
TheBaker
SOUS VIDE PRO
PRECISE TEMPERATURE CONTROL
HELPS ACHIEVE CONSISTENT COOKING RESULT EVERY TIME.
ESM740
29/10/2026



LOW TEMPERATURE SLOW COOK

Vacuum slow cook, tastes delicious, nutritious



COMMON COOKING METHOD

Multi-residue, tasteless, fades in color



LOW TEMPERATURE SLOW COOK

Vacuum slow cook, delicious, juicy, cooked evenly



COMMON COOKING METHOD

Overcooked on edges, aging meat, dry and tough taste

TheBaker®

DIGITAL CONTROL PANEL

Precision and Accuracy

Real-Time Data Visualization



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STAIN LESS STEEL

SUS 304

Heat Retention

Thermal Efficiency

Non-Reactivity



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FIXED HANDLE





MAXIMUM STABILITY

ADJUSTABLE GRIP STRENGTH

LONG TERM DURABILITY

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TheBaker®

DIMENSION



TheBaker®

Sous Vide Pro Cooker

The Ultimate Precision Cooking Solution



SPECIAL FEATURES

1. **Precise Temperature Control** – Helps achieve consistent cooking results every time.
2. **Even Cooking** – Cooks food evenly from edge to edge.
3. **Keeps Food Juicy & Tender** – Helps retain moisture, flavour and texture.
4. **Wide Temperature Range** – Adjustable from 5°C to 99°C for different foods.
5. **Powerful 2300W Heating** – Heats water efficiently for faster preparation.
6. **Easy & Consistent Cooking** – Ideal for restaurants, cafés, catering and professional kitchens.

SPECIFICATIONS

Power: 2300W
Voltage: 220-240V / 50Hz
Temp. Reaction Scope: 0°C - 100°C
Temp. Setting Scope
Temp. Setting 5°C-99°C
Temp. Display Precision: 0.1°C
Weight: 3kg
Dimension (LxWxH): 173 x 142 x 328 mm

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