



PROGRAMMABLE ELECTRIC PRESSURE COOKER MASTER COOKER RED

CHARACTERISTICS:

- Capacity 6L
- Cooks easily without you being present.
- Pressure and temperature limits for total safety.
- Enhances the flavour of your dishes thanks to the hermetic seal.
- Maintains the food hot for hours after completion.
- Controls the time, programmes and stores your usage.
- 3 pots in 1: combines the functions of a pressure cooker, electric cooker and slow cooker.
- Automatic adjustment of pressure and time. Simply select a programme from the menu.
- Low energy consumption
- It retains the original flavour and the nutrients for several hours.
- Foods are cooked evenly thanks to the pressure at constant temperature.
- The stainless steel ensures a long life and product quality.
- Voice in two languages (Spanish and Portuguese), giving you messages on the step it is performing.
- Optimization of energy consumption.

SAFETY ELEMENTS:

- Latest generation opening and closing elements for total security.
- Steam escape function when the pressure or temperature are exceeded.
- Pressure release function as an alternative to the pressure limit system.
- Automatic shut down in case of exceeding the preset temperature.
- 7 different safety measures.

COMFORT

VERSATILITY

FLAVOUR

RETAINS THE NUTRITIONAL VALUE AND FLAVOURS OF FOOD

HEALTH

RETAINS ALL THE VITAMINS, MINERALS AND OTHER NUTRIENTS, THANKS TO RETAINING ALL THE WATER WHEN COOKING.

CLEAN

NO SMOKE, ODOURS or FATS.

The new programmable MASTER COOKER RED has 3 different pressures settings ranging from 0 to 90 KPA.

Enjoy tastier more quickly thanks to the ability to concentrate the flavours and aromas. And much healthier results because the food does not lose its nutrients and you use less fat for cooking.



SU MEJOR ALIADA EN LA COCINA



Versatile and innovative are the words that best define the MASTER COOKER RED, which gives you the ability to cook all kinds of food, rice, pasta, meat, fish, stews, soups, legumes, vegetables and plenty of dishes that will turn you into a true master chef at home.

You can also prepare delicious cakes and desserts. To all this we add the "Frying" menu, where you can do all kinds of fried food in a clean and convenient way at the perfect temperature, leaving all your food with a golden and crispy look.

In all cooking and preparation programmes are automatic.

The device allows you to choose the desired language, Spanish or Portuguese.

By pressing a button, your programmable cooker will immediately report the consumption generated.

It will reduce power consumption because its thermal capacity is above 60% compared to other conventional electric cookers.

INTUITIVE LED SCREEN

The LED screen will keep you informed at all times about the temperature, pressure and menu you have selected. With a single glance you will see the status of your cooker, cooking, on hold or ready to eat. You will cook in a super comfortable and intuitive way.

The MASTER COOKER RED is a latest generation programmable pressure cooker that will allow you to cook in the most traditional way thanks to its menu of slow cooking, or quickly, with which all your meals will retain all their flavour and nutrients for a healthy diet.

Its handling is the simple, since all you have to do is push the menu button you want and the cooker will start cooking immediately.

CHARACTERISTICS:

The MASTER COOK RED incorporates new technology to provide the highest quality in the final result of your meals.

It has a menu for each type of food. This makes it easy to know the most suitable programme for the ingredients you want to use.

Each menu has a pre-set time that you can add or subtract from according to your personal taste, depending on your needs of the moment or time.

- Oven and grill function with the lid open
- Adjustable cooking times
- 6 preset menus
- Full colour cookbook
- More power: 1100 W
- High non-stick pan
- Includes oven function
- Pressure time of 0 to 50 minutes.
- Keep warm at 60° to 80°C
- Pressure limit: 0-70 KPA
- Diameter 20/22 cms.
- Programmable 24 hours

Because very little fluid evaporates, it will concentrate your meals and allow you to retain all the flavour and nutrients. You can cook all kinds of dishes: rice, meat, fish, pasta, stews, soups, desserts ... as many as you want.

If desired you can also programme it up to 24 hours in advance to have dinner ready when you want.

Its internal memory allows you, in case of power interruption, to resume and continue cooking from the point where it left off.

It has a total of seven safety measures to provide all the tranquillity you deserve.

Manufactured in 18/10 stainless steel, the highest quality

Accessories:

- Large recipe book
- Measuring glass
- Ladle
- Exclusive non-stick pan

REVIEW FROM OUR CHEF SERGIO:

The LUFTHOUS ELECTRIC CERAMIC PRESSURE COOKER has been developed with the cooperation and supervision of Sergio Fernandez. Always following his knowledge and advice.

A new cooking concept is behind the features of our new programmable cooker.

LUFTHOUS makes life in the kitchen easier and simpler.

With the guarantee of LUFTHOUS CHEF

Cook in a healthy and natural way.

LUFTHOUS, the brand you trust

WITH THE GUARANTEE AND QUALITY OF LUFTHOUS CHEF

LUFTHOUS THE BRAND YOU TRUST

New personalized customer service, LUFTHOUS CHEF, where you can go to clarify any doubts and get advice on how to best use your new machine and receive tips and information about recipes.

Seaming,

the healthiest habit of Master Cook Red

Steaming is a healthy and beneficial culinary habit that helps keep nutrients in the food, in addition to preserving the vitamins and minerals of each.

Steamed food has great benefits, first because they are subject to a uniform heat source with a temperature ranges between 95° and 100°C, i.e. less than 110 degrees centigrade, which according to several studies, is the point in which food begins a process of degradation.

On the other hand, we deny that any steamed food is tasteless. The flavours, aromas, colours and texture are less altered with steaming than when we use any other cooking technique.

In general, research has shown that this cooking technique has the following virtues.

It facilitates the regulation of cholesterol levels in the diet because it eliminates the use of cooking oil.

It allows for easier digestion.

Improves the overall appearance of the skin, because it does not harm vitamins C and E (antioxidants), responsible for eliminating harmful substances that generate ageing.

It offers the opportunity to cook several foods at once, because the steamers or grills may have different levels, without their tastes or smells mingling.

It is ideal for those seeking to regulate their weight, because it does not add extra fat calories.