. No. 3291

- + **Precise 2 in 1 kitchen scales:** suitable for baking, cooking, herbs, spices and more
- + **Normal weighing scale of max. 15 kg in 1 g increments**
- + **Fine scale: weighing scale of max. 1 kg in 0.1 g increments**
- + Weighing units: Gram, oz, ml - for individual weighing of baking and cooking ingredients
- + **HOLD function:** The scales shows the last measured weight permanently – for easy weighing, even with a hidden display
- + **High-quality stainless steel anti-fingerprint surface**
- + Large LED display with sensor touch operation
- + Energy-saving thanks to automatic switch-off function
- + Practical tare function: easy addition of further ingredients



Body Energy Fit

Body scale

Art. No. 3417

- + **Environment-friendly thanks to battery-free use**
Pressing the power button generates enough kinetic energy for one weighing process
- + High load capacity up to 150 kg in 0.1 kg increments
- + **Ideal for multi-person households and families** – up to 4 saveable profiles
- + **Body analysis scales (BIA)** with precise measurement of the percentages of body water, body fat, muscle, bone density and the BMI for optimum success monitoring
- + Extra-large LCD display for optimum readability
- + High-quality all-glass surface with sturdy weighing platform thanks to tempered safety glass and non-slip feet



CASO[®]

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INNOVATIVE KITCHEN TECHNOLOGY



Germany

CASO GmbH

Raiffeisenstraße 9
D-59757 Arnsberg

Distribution

Fon +49 (0) 29 32 - 547 66 - 0
Fax +49 (0) 29 32 - 547 66 - 77
info@caso-design.de

www.caso-design.de