

**JOB TITLE** 25630-56 Sous Vide Slow Cooker

<b>DEPT CONTACT:</b> Emma Lewis	<b>JOB AMENDS HISTORY:</b>
<b>ARTWORKER:</b> Leticia	.....
<b>JOB START DATE:</b> 13/02/2015	.....
<b>OTHER NOTES:</b>	.....

**COLOUR PALETTE**

**4 PROCESS**

Pan XXXc

Pan XXXc

Pan XXXc

Pan XXXc

**ADDITIONAL PANTONES**

**ADDITIONAL NOTES**

Type notes here...



**Russell Hobbs**

**SOUS VIDE SLOW COOKER**  
Cook like a chef without being a pro

**The temperature probe transforms an everyday slow cooker to a sous vide machine. This creates more ways to cook, more techniques to explore and makes it easy to unlock another level of flavour in every ingredient.**

Cook in three different ways all with this one appliance. The Sous Vide function allows you to cook a variety of dishes just the way you like them - enjoy everything from a tender, juicy steak to succulent salmon and glazed carrots. The Temperature Probe ensures that meats are cooked to perfection - simply set the temperature, probe the meat and let the cooker do the rest. Or you can use the classic slow cooker to make your favourite home cooked meals whilst helping to keep your action time low. This is professional cooking simplified.

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