

Xpress Lachef



Here comes your best ally in the kitchen, with Xpress Lachef you will enjoy preparing exquisite dishes, you will learn hundreds of fabulous recipes and you will **(re)fall in love with cooking** in a way you had never dreamed of.

It has a complete and sophisticated system that is really easy to use. In just a few minutes, you'll be scheduling your favourite meals, to which you won't have to devote time or attention. **Xpress Lachef will take care of everything, while you relax,** work, do sport or whatever activity you feel like.

Saute, stew, cook, bake, prepare sauces, purees, desserts... Everything is possible with Xpress Lachef, with a **amazing level of accuracy**. Control the parameters to adjust it to your exact taste: temperature, time and pressure of the recipe. This way, you can add your own unique touch to every dish.

Among its outstanding innovations is the so-called: "**Slow Cooker**". It allows the raw materials to be processed with the utmost tranquillity, **giving them an intensified flavour, sublime textures**, as well as an added visual appeal that will make anyone's mouth water.

It will also allow you to **get into sous vide cooking**. An avant-garde modality within your reach, which combines the preservation of the beneficial properties of food with the enhancement of the purity of taste.

What are you waiting for to discover the culinary revolution that will make you love cooking?

Programmed for you

- Sauté, stew, bake and steam.
- 16 gourmet programmes.
- 4 exclusive programmes: Omelette, Slow Cooker, Rice and Meat.
- 3 flavour adjustment functions for some specific elements. Releasing the nutritional capacity of the ingredient.
- 8 dual pressure levels for fast and flexible cooking
- Specific functions for baby food and light meals.
- Exclusive function for making tortillas in just two steps.
- Slow cooking function: Low temperature and timer for up to 24 hours. Ideal for fermenting breads, pastries, yoghurt.
- Sous Vide cooking (vacuum-packed food cooked at low temperature).
- Attractive and elegant design that fits perfectly in any type of kitchen.

Like haute cuisine, always innovating

- Guide in 3 languages: Spanish, Portuguese and Italian.
- LED control panel.
- Automatic self-regulation of heat in all its programmes.
- High level of safety.
- Airtight lid closure and high security lock.





- It cooks silently, emitting no fumes or odours.
- 100% non-stick coating.
- Easy to clean
- Low energy consumption.

Accessories

- 1 x Measuring cup
- 1 x Perforated disc
- 1 x Bucket
- 1 x Spoon
- 1 x Grid (for steam)
- 1x Anti-lock lever
- 1x Carrying handle

What can I make with the Xpress Lachef?

Legumes: stewed lentils, white beans with clams, chickpea stew...

Steam cooking: meat, fish, seafood, shellfish, molluscs, vegetables..

Pastries: brioches, filled rolls, muffins, regional sweets, Christmas sweets..

Jams: strawberry, peach, orange..

Desserts: ice cream, rice pudding, flan, custard..

Dough: bread, pizzas, pies, focaccia..

Pasta: in all its variants and accompaniments

Juices and smoothies: fruit juices, detox smoothies, chocolate smoothies.

Ingredients: Broths, stir-fries, whipping cream or egg whites..

Sauces and dressings: cold or hot

Vegetables: sauces, salads, 'crudités', en papillote or in stir-fries

Brothy rice dishes: for garnish or risottos

Meat and fish: stewed, in sauce, steamed..

Vegetable creams: fine creams and delicate textures: courgettes, leeks, pumpkin..

International cuisine: most relevant recipes from all countries

Cooking for babies: first porridges of vegetables, meat, fish..

Desserts and snacks for babies: fruit purees, yoghurts..

We make it easy for you! Simple, nutritious and tasty recipes in your own recipe book.

MEASUREMENTS: 416 * 348 * 332 mm

NOMINAL VOLUME: 5 L

RATED POWER: 900 W

POWER: 220 -240V 50 Hz

OPERATING PRESSURE: 0 -70 (kPa)

Gross weight: 6.9 kg.

Net weight: 5.8 kg.



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