



# Manual Sous Vide G21 Maestro







## Thank you for your purchase!

Read the manual before using the appliance to avoid damaging it.

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### The benefits of vacuum low temperature cooking

Using vacuum low-temperature cooking, the food does not need to be in direct contact with air and water, which will reduce the loss of nutrients in the food, infiltration of harmful substances, using no oil or using very little oil.

The heat is more even, the taste can penetrate into the food evenly, and the color of the food can be preserved; the energy is saved compared with the oven and the gas stove, and the smoke pollution of the kitchen can be reduced, different food can be cooked separately by packaging.

You don't need a special chef, even if you don't have any cooking experience, you can cook healthy and delicious food according to the scientific recipe. You can cook according to the set temperature and time according to the recipe.

Thanks to precise temperature and time control, it is possible to ensure that food not scorched or dried out due to overcooking, especially for food cooked at medium and low temperatures.

### Preparation for vacuum low temperature cooking

- Vacuum sealing machine - to ensure an air-tight seal, preventing air or liquid going in. You can use our vacuum sealer with built-in foil holder, foil cutter and dual pump G21 Nefrit or our vacuum sealer with dual pump G21 Onyx.
- Vacuum sealing bags - To pack foods in and thoroughly sealed, ensuring that no air or liquid can go inside. Please also ensure that the vacuum sealing bags can bear temperatures up to 100 °C.
- Cooking water tank or Sous Vide water bath - firstly put the cooking rack into the water tank, then fill the tank or water bath with enough water to cover the food and control temperature for cooking. Please ensure that the water tank can bear temperature up to 100 °C.

Do you want to know more about the sous-vidé cooking? All the information and useful tips can be found on [www.penta.cz/vse-o-sous-vide.html](http://www.penta.cz/vse-o-sous-vide.html).



### Safety

Please always follow these precautions:

- Operate the machine according to the user manual only, otherwise the machine may be damaged.
- Connect the power supply shown on the rating label only.
- Connect with the safe grounded supply only.
- Cut off the power supply before removing the machine.
- Do not directly touch the liquid to check the temperature, please use temperature display or thermometer.

# Obsah je uzamčen

**Dokončete, prosím, proces objednávky.**

**Následně budete mít přístup k celému dokumentu.**



**Proč je dokument uzamčen? Nahněvat Vás rozhodně nechceme. Jsou k tomu dva hlavní důvody:**

- 1) Vytvořit a udržovat obsáhlou databázi návodů stojí nejen spoustu úsilí a času, ale i finanční prostředky. Dělali byste to Vy zadarmo? Ne\*. Zakoupením této služby obdržíte úplný návod a podpoříte provoz a rozvoj našich stránek. Třeba se Vám to bude ještě někdy hodit.

*\*) Možná zpočátku ano. Ale vězte, že dotovat to dlouhodobě nelze. A rozhodně na tom nezbohatneme.*

- 2) Pak jsou tady „roboti“, kteří se přiživují na naší práci a „vysávají“ výsledky našeho úsilí pro svůj prospěch. Tímto krokem se jim to snažíme překazit.

A pokud nemáte zájem, respektujeme to. Urgujte svého prodejce. A když neuspějete, rádi Vás uvidíme!