

AMBIANO

Professional

DELICIOUS
TENDER
RESULTS



SOUS VIDE & SLOW COOKER

5.5L REMOVABLE NON-STICK PAN

Quick Start Guide

Sous Vide Method

1.



Season & Seal

Season your food with herbs, spices or marinades. Vacuum seal in a pouch to lock in the flavour & juices.

*Vacuum sealer and sealer refill rolls sold separately.

2.



Cook Your Food

Cook your meal at the set temperature in a water bath.

3.



Sear & Serve

Finish your meal in a hot pan to caramelise/brown if desired, then serve.

Slow Cook Method

1.



Prepare Your Ingredients

Prepare your meal according to recipe, brown meats before combining.

2.



Cook Your Food

With ingredients in the pan, cook for set time and temperature.

3.



Serve or Keep Warm

Serve food immediately or keep warm for up to four hours.

*Refer to the Instruction Manual for operation instructions and temperature and time guidelines.

AMBIANO

For more information
please visit ambiano.com.au
or call 1300 663 907

Model Specifications	SVS550
Colour	Stainless Steel
Voltage	230 - 240VAC 50/60Hz
Power	500-550W
Capacity	5.5L
Temperature Range	40°C - 90°C
Weight	4.15kg
Warranty	3 years

