

CASO®

G E R M A N Y

Innovative kitchen technology

2012 GB



CASO®

GERMANY

A commitment to quality

CASO Germany is dedicated to meeting the demands of today's cooks through combining leading European design with cutting-edge performance. By partnering with top companies around the world, CASO Germany is transforming its innovative vision into culinary products of unparalleled quality.

Through our unwavering commitment to quality and the pursuit of innovative technology we strive to create products that are as stylish as they are functional. We welcome you to see what sets our products apart for yourself.



Bernd Braukmann



Peter Braukmann

Innovative kitchen technology

Induction Burners

A faster, safer, more energy efficient way to cook.

When a ferrous pot, such as a cast-iron skillet, is placed on an induction cooktop a magnetic field is created, which in turn causes the cooking vessel to generate heat for cooking. Our induction burners are stylish, powerful, portable and efficient units that can be used almost anywhere.



Microwaves

The ultimate in cooking convenience. All our microwaves feature easy-to-clean durable stainless-steel interiors, multiple automatic cooking programs and 10 power levels, allowing for total control of the cooking process from start to finish.



Built in

Perfekt integriert und multifunktional.

Die neue Generation der CASO Einbaugeräte verbindet innovative Technik mit maximalem Kochvergnügen, zum Beispiel durch die komfortable Sensor Touch-Bedienung. Die EMCG 34 PRO vereint zwei Geräte in einem: Grill, Heißluft und Mikrowelle sind in einem Gerät verfügbar.



Wine Cellars

Serving wine at the proper temperature is key to unlocking its intended aromas and flavors. Our wine cellars separate temperature zones for red and white ensure that every bottle is always ready to serve and enjoy.



Vacuum Food Sealers

Enjoy food at its freshest. Our fully automatic vacuum systems allow you to seal and store large batches of food in smaller meal-sized portions saving time and money. All while retaining the food's original flavor for longer than traditional bags and containers.



Kitchen

We also offer a select range of beautifully designed, thoughtfully engineered cooking scales that provide incredibly precise readings at the touch of a button.



Verantwortung

„Schöne Energiesparerer“

Kochen Sie in einer neuen Dimension und reduzieren Sie gleichzeitig noch Ihren Energieverbrauch. Die CASO Germany Geräte bieten die beste Voraussetzung für energiesparendes und genussvolles Kochen.

Dabei setzen wir bei der Auswahl unserer Produkte ganz bewusst auf eine optimale Energieeffizienz. Denn wir möchten unseren Kunden Produkte bieten, die nicht nur einen hohen ästhetischen Wert haben, sondern auch technisch innovativ und modern ausgestattet sind.



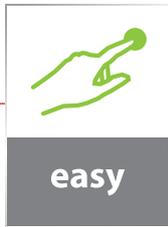
Eine Auszeichnung:
Das klare Design und die
perfekte Verarbeitung.



Vertrauen Sie einer konsequenten Innovations-Strategie: CASO Germany ist führend bei mobilen Induktionssystemen.



Design & Funktion „Perfekte Bedienung“

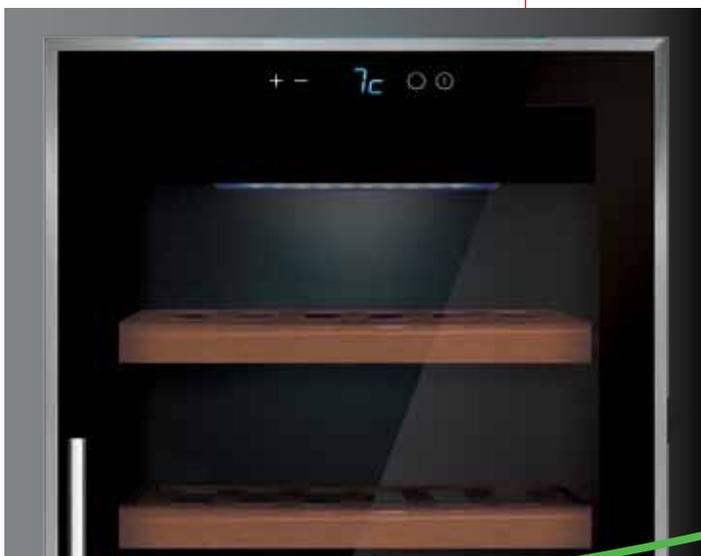


Modernes Produktdesign
mit neuen innovativen
Kochfeldzeichnungen



Bei der Produktentwicklung steht die Funktionalität im Mittelpunkt aller gestalterischen und technischen Möglichkeiten. Besonders wichtig ist, dass die Produkte einfach und intuitiv zu bedienen sind.

Dazu gestalten wir in Zusammenarbeit mit Informations- und Produktdesignern selbsterklärende Piktogramme, logische Bedienfelder und achten auf hochwertige, formale und haptische Eigenschaften: Damit die Bedienung nicht nur logisch ist, sondern sich auch gut anfühlt.



Räume mit
neuen Ideen gestalten.



Induction



Cooking with passion,
high performance and creativity

How induction burners work:

High-frequency alternating current flows through a copper coil beneath the glass-ceramic cooking surface. When an induction-compatible pot is placed on the cooking surface, a magnetic field is generated, efficiently heating the bottom of the pot. Since the heat is generated directly in the pot itself, the cooking surface remains cool to the touch.

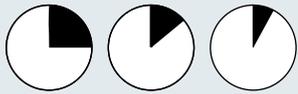


Induction cooking is suitable for simmering, roasting, warming, flambéing, grilling and more. We offer a variety of induction lines to suit any culinary application.



Induction Burners

Characteristics of mobile induction devices



Elektroherd Gas Induktion

Erwärmung von 5 l auf 100 °C

Schnelligkeit

Up to 60% faster than electric ovens, fast as gas



Surface

The high-quality glass-ceramic and SCHOTT® Ceran surfaces guarantee highest quality and durability.

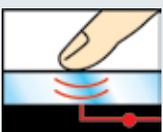


PLUG & COOK!
plug-in induction
hob for 120 V



Steckerfertig

An die Stecker, fertig, los! – Einfacher geht es nicht: Für die mobilen Kochplatten ist kein Starkstrom notwendig, es genügt eine einfache Steckdose für volle Power!



Sensor Touch

The products are equipped with an under-glass sensor system giving you precise control over the cooking process at your finger tips!



Mobil

Mobil & platzsparend

Die mobilen Induktionssysteme sind einfach praktisch: Sie finden sogar neben Ihren Kochbüchern Platz! Die Geräte sind sehr niedrig gebaut, so dass Sie eine optimale Kochhöhe haben.



Einfache Bedienung

Funktionen

Innovative functions like timer, temperature pre-selection or booster function, where the device generates full power for 30 seconds and then automatically switches back to the pre-selected temperature or power level, make cooking very easy.



Mehr Effizienz

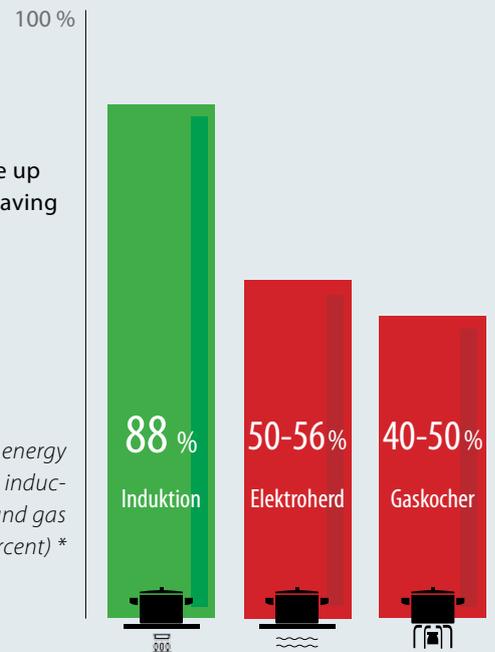


Energy saving

Energieersparnis

Induction burners heat up to 60% faster and are up to 50% more efficient than standard cooktops, saving time and money while being eco-friendly.

Comparison of energy efficiency with induction, electric and gas (in percent) *



* average comparative value may vary

Effizienz



Safety

No hot cooking surface due to the heat being generated by a magnetic field inside the bottom of the pot.

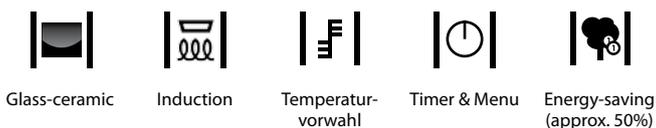


Ideal: Leckeres Rührei direkt am Tisch!
Kochen Sie überall.



BLUE / INNO

BLUE TWO



Product features BLUE TWO

- Einfache Menüsteuerung mit **Power-Regler**
- **Powerstufen, Temperatur & Timer**
- Design-Induktionskochfeld
- **2000 Watt**
- Glaskeramik-Oberfläche
- **Easy Control**
- **Leistungsstufen 1 – 10**
- **Timer 1 – 180 Minuten im 1-Minuten-Intervall**
- **Temperaturvorwahl ca. 60 – 220 °C**
- sicher durch automatische Topferkennung
- automatischer Überhitzungsschutz

	BLUETWO
Item	2037
EAN	40 38437 02037 3
Dimensions	285 x 68 x 367 mm
Voltage	230 V, 50 Hz
Power	2000 Watt
Weight	2,5 kg
Certificate	GS, CE
VPE	2

INNO Slide 2100



neu

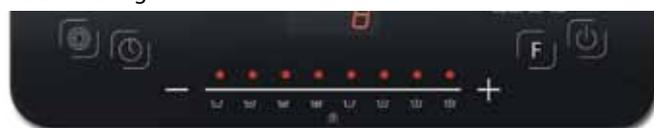


Product features INNO Slide 2100

- Single induction cooktop
- 2100 watt booster
- 2000 watt continuous power
- 8 power levels „SlideControl“
- Temperature pre-selection adjustable to app. 80 °C - 240 °C
- Slide Technology „Sensor Touch“
- Timer function
- „Keep Warm“ - function ☺☺☺
- Glass ceramic surface
- Frying function
- „LOCK“ - child protection, key lock
- Modern design



Slide Control
8 Leistungsstufen werden direkt über den Slider per Fingertouch angewählt.



	INNO Slide 2000
Item	2215
EAN	40 38437 02215 5
Dimensions	290 x 60 x 360 mm
Booster	2100 Watt
Power	2000 Watt
Voltage	230 V, 50 Hz
	TÜV GS, CE
VPE	2

ECO 2000



ECO 3400



- 
Timer
- 
Induction
- 
Energy-saving
(approx. 50%)
- 
Easy to clean
- 
Glass-ceramic
- 
Temperatur-
vorwahl

- 
Timer
- 
Induction
- 
Energy-saving
(approx. 50%)
- 
Easy to clean
- 
Glass-ceramic
- 
Temperatur-
vorwahl

ECO 2000 Product Features

- Glass-ceramic surface
- Plastic touch pad
- Large digital display
- Individually adjustable timer, power settings and temperature
- 10 power settings
- Timer function: 1 – 180 minutes at 1 minute intervals
- Adjustable temperature preselecting 60 °C – 240 °C
- Safety through automatic pot recognition
- Automatic overheating protection
- Light and easy cleaning
- Modern design

ECO 3400 Product Features

- Double induction cooker - 2 cookers 1400 / 2000 watts
- Schott Ceran® surface
- Plastic touch pad
- Large digital display
- Individually adjustable timer, power settings and temperature
- 10 power settings
- Timer function: 1 – 180 minutes at 1 minute intervals
- Adjustable temperature preselecting 60 °C – 240 °C
- Safety through automatic pot recognition
- Automatic overheating protection
- Light and easy cleaning
- Modern design

	ECO 2000
Item	2040
EAN	40 38437 02040 3
Dimensions	300 x 65 x 380 mm
Voltage	230 V, 50 Hz
Power	2000 Watt
Weight	2,4 kg
Certificate	GS, CE
VPE	2

	ECO 3400
Item	2045
EAN	40 38437 02045 8
Dimensions	600 x 65 x 360 mm
Voltage	230 V, 50 Hz
Power	3400 Watt (1400 W / 2000 W)
Weight	4,6 kg
Certificate	GS, CE
VPE	1

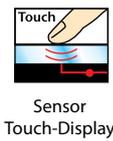
PRO Slide

PRO Slide 2100

new



12 Power levels



Sensor Touch-Display

Glass-ceramic

Induction

Energy-saving (approx. 50%)

Booster

Keep warm

Hold

PRO Slide 2100 Product Features

- Single induction cooktop
- 2100 watt booster
- 2000 watt continuous power
- 12 power levels „SmartControl“
- Temperature pre-selection adjustable to app. 60°C - 240°C
- Slide Technology „Sensor Touch“
- Timer function
- „Keep Warm“ - function 
- Glass ceramic surface
- Frying function 
- „LOCK“ - child protection, key lock
- Modern design



Smart Control

Durch 12 Leistungsstufen wird eine sehr feine Abstufung der Hitze erreicht: speziell im unteren Temperaturbereich zum Warmhalten, schmelzen und simmern.

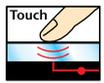
PRO Slide 2100

Item	2216
EAN	40 38437 02216 2
Dimensions	290 x 60 x 380 mm
Booster	2100 Watt
Power	2000 Watt
Voltage	230 V, 50 Hz
Certificate	GS, CE
VPE	2

CHEF 2000



CHEF 3400



Sensor Touch-Display



Glass-ceramic



Timer & Menu



Induction



Energy-saving (approx. 50%)



Easy to clean

Die komplette **Glaskeramik-Oberfläche** bietet höchsten Komfort bei der Reinigung und Pflege des Kochfeldes.

Produkteigenschaften Chef 2000

- Einzel-Induktionskochfeld 2000 Watt
- Glaskeramik-Oberfläche
- **Sensor Touch-Bedienung**
- große Digitalanzeige
- Timer, Leistungsstufen und Temperatur einzeln einstellbar
- 10 Leistungsstufen
- Timer-Funktion: 1 – 180 Minuten im 1-Minuten-Intervall
- Temperaturvorwahl ca. 60 – 240 °C einstellbar
- sicher durch automatische Topferkennung
- automatischer Überhitzungsschutz
- **Ganzglas-Oberfläche**, daher sehr einfache und leichte Reinigung (keine Zwischenstege)
- modernes Design



Produkteigenschaften Chef 3400 (ergänzend)

- Doppel-Induktionskochfeld – 2 Kochfelder 1400 / 2000 Watt

	CHEF 2000
Item	2095
EAN	40 38437 02095 3
Dimensions	300 x 65 x 350 mm
Voltage	230 V, 50 Hz
Power	2000 Watt
Weight	2,6 kg
Certificate	GS, CE
VPE	2

	CHEF 3400
Item	2090
EAN	40 38437 02090 8
Dimensions	575 x 70 x 350 mm
Voltage	230 V, 50 Hz
Power	3400 Watt (1400 & 2000 Watt)
Weight	4,9 kg
Certificate	GS, CE
VPE	1

SlimLine



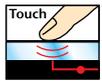
SlimLine 2000



Perfektes Timing: Die Leistungsstufe, der Timer, sowie die exakte Temperatur werden im großen Digitaldisplay leicht lesbar angezeigt.

SlimLine 3400

Modernes Produktdesign
mit neuer Kochfeldzeichnung



Sensor
Touch-Display



Glass-ceramic



Timer & Menu



Induction



Energy-saving
(approx. 50%)



Easy to clean



Keep warm



Booster

SlimLine 2000 Product Features

- Single induction cooking field, 2000 watt
- Glass-ceramic surface
- Sensor-touch operation
- Booster - 30 sec. full power at 2000 watts then the controller automatically returns to the pre-selected setting (e.g. 80°C)
- Brushed stainless steel frame
- Whisper-quiet fan
- Large digital display
- Timer, power levels and temperature individually adjustable
- 10 power levels
- KeepWarm function will maintain a constant temperature and is used to keep your food warm at 70°C.
- Timer function 1 - 120 minutes in 1-minute intervals
- Temperature pre-selection adjustable to app. 60°C - 220°C
- Safe operation due to automatic pan detection
- Automatic overheating protection
- Simple and easy cleaning
- Modern design

SlimLine 3400 Product Features (additional)

- Double induction cooking field, 1400 / 2000watt

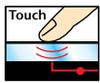


	SlimLine 2000	SlimLine 3400
Item	2200	2210
EAN	40 38437 02200 1	40 38437 02210 0
Dimensions	275 x 60 x 355 mm	546 x 60 x 355 mm
Weight	2,3 kg	5,1 kg
Voltage	230 V, 50 Hz	230 V, 50 Hz
Power	2000 Watt	3400 Watt (1400 / 2000 W)
Certificate	GS, CE	GS, CE
VPE	2	1

Serie D - Die Leiseste, weltweit!

D 21

D 32



Sensor Touch-Display



Glass-ceramic



Timer & Menu



Induction



Energy-saving (approx. 50%)



Easy Clean kein Einbrennen



Very silent



Booster Ankochfunktion



Hold

D 21 Product Features

- Single induction cooking field, 2100 watt
- Glass-ceramic surface
- Sensor-touch operation
- Booster - 30 sec. full power at 2100 watts then the controller automatically returns to the pre-selected setting (e.g. 80 °C).
- Whisper-quiet fan
- Large double digital display
1. Temperature or power level 2. Cooking time
- Timer, power levels and temperature individually adjustable
- Power levels 1 - 10
- Hold – setting protection / child safety interlock for sensor-touch switches
- Timer function 1 - 120 minutes in 1-minute intervals
- Temperature pre-selection adjustable to app. 60 °C - 220 °C
- Safe operation due to automatic pan detection



- Automatic overheating protection
- Glass-ceramic surface for simple and easy cleaning
- Modern design

D 32 Product Features (additional)

- Double induction cooking field, 3200 watt (1400 & 1800 watt)

	D 21
Item Black	2125
EAN	40 38437 02125 7
Item Weiß	2120
EAN	40 38437 02120 2
Dimensions	285 x 70 x 365 mm - Weight 3,2 kg
Voltage	230 V, 50 Hz
Leistung	2100 watt
Certificate GS, CE	VPE 1

	D 32
Art.Nr. Schwarz	2135
EAN	40 38437 02135 6
Dimensions	300 x 65 x 580 mm
Weight	5,6 kg
Voltage	230 V, 50 Hz
Leistung	3200 watt (1400 & 1800 watt)
Prüfzeichen	GS, CE
VPE	1

Commercial

PRO 3500 – Commercial-grade, portable induction burner



3500 Watt



Timer & Menu



Induction



Energy-saving
(approx. 50%)



Easy Clean
kein Einbrennen

PRO 3500 Product Features

- Induction cooktop – 3500 watt
- Stainless steel body
- Touchpad
- Schott Ceran® surface
- Timer, power levels, temperature individually adjustable
- Automatic pot detection
- Quick and energy-saving
- Accurate, easy operation
- 10 power levels
- Timer function 1 - 180 minutes in 1-minute intervals
- Temperature pre-selection app. 60 °C – 240 °C
- Safety switch for overheating protection
- Digital display
- Simple and easy cleaning
- Beautiful design



	PRO 3500
Item	2365
EAN	40 38437 02365 7
Dimensions	355 x 120 x 440 mm
Voltage	230 V, 50 Hz
Power	3500 watt
Weight	6,4 kg
Certificate	GS, CE
VPE	1

Master

Master P1



Master P1 Product Features

- Induction cooktop with roasting zone
- 2200 - 2400 Watt
- all-glass Schott Ceran® surface
- simple and easy cleaning
- Sensor-Touch- operation
- large digital Display
- timer, power stages and temperature for each hob individually adjustable
- 10 Power stages
- temperature pre-selection adjustable app. 60°C - 240°C
- Timer function 1 –180 minutes in 1-minute-intervalls
- Safe operation due to automatic pot detection
- Automatic Overheating protection
- “keep warm” function can be used to keep your food warm at 75°C

	Master P1
Item	2170
EAN	40 38437 02170 7
Dimensions	400 x 70 x 330 mm
Voltage	230 V, 50 Hz
Power	2200 – 2400 Watt
Weight	3,2 kg
Certificate	GS, CE
VPE	1

Master P3



Aufstellen, einstecken
+ **sofort** kochen!



Neu: **PowerSharing**

Die beiden linken Kochfelder teilen sich über das Powermanagement 2000 Watt. Nutzen Sie nur die große vordere Kochplatte, hat diese max. 2000 Watt und 10 Kochstufen. Schalten Sie die hintere Platte hinzu, werden je nach Einstellung bis zu 1000 Watt (5 Kochstufen) auf das hintere Kochfeld verteilt, so dass beide je mit 1000 Watt Leistung (Kochstufe 5) arbeiten.

Innovative Technik

Die Touch-Displays lassen sich intuitiv bedienen. Selbsterklärende Symbole und eine sehr übersichtliche Anordnung der Funktionen bereiten Kochfreude!



Reinigung

Die Ganzglas-Oberfläche ist absolut einfach zu reinigen!

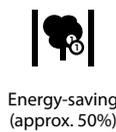
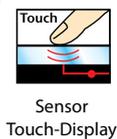


Master

Mit der Induktions-Platte von CASO ist die Küche **überall**. Jetzt können Sie mit Phantasie ein leckeres Menü zaubern.

- vollwertige mobile Kochstelle
- steckerfertig 230 V

3400 Watt



Master P3 Product Features

- Induction cooker with 3 hobs
- 3400 Watt
- 1x 1400 watt (right hob),
- 1x 1000 watt (backmost left)
- 1x up to 2000 watt with powersharing (left hob in front)
- all-glass Schott Ceran Suprema® surface
- simple and easy cleaning
- Sensor-Touch- operation
- large digital Display
- timer, power stages and temperature for each hob individually adjustable
- 10 Power stages for each hob (backmost hob 5)
- temperature pre-selection adjustable app. 60°C - 240°C
- Timer function 1 –180 minutes in 1-minute-intervalls
- Safe operation due to automatic pot detection
- Automatic Overheating protection
- Lock-function (setting protection / child safety lock)



Master P3

Item	2150
EAN	40 38437 02150 9
Dimensions	510 x 70 x 490 mm
Voltage	230 V, 50 Hz
Power	3400 Watt (1000 & 1000 & 1400 Watt)
Weight	6,8 kg
Certificate	GS, CE
VPE	1

**Jede Zeit hat ihre
technischen Highlights.**



**Convection
Microwave
Grill
Steamer**

Multifunction

Mehr in einem Gerät

Modern cooking means varied cooking.

In addition to classic cooking in a pot or frying in a pan you have the option of using state-of-the-art cooking processes like fan-assisted cooking, grilling, microwaving or steaming.

The CASO combination devices offer you all of these possibilities simply, quickly and comfortably. For example, steam cooking is steadily gaining in popularity. This ancient Chinese cooking method results in an especially gentle food preparation.

The hot steam flows over the food and envelopes it on all sides preventing it from becoming watery, leached or dried out. The food's natural aroma is closed in and the colour is even intensified. Baking with steam, too, delivers excellent results: Cake remains wonderfully moist, vitamins and minerals are preserved.



Microwave

The efficient way to warm up and cook food. Water molecules in the food are heated up by microwaves and this is what warms up and cooks food. CASO devices offer you 10 power levels for optimum heat adjustment to the specific dish being prepared.



Fan-assisted

Fan-assisted baking and roasting guarantees an even result. The hot air circulates around all sides of cakes, pastries and roasts. CASO devices feature short heat-up times, even temperature control and top build quality for perfect results.



Grill

Golden-brown, crispy and healthy - whether poultry or fish - grilled foods are always a special treat because of their low fat content and aromatic crust. With CASO devices you can even achieve these results with the combined use of grill and microwave - clean, simple and fast.



Steamer

The hot steam flows over the food and envelopes it on all sides preventing it from becoming watery, leached or dried out. The food's natural aroma is closed in and the colour is even intensified. CASO steaming preserves both taste and vitamins.

Microwave & Grill

ECO 20 MG 2 in 1



ECO 25 MG 2 in 1



Microwave
800 watt



Grill
1000 watt



14 automatic
cooking programs



Stainless steel
exterior



Stainless steel
interior



Microwave
900 watt



Grill
1000 watt



10 automatic
cooking programs



Stainless steel
exterior



Stainless steel
interior



ECO 20 MG 2 in 1 Product Features

- 20 litres internal capacity
- Stainless steel exterior
- Stainless steel interior
- 5 microwave power levels
- 14 automatic cooking programs
- 1 combination program microwave 55% & grill 45%
- 1 combination program microwave 30% & grill 70%
- 60 minute timer with end signal
- Glass turntable ø 24,5 cm
- Digital display & clock
- Internal light



ECO 25 MG 2 in 1 Product Features

- 20 litres internal capacity
- Stainless steel exterior
- Stainless steel interior
- 6 microwave power levels
- 10 automatic cooking programs
- 1 combination program microwave 55% & grill 45%
- 1 combination program microwave 30% & grill 70%
- 95 minute timer with end signal
- Glass turntable ø 27,0 cm
- Digital display & clock
- Internal light



	ECO 20 MG 2 in 1
Item	3072
EAN	40 38437 03072 3
Dimensions	450 x 260 x 400 mm
Garraum B/H/T	295 x 180 x 315 mm, 20 L
Weight	11,4 kg
Voltage	230 V, 50 Hz
Microwave	800 watt (Output)
Grill	1000 watt
Certificate	GS, CE
VPE	1



	ECO 25 MG 2 in 1
Item	3074
EAN	40 38437 03074 7
Dimensions	485 x 280 x 410 mm
Garraum B/H/T	338 x 210 x 348 mm, 25 L
Weight	16,5 kg
Voltage	230 V, 50 Hz
Microwave	900 watt (Output)
Grill	1000 watt
Certificate	TÜV GS, CE
VPE	1



Microwave & Convection & Grill

Features

MCG 20 3 in 1

CrispyWave - mikrowave pizza tray



Microwave
800 watt



Convection
2000 watt



Grill
1250 watt



16 automatic
cooking programs



Stainless steel
exterior

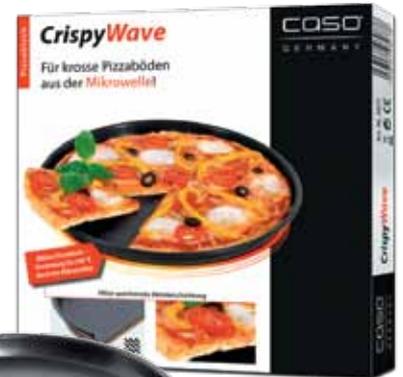


Stainless steel
interior



MCG 20 3 in 1 Product Features

- 20 litres internal capacity
- 800 watts microwave
- 1250 watts grill
- 2000 watts convection
- 10 microwave power levels
- 10 convection temperatures 110 – 200° C
- 16 automatic cooking programs
- 4 combination programs microwave & convection
- 1 combination program microwave 55% & grill 45%
- 1 combination program microwave 30% & grill 70%
- 95 minute timer with end signal
- Digital clock
- Stainless steel exterior
- Stainless steel interior



CrispyWave Product Features

- active pizza tray for all appliances with microwave and fan-assisted functionality
- heat-storing active coating for crispy pizza bases
- preheat the pizza tray using microwave then bake using the combi function: this way deep-frozen pizzas or freshly made bases will become really crispy!

MCG20 3 in 1

Item	3071
EAN	40 38437 03071 6
Dimensions	450 x 260 x 400 mm
Garraum B/H/T	295 x 180 x 315 mm, 20 L
Weight	14,7 kg
Voltage	230 V, 50 Hz
Microwave	800 watt (Output)
Convection	2000 watt
Grill	1250 watt
Certificate	TÜV GS, CE
VPE	1



CrispyWave

Item	3077
EAN	40 38437 03077 8
Dimensions	Ø 26 cm
Weight	320 g

1. Pizzablech in der Mikrowelle 2 min. aufheizen (mit maximaler Leistung)
2. Pizza auf das vorgeheizte Blech geben
3. fertig backen der Pizza mit Kombifunktion Mikrowelle & Heißluft

Microwave & Convection & Grill



MCG 25 **PRO** 3 in 1

MCG 25 **PRO BLACK** 3 in 1

Stainless Steel
interior & exterior



Microwave
900 watt



Convection
1950 watt



Grill
1000 watt



9 automatic
cooking programs



Digital-Display



Glass turntable



Edelstahl
Innenraum



MCG 25 PRO Product Features

- Microwave with Convection and Grill
- 25 litres internal capacity
- 900 watts microwave
- 1000 watts grill
- 1950 watts fan assisted
- 10 microwave power levels
- 10 fan assisted temperatures 95 ° – 230 °C
- 9 automatic cooking programs
- 4 combination programs microwave & fan assisted
- 1 combination program 30% microwave & 70% grill
- 1 combination program 45% microwave & 55% grill
- 95 minute timer with end signal
- Glass turntable ø 27 cm
- Digital clock
- Stainless steel interior
- Internal light



	MCG 25 PRO 3 in 1	MCG 25 PRO BLACK 3 in 1
Item	3095	3032
EAN	40 38437 03095 2	40 38437 03032 7
Dimensions	485 x 280 x 410 mm	485 x 280 x 410 mm
Garraum B/H/T	338 x 210 x 348 mm, 25 L	338 x 210 x 348 mm, 25 L
Weight	16,5 kg	16,5 kg
Voltage	230 V, 50 Hz	230 V, 50 Hz
Microwave	900 Watt (Output)	900 Watt (Output)
Grill	1000 Watt	1000 Watt
Convection	1950 Watt	1950 Watt
Certificate	GS, CE	GS, CE
VPE	1	1

Microwave & Convection & Grill



MCG 30 **PRO** 3 in 1

MCG 30 **PRO** BLACK 3 in 1

Stainless Steel
interior & exterior



Microwave
900 watt



Convection
2050 watt



Grill
1250 watt



9 automatische
Programme



Digital-Display



Glass turntable



Edelstahl
Innenraum



MCG 30 PRO Product Features

- Large capacity with smallest external dimensions
- The compact all-rounder for cooking and baking, reheating and defrosting, roasting and grilling
- 30 litres internal capacity
- 900 watts microwave
- 1250 watts grill
- 2050 watts convection
- 10 microwave power levels
- 10 convection temperatures 95 ° – 230 °C
- 9 automatic cooking programs
- 4 combination programs microwave & convection
- 1 combination program microwave 55% & grill 45%
- 1 combination program microwave 30% & grill 70%
- 95 minute timer with end signal
- Glass turntable ø 33,4 cm
- Digital clock
- Stainless steel interior
- Internal light



	MCG 30 PRO 3 in 1	MCG 30 PRO BLACK 3 in 1
Item	3090	3033
EAN	40 38437 03090 7	40 38437 03033 4
Dimensions	540 x 300 x 430 mm	540 x 300 x 430 mm
Garraum B/H/T	354 x 212 x 358 mm, 30 L	354 x 212 x 358 mm, 30 L
Weight	17,2 kg	17,2 kg
Voltage	230 V, 50 Hz	230 V, 50 Hz
Microwave	900 Watt (Output)	900 Watt (Output)
Grill	1250 Watt	1250 Watt
Convection	2050 Watt	2050 Watt
Certificate	GS, CE	GS, CE
VPE	1	1

Multifunction

Microwave & Convection & Grill & Doublegrill

MCDG 25 **PRO** 4 in 1

MCDG 25 **PRO** BLACK 4 in 1

Stainless Steel
interior & exterior



Microwave
900 Watt



Convection
1950 Watt



Grill
1500 Watt



9 automatic
cooking programs



Digital-Display



turntable



Stainless
Steel



MCDG PRO 4 in 1 Product Features

- 25 litres internal capacity
- 900 watts microwave
- 1500 watts grill
- 1950 watts fan assisted
- 10 microwave power levels
- 10 fan assisted temperatures 110 ° – 200 °C
- 9 automatic cooking programs
- 4 combination programs microwave & fan assisted
- 3 combination programs microwave & grill
- 95 minute timer with end signal
- Turntable
- Stainless steel interior
- Internal light
- Power supply 230V / 50 Hz
- CE, GS



	MCDG 25 PRO	MCDG 25 PRO Black
Item	3034 (Edelstahl)	3031 (Schwarz)
EAN	40 38437 03034 1	40 38437 03031 0
Dimensions	508 x 310 x 376 mm	508 x 310 x 376 mm
internal capacity	25 L	25 L
Weight	16,6 kg	16,6 kg
Voltage	230 V, 50 Hz	230 V, 50 Hz
Microwave	900 Watt (Output)	900 Watt (Output)
Doublegrill	1500 Watt	1500 Watt
Convection	1950 Watt	1950 Watt
Certificate	GS, CE	GS, CE
VPE	1	1

Microwave & Steam Cooker & Grill

MDG 23



Backwaren, Snacks, Pizzen & Baguettes von allen Seiten kross: Die MCDG 25 mit Doppelgrill-Funktion.



Doppelgrillfunktion

Mit der Doppelgrillfunktion ist eine Beheizung des Garraums mit Ober- und Unterhitze möglich. Ideal für Kuchen, Baguettes oder Pizzen.



					
Microwave 900 Watt	Steam Cooker 1250 Watt	Grill 850 Watt	Ceramic base plate	24 automatische Programme	Digital-Display

MDG 23 Product Features

- MDG 23 Microwave with Steam Cooker and Grill
- 23 litres internal capacity
- Steam cooking function for the gentle cooking of foods and retaining the nutritional value
- 900 watts microwave
- 1250 watts steam cooking function
- 850 watts grill
- Removable water tank
- Acoustic water refill alert
- Ceramic base plate
- 5 microwave power levels
- 2 combination programs microwave &
- 24 cooking and grilling programs
- 95 minute timer with end signal
- Digital clock
- Child safety interlock
- Stainless steel exterior
- Stainless steel interior
- Internal light
- Accessories 1 drip tray
1 chrome-plated grilling rack



	MDG 23
Item	3080
EAN	40 38437 03080 8
Dimensions	575 x 310 x 420 mm
Internal dimensions	329 x 212 x 330 - 23 L
Weight	17,5 kg
Voltage	230 V, 50 Hz
Mikrowelle	900 Watt (Output)
Dampfgerar	1250 Watt
Grill	850 Watt
Certificate	GS, CE
VPE	1



Multifunction

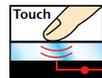
Microwave & Lightwavegrill

MLG 23 Touch *BLACK*

new

TFT Display 

BLACK matt Schwarz 



Touch-Bedienung



Microwave 900 Watt



Lightwavegrill 850 Watt



Ceramic base plate



Automatic programs



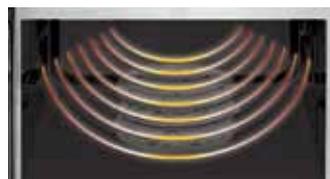
Timer & clock



Stainless steel interior

Produkteigenschaften MLG 23 Touch Black

- **NEU** Großes TFT Display
- **NEU** Touch-Bedienung
- **Lichtwellengrill 850 Watt** – Ihre Mahlzeiten werden gleichmäßiger, schneller und somit energiesparender erhitzt
- **Mikrowelle 900 Watt** (Ausgangsleistung)
- 23-Liter Garraum
- **geschlossener Keramikboden mit Mikrowellenreflektor zur gleichmäßigen Erwärmung**
- **großes Volumen (kein Drehteller), das ermöglicht z. B. auch Garen in eckigen Auflaufformen**
- **NEU** Gehäuse in wertigem matt Schwarz
- Edelstahlinnenraum
- 5 Mikrowellenleistungsstufen
- 42 automatische Kochprogramme für z. B.: Mikrowellenmenüs, Babynahrung, Suppen, Pasta, etc.
- 1 Kombiprogramm 30 % Mikrowelle & 70 % Lichtwellengrill
- 1 Kombiprogramm 55 % Mikrowelle & 45 % Lichtwellengrill
- 95-Minuten-Timer mit Endsignal
- Digitaluhr
- Garraumbeleuchtung



Lichtwellengrill



Keramikboden mit Mikrowellenreflektor

MLG 23 Touch Black

Item	3030
EAN	40 38437 03030 3
Dimensions	508 x 310 x 376 mm
Internal dimensions	332 x 214 x 346 mm, 23 L
Weight	16,6 kg
Voltage	230 V, 50 Hz
Microwave	900 Watt (Output)
Lightwavegrill	850 Watt
Certificate	GS, CE
VPE	1

Die neue Generation smarter Bedienung: CASO LOGIC Menu 1.0

Die MLG 23 Touch Black ist das erste Gerät, das mit der zukunftsweisenden Bedienung **CASO LOGIC Menu 1.0** ausgestattet ist. Dabei werden moderne Display Technologien mit der Steuerung des Gerätes kombiniert.

Der Benutzer wird durch das klar gestaltete Display über die Programme und Bedien-Funktionen informiert. Dieses ermöglicht einen hohen Bedienkomfort: Auch mehrstufige Funktionen werden einfach vermittelt.

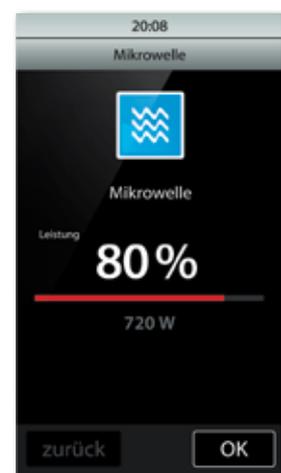
Diese neue Generation wird über ein Sensor Touch-Steuerkreuz bedient.



Ebene 1
Die Menüübersicht – hier können alle Programme und Funktionen direkt angewählt werden.



Ebene 2
Die Programmauswahl – die Programme verfügen über verschiedene Menüs. Mit dem Steuerkreuz können diese einfach angewählt werden.



Ebene 3
Der Kochvorgang informiert über die aktuellen Einstellungen und zeigt genau den Fortschritt der angewählten Funktion an.

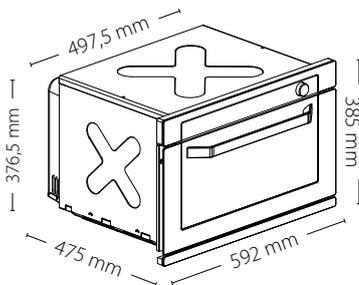


Technik in einer neuen Form:
Die Einbaugeräte von CASO Germany

Microwave & Convection & Grill

EMCG 34 PRO

Schön, kompakt und schnell – zum Backen, Grillen und Mikrowellenkochen



Microwave
900 watt



Convection
2050 watt



Grill
1250 watt



8 automatic
cooking programs



Digital-Display



Rotatable
glass tray



Stainless steel
interior

Produkteigenschaften EMCG 34 PRO

- 34 litres internal capacity
- 900 watts microwave
- 1250 watts grill
- 2050 watts convection
- 5 microwave power levels
- 10 convection temperatures 110 ° – 200 °C
- 8 automatic cooking programs
- Combination programs microwave & convection & grill
- 95 minute timer with end signal
- Rotatable glass tray ø 31,5 cm
- Digital clock
- Stainless steel interior
- Internal light

EMCG 34 PRO

Item	3035
EAN	40 38437 03035 8
Dimensions	592 x 386 x 543 mm
Internal dimensions	405 x 238 x 351 x mm - 34 L
Weight	28,1 kg
Voltage	230 V, 50 Hz
Microwave	900 Watt (Output)
Grill	1250 Watt
Convection	2050 Watt
Certificate	GS, CE
VPE	1

Einbauofen

EO27

EO30

new



new



Produkteigenschaften EO27

- Einbauofen
- 3-fach Verglasung
- Heißluft bis 270 °C
- Ober- & Unterhitze
- Großes LCD Display
- Leichte Reinigung (Emaille)
- 10 Garvarianten
- 6 Kochprogramme
- Drehspieß Grillfunktion
- 2 x Teleskopauszüge
- 60 L Volumen



-10%

Produkteigenschaften EO30

- Einbauofen
- 4-fach Verglasung
- Heißluft bis 270 °C
- Maximale Temperatur bis 300 °C
- Ober- & Unterhitze
- Großes LCD Display
- Leichte Reinigung (Emaille)
- 10 Garvarianten
- 6 Kochprogramme
- Drehspieß Grillfunktion
- Advanced Air I/O System – gleichmäßige Wärmeverteilung
- 65 L Volumen



-20%

	EO27
Item	3112
EAN	40 38437 03112 6
Dimensions	595 x 595 x 570 mm
Internal Dimensions	340 x 470 x 410 mm
Power	2800 Watt
Voltage	230 V, 50 Hz
Certificate	TÜV GS, CE
VPE	1

	EO30
Item	3110
EAN	40 38437 03110 2
Dimensions	595 x 595 x 570 mm
Internal Dimensions	340 x 470 x 410 mm
Power	3000 Watt
Voltage	230 V, 50 Hz
Certificate	TÜV GS, CE
VPE	1

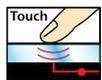
The new Master built-in devices



Master

Master E2

- 230 V Stecker-Anschluss
- 3500 W Power



Sensor Touch-Display



Glass-ceramic



Timer & Menu



Induction



Energy-saving (approx. 50%)



Easy Clean



silent



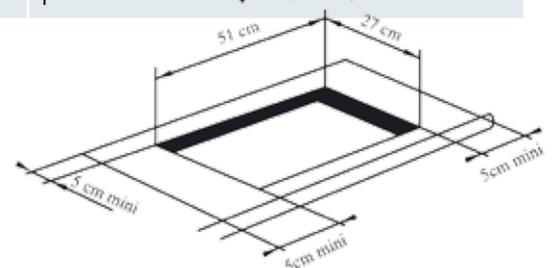
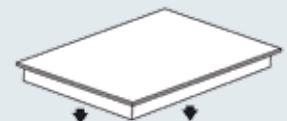
Hold

Master E2 Product Features

- Induction cooker with 2 hobs -1500 & 2000 watt
- 230 V power connector
- All-glass Schott Ceran® surface
- Simple and easy cleaning
- Hold-function (setting protection / child safety lock)
- Sensor-Touch- operation
- Large digital Display
- Power levels 1-9 per cooking field
- Timer function 1 –99 minutes in 1-minute-intervalls
- Safe operation due to automatic pot detection
- Automatic switch-off when not in use
- Automatic Overheating protection

Master E2

Item	3041
EAN	40 38437 03041 9
Dimensions	290 x 60 x 520 mm
Built-in dimensions	ca. 270 x 510 mm
Voltage	230 V, 50 Hz
Power	3500 Watt (1500 + 2000 Watt)
Weight	5,25 kg
Certificate	GS, CE
VPE	1



Master

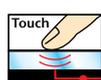
Master E3



• 400 V Festanschluss
• 7,2 KW Leistung



Sehr große Kochzone
z.B. für Paella-Pfannen oder
extra große Kochtöpfe



Sensor
Touch-Display



Glass-ceramic



Timer & Menu



Induction



Energy-saving
(approx. 50%)



Easy Clean



silent



Booster
Ankochfunktion



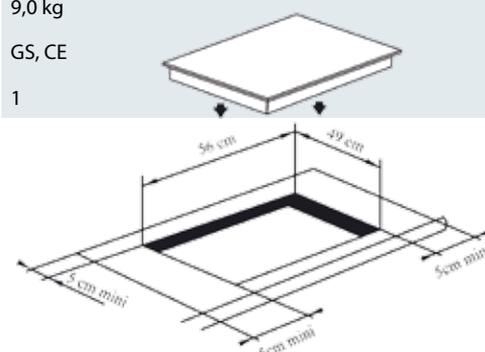
Hold

Master E3 Product Features

- Induction cooker with 3 hobs for assembly – 7000 watt
- Booster function: additional output for limited time
- All-glass Schott Ceran Suprema® surface
- Simple and easy cleaning
- Hold-function (setting protection / child safety lock)
- Sensor-Touch- operation
- Large digital Display
- Power levels 1 - 9 per cooking field
- Timer function 1 - 99 minutes in 1-minute-intervalls
- Safe operation due to automatic pot detection
- Automatic Overheating protection

Master E3

Item	3045
EAN	40 38437 03045 7
Dimensions	590 x 57 x 520 mm
Built-in dimensions	560 x 490 mm
Voltage	3~N 230/400 V Herdanschluss
Power	7000 Watt
Weight	9,0 kg
Certificate	GS, CE
VPE	1

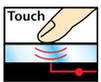


Master

Master E4



- 400 V Festanschluß
- 7,2 KW Leistung



Sensor Touch-Display



Glass-ceramic



Timer & Menu



Induction



Energy-saving (approx. 50%)



Easy Clean



silent



Booster



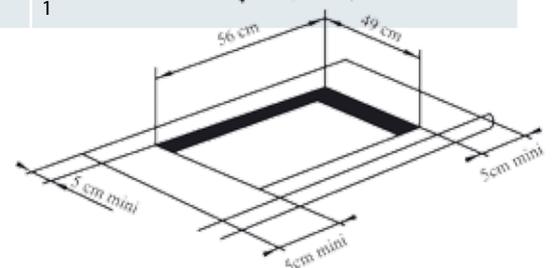
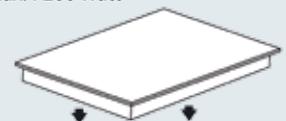
Hold

Master E4 – Product Features

- Induction cooker with 4 hobs for assembly 6400 watt / max. 7200 watt
- Booster function: additional output for limited time
- All-glass Schott Ceran Suprema® surface
- Simple and easy cleaning
- Hold-function (setting protection / child safety lock)
- Sensor-Touch- operation
- Large digital Display
- Power levels 1 - 9 per cooking field
- Timer function 1 – 120 minutes in 1-minute-intervalls
- Safe operation due to automatic pot detection
- Automatic Overheating protection

Master E4

Item	2160
EAN	40 38437 02160 8
Dimensions	590 x 60 x 520 mm
Built-in dimensions	560 x 490 mm
Voltage	3~N 230/400 V
Power	6800 Watt / max. 7200 Watt
Weight	13,7 kg
Certificate	GS, CE
VPE	1



Master

Master E4 Slide

Slider with 15 power levels



- 400 V Festanschluss
- 7,2 KW Leistung



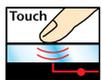
neu



Keep warm



Fry



Sensor Touch-Display



Glass-ceramic



Timer & Menu



Induction



Energy-saving (approx. 50%)



Easy Clean



silent



Booster



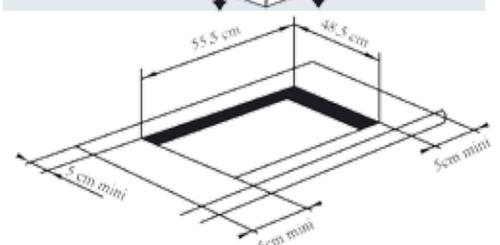
Hold

Master E4 Slide – Product Features

- Induction cooker with 4 hobs for assembly
- 6400 watt / max. 7200 watt
- The temperature is adjustable by a touch fader (slider)
- Booster function: additional output for limited time
- All-glass Schott Ceran Suprema® surface
- Simple and easy cleaning
- Hold-function (setting protection / child safety lock)
- Sensor-Touch- operation
- Large digital Display
- Power levels 1 - 15 per cooking field
- Timer function 1 - 599 minutes in 1-minute-intervals
- Safe operation due to automatic pot detection
- Automatic Overheating protection

Master E4 Slide

Item	3040
EAN	40 38437 03040 2
Dimensions	590 x 60 x 520 mm
Built-in dimensions	555 x 485 mm
Voltage	3~N 230/400 V Herdanschluss
Power	6800 Watt / max. 7200 Watt
Weight	13,2 kg
Certificate	GS, CE
VPE	1





In diesem Fall ist der Geschmack
eine Frage der Temperatur.

WineDuett und WineMaster

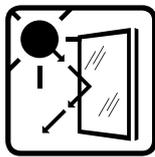
Die neuen CASO Germany Modelle mit Peltiertechnik oder Kompressionskühlung

Peltiertechnik

Die Peltiertechnik ermöglicht eine genaue Steuerung der Temperatur durch die Thermotransfer-Technik. Sie wurde von Jean Charles Athanase Peltier entdeckt und basiert auf dem Phänomen, dass bei einem Stromfluss zwischen zwei metallischen Leitern eine Temperaturdifferenz entsteht. Diese Technik eignet sich besonders für kleinere Kühlgeräte und ermöglicht ein gutes Verhältnis zwischen Energieverbrauch, Nutzungsdauer und Volumen.

Professionelle Kompressionstechnik

Das Kompressionsverfahren, mit individuell einstellbarem Temperatur-Regulierungssystem, schafft ein optimales Langzeitklima für Ihre guten Weine. Dank des vibrationsarmen Kompressors und besonderer Stoßdämpfer lässt der WineMaster Ihrem Wein die Ruhe, die er zum Lagern braucht.



Licht und besonders ultraviolettes Licht, scheinen durch das grüne Flaschenglas und beeinträchtigen sehr schnell die Qualität Ihrer Weine. Die speziellen UV-Schutzgläser schützen den Wein perfekt vor UV-Licht.



Lauf ruhige Kompressoren auf schwingungsdämpfenden Füßen sorgen für die Ruhe, die Ihr Wein benötigt.



Die mehrlagigen Glastüren isolieren perfekt vor Hitze oder Kälte und sorgen außerdem für eine hohe Energieeffizienz. Zudem schützen Sie vor zu hoher Luftfeuchtigkeit und Kondensation.



Perfekt für den richtigen Genuss!

Wine cooler

Desktop

WineControl

Tilting designer wine cooler. Perfect temperature for guaranteed optimum enjoyment of your good wines.



WineControl Product Features

- Cooling and heating operation with LED display
- Adjustable temperature from 5 to 50 °C
- Adjustable to horizontal (for warm drinks) and vertical position (for cold drinks)
- Aluminium container interior
- Very quiet operation



	WineControl
Item	610
EAN	40 38437 00610 0
Dimensions, Weight	130 x 250 x 220 mm – 1,9 kg
Voltage	230 V, 50 Hz – 60 Watt
Certificate	CE
VPE	1

WineDuett 12 / WineDuett 21

Premium-quality wine cellars for 12 or 21 bottles feature dual temperature zones for storing both red and white wine



WineDuett Product Features

- High-quality wine cooler with separately controlled temperature zones: upper zone for 6 bottles, range 7-18 °C lower zone for 15 bottles, range 10-18 °C
- Insulated glass with UV filter protects against loss of flavor
- Low-vibration technology - gives the wine the rest he needs
- Blue LED actual temperature display per zone
- LED lighting in each zone
- Removable wooden bottom
- Stainless steel with glass insert
- Two cooling systems – very quiet

	WineDuett 12	WineDuett 21
Item	620	630
EAN	40 38437 00620 9	40 38437 00630 8
Dimensions	340 x 535 x 500 mm	340 x 820 x 500 mm
Bottles	max. 12	max. 21
Weight	14,3 kg	20,5 kg
Voltage	230 V, 50 Hz	230 V, 50 Hz
Power	140 Watt	140 Watt
Noise	max. 25 dBA	max. 30 dBA
Certificate	GS, CE	GS, CE
Energy efficiency / year	269 kWh / D	235 kWh / C
VPE	1	1

Peltier-technology

WineCase 8



WineCase 8 Product Features

- Design wine refrigerator
- Touch panel, elegant operation without opening the door
- One zone for white wine or red wine for 8 bottles totally
- Adjustable temperature from 7 ° – 18 °C
- Thermal Transfer Technology
- Very low vibration
- Blue LED illumination
- Blue LED display for actual temperature
- Removable stainless steel shelves
- Quiet fan

	WineCase 8
Item	608
EAN	40 38437 00608 7
Dimensions	410 x 270 x 510 mm
Bottles	max. 8
Voltage	230 V, 50 Hz
Power	140 Watt
Certificate	TÜV GS, CE
Energy efficiency / year	270 kWh / D
VPE	1

WineDuett Touch 12 / 21



WineDuett Touch Product Features

- High-quality wine cooler with separately controlled temperature zones:
 - upper zone for 6 bottles, range 7-18 °C
 - lower zone for 15 bottles, range 10-18 °C
- Sensor Touch Operation, Temperature setting is not opening the door required
- Insulated glass with UV filter protects against loss of flavor
- Low-vibration technology - gives the wine the rest he needs
- Blue LED temperature display for each zone
- Selectable blue LED interior lighting
- Removable chrome storage shelves
- High quality stainless steel door frame with insulated glass insert
- Two cooling systems – very quiet

	WineDuett Touch 12	WineDuett Touch 21
Item	625	635
EAN	40 38437 00625 4	40 38437 00635 3
Dimensions	340 x 535 x 510 mm	340 x 820 x 510 mm
Bottles	max. 12	max. 21
Weight	15,5 kg	20,5 kg
Voltage	230 V, 50 Hz	230 V, 50 Hz
Power	140 Watt	140 Watt
Geräuschpgg.	max. 25 dBA	max. 30 dBA
Certificate	GS, CE	GS, CE
Energy efficiency / year	269 kWh / C	235 kWh / D
VPE	1	1

Energieinformation

Gleichmäßige Temperaturüberwachung

Für die sichere Lagerung und Temperierung Ihrer Weine ist es wichtig, dass die Temperatur konstant gesteuert wird. Die exakte Steuerungstechnik der CASO WineMaster Weintemperierer reagiert sehr genau auf Temperaturschwankungen und gleicht diese aus. Die aktive Luftzirkulationstechnik zur Sicherstellung der gleichmäßigen Temperatur und korrekten Luftfeuchtigkeit ist optimal für eine perfekte Lagerung ausgerichtet.

Im Verhältnis zu einem haushaltsüblichen Kühlschrank erfordert die Lagerung von Wein eine sehr genaue Temperatursteuerung. Die Taktung der Temperaturmessung erfolgt in regelmäßigen und kurzen Zeitabständen.

Die optimierten Energiewerte bei Weinkühlschränken können aufgrund der genauen Temperatursteuerung, der aktiven Luftzirkulation und der uv-geschützten Glastür nicht mit üblichen Haushaltskühlgeräten verglichen werden.



Kosten der professionellen Weinlagerung

Weinlagerschränke verbrauchen aufgrund der speziellen Technik und Bauweise mehr Energie als andere Kühlschränke. Ein Beispiel:



Richtlinie für A+	145 kWh
WineMaster 24	181 kWh
Differenz zu A+	36 kWh
Mehrkosten zu A+	7 € /Jahr*



Kugellagerauszüge

Ihr Wein ruht auf komfortablen kugelgelagerte Holzlagerböden

*Strompreis 17,98 Cent bei 1000 KW/h
 Jahresverbrauch ohne Berücksichtigung der Grundgebühr und
 Zwaiger Boni. Anbieter FlexStrom-Tarif Classic. Stand 11-2011

CASO Weinschränke - so lagern und trinken Sie Ihren Wein am besten!



Optimaler Genuß

Die vollen Aromen des Weines entfalten sich abhängig von der Temperatur. Die richtige Trinktemperatur ist somit die Garantie für das volle Geschmackserlebnis.

Gleichbleibende Temperatur

Temperaturschwankungen beeinträchtigen und zerstören hochwertige Weine. Die CASO Weintemperierer schützen durch eine sehr genaue Temperaturregelung und regulieren sicher die üblichen Schwankungen des Raumklimas.

Luftfeuchtigkeit

Der Verschlusskorken verhindert die irreversible Oxidation des zu lagernden Weines. Ein zu trockenes Raumklima würde den Korken austrocknen lassen und die Lagerung gefährden. Die Flasche immer liegend lagern!

Handling

Die zwei Zonentemperierung für die separierte Lagerung von Weiß- und Rotweinen und auch die eleganten kugelgelagerten Holzböden bieten höchsten Komfort.

Trinktemperaturen

6 – 8° C	Leichte Weißweine z.B. junger trockener Riesling und Silvaner, Muskateller, Pinot Grigio und Prosecco
10 – 11° C	Gehaltvolle Weiß- und Roséweine z.B. weiße Spätlesen, Chardonnays, Weißherbst aus Baden oder Rosé aus der Provence
12 – 13° C	Vielschichtige, schwere Weißweine z.B. weiße Auslesen, Beeren- und Trockenbeerenauslesen, Eisweine, Barrique-Chardonnays, große weiße Burgunder, alte Champagner
14 – 15° C	Junge, leichte Rotweine z.B. Trollinger, blauer Portugieser, Beaujolais
16 – 17° C	Junge, gehaltvolle Rotweine Spätburgunder, Dornfelder, Lemberger, rote Bordeaux, Chianti, Vino Nobile, Blaufränkisch, blauer Zweigelt
18 – 19° C	Schwere, gereifte Rotweine Ältere Spätburgunder und Lemberger Auslesen – TBA, Rhönweine, Bordeaux Grand Cru, Barolo

Compressor-technology

WineMaster / WineSafe

A big range:



WineMaster 24

WineMaster 38

WineSafe 43

WineMaster / WineSafe Product Features

- High-quality wine storage with compressor technology
- Two separate temperature zones, individually adjustable for white and red wine (WineSafe only one temperature zone)
- Low-vibration technology gives the wine the calm environment it needs:
- Active fan for a very even temperature per zone
- Storage capacity for up to 24 / 38 / 43 / 66 / 180 bottles
- Insulating glass with UV- filter, protects against loss of aroma
- Excellent thermal insulation for energy-efficient operation
- Electronically adjustable temperature from 5 ° – 22 °C
- Blue actual cooling zone temperature LED display
- On-demand interior illumination
- Timeless design with elegant stainless steel front and double-glass insert
- Ergonomic door handle
- Ball-bearing supported pull-out trays with wooden storage racks
- Quite operation

WineMaster 24

Item	645
EAN	40 38437 00645 2
Dimensions	395 x 875 x 495 mm
Bottles	max. 24
Temp. Zonen	2 Zonen
Weight	30 kg
Voltage	230 V, 50 Hz
Power	80 Watt
Certificate	GS, CE
Energy efficiency / year	181 kWh / B



WineSafe 66



WineMaster 66



WineMaster 180

WineMaster 38

650
40 38437 00650 6
400 x 1020 x 580 mm
max. 38
2 Zonen
41 kg
230 V, 50 Hz
117 Watt
GS, CE
246 kWh / C

WineSafe 43

647
40 38437 00647 6
395 x 1020 x 580 mm
max. 43
1 Zone
40 kg
230 V, 50 Hz
117 Watt
GS, CE
195 kWh / B

WineSafe 66

664
40 38437 00664 3
595 x 1020 x 580 mm
max. 66
1 Zone
XX kg
230 V, 50 Hz
120 Watt
GS, CE
208 kWh / B

WineMaster 66

660
40 38437 00660 5
595 x 1020 x 580 mm
max. 66
2 Zonen
53,6 kg
230 V, 50 Hz
120 Watt
GS, CE
258 kWh / C

WineMaster 180

670
40 38437 00670 4
580 x 1860 x 650 mm
max. 180
2 Zonen
91 kg
230 V, 50 Hz
170 Watt
GS, CE
394 kWh / E

A new highlight: WineMaster Touch with Compressor-technology

new



Compressor technology

WineMaster Touch

new



5-22°

5-22°

WineMaster 38



5-22°

5-22°

WineMaster 66

WineMaster / WineSafe Product Features

- High-quality wine storage with compressor technology
- **Sensor Touch Operation**
Temperature setting is not opening the door required
- Two separate temperature zones, individually adjustable for white and red wine (WineSafe only one temperature zone)
- Low-vibration technology gives the wine the calm environment it needs
- Active fan for a very even temperature per zone
- Storage capacity for up to 38 / 66 bottles
- Insulating glass with UV- filter, protects against loss of aroma
- Excellent thermal insulation for energy-efficient operation
- Electronically adjustable temperature from 5 ° – 22 °C
- Blue actual cooling zone temperature LED display
- On-demand interior illumination
- Timeless design with elegant stainless steel front and double-glass insert
- Ergonomic door handle
- Ball-bearing supported pull-out trays with wooden storage racks
- Quiet operation

	WineMaster Touch 38-2D	WineMaster Touch 66
Item	652	662
EAN	40 38437 00652 6	40 38437 00662 5
Dimensions	400 x 1020 x 580 mm	595 x 1020 x 580 mm
Bottles	max. 38	max. 66
Temp. Zonen	2 Zonen	2 Zonen
Weight	41 kg	53,6 kg
Voltage	230 V, 50 Hz	230 V, 50 Hz
Power	117 Watt	120 Watt
Certificate	GS, CE	GS, CE
energy efficiency / year	246 kWh / C	258 kWh / C

Fresh food anytime



SOUS VIDE – Preferred by top chefs

Meat, fish or vegetables are cooked in a vacuum-sealed bag at low temperatures for extended periods. The result is incredibly delicate food full of natural flavor. Our new premium ZIP-Bags with plug valve for faster vacuum sealing are ideal for sous vide recipes.

VC Series

VC 8

Save money

Prepare larger quantities then vacuum seal into smaller portions for reheating later

Enjoy fresher food

Vacuum-sealed food stays fresh up to 5-7 times longer

Easy to use

All CASO vacuum sealers are fully automatic



Der perfekte Einstieg für SousVide Gerichte

VC8 Product Features

- Fully automatic vacuum system seals food for optimal freshness
- Ideal for meat, fish, vegetables and fruit
- Includes 10 premium-quality bags
- Electronic temperature control for perfect seam weld

	VC 8
Item	1338
EAN	40 38437 01338 2
Dimensions	300 x 160 x 180 mm
Voltage	230 V, 50 Hz
Power	100 Watt
VPE	2 TÜV GS, CE

Hand-held system

SmartVac 20



new



SmartVac 20 Product Features

- Rechargeable hand-held vacuum system for food preservation
- Pump volume 9L / minute, max. -0.75 bar
- Ideal for meat, fish, vegetables, fruits, cheese and coffee
- Stays fresh up to 7 times longer
- Includes 2 wine stoppers
- Charging station
- 2 sizes of reusable zip bags (20 x 32 cm, 26 x 35 cm)
- Zip bags are BPA free
- Simple to use



	SmartVac 20
Item	1320
EAN	40 38437 01320 7
Dimensions	213 x 128 x 67,5 mm
Voltage	230V, 50 Hz
Batteries	7,2 VDC, 500 mA
TÜV	GS, CE
VPE	4



Vacuum ZIP-Bags



new



Product features Vacuum ZIP-bags

- strong & tear-resistant
- ribbed structure (surface for an optimal vacuum)
- microwave use possible
- reusable
- no freezer-burn
- boil-proof

Dimensions /	Item	EAN	VPE
20 x 32 cm, 20	1315	40 38437 01315 3	6
26 x 35 cm, 20	1316	40 38437 01316 0	6

new

Vakuum Weinstopfen

Product features Vakuum Weinstopfen

- Vakuumweinstopfen zum luftdichten Versiegeln geöffneter Weine
- mit allen CASO Germany Vakuumierern kombinierbar

	Weinstopfen
Art.Nr.	1322
EAN	40 38437 01322 1
Masterkarton	20



VC Series

VC 10



	VC 10
Item	1340
EAN	40 38437 01340 5
Dimensions	355 x 90 x 150 mm
Weight	1,3 kg
Voltage	230V, 50 Hz
Power	110 Watt
Certificate	CE
VPE	2

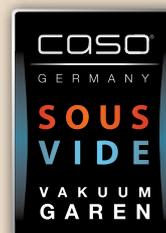


VC10 Product Features

- Fully automatic vacuum system seals food for optimal freshness
- Ideal for meat, fish, vegetables and fruit
- Includes 10 premium-quality bags
- Electronic temperature control for perfect seam weld



Sous-vide



Sous-vide – „unter Vakuum“ garen setzt sich immer mehr auch bei Hobbyköchen in Privathaushalten durch. Die Vorteile liegen klar auf der Hand: Beim Garen im Vakuum bleibt der natürliche Geschmack der Speisen erhalten, das Fleisch wird zart und saftig, Nährstoffe, Vitamine und Spurenelemente gehen nicht verloren und Gemüse bleibt knackig und farbintensiv.

Auch das Marinieren und Würzen vor dem Vakuumieren erzielt bessere Resultate. Um „Sous-vide“ in der Küche anzuwenden, benötigt man also einen Vakuumierer und ein Kochgerät, das die Temperatur beim Garen konstant hält. CASO Germany hat beides in seinem Sortiment.



VC Series

VC 100



● Strong Vacuum-pump: min. 12 L/min.

VC 200 mit Cutter und Folienbox



● Strong Vacuum-pump: min. 12 L/min.



VC 100 Product Features

- Fully automatic vacuum system to vacuum food
- Natural storage without preserving agents
- Ideal for meat, fish, vegetables and fruit
- Max. 30 cm Coil roll width at any length
- Removable vacuum chamber
- Vacuum regulating with stop button: perfect for sensitive goods
- Electronic temperature monitoring of weld seam
- Expandable with universal lid for vacuum containers
- Incl. 10 professional vacuum bag
- Incl. vacuum hose for containers

VC 200 Product Features

- Fully automatic vacuum system to seal food
- With fold-out cutter to cut off the film at the desired position
- With film box for direct handling
- Double sealing bar
- Natural storage without preserving agents
- Ideal for meat, fish, vegetables and fruit
- Max. 11,8 inch coil roll width at any length
- Vacuum regulating with stop button: perfect for sensitive goods
- Electronic temperature monitoring of weld seam
- Expandable with universal lid for vacuum containers
- Incl. 2 professional vacuum rolls
- Incl. vacuum hose for containers



	VC 100
Item	1380
EAN	40 38437 01380 1
Dimensions	380 x 90 x 170 mm
Voltage	230 V, 50 Hz
Power	120 Watt
Weight	1,8 kg
Certificate	CE, GS
VPE	2



	VC 200
Item	1390
EAN	40 38437 01390 0
Dimensions	380 x 90 x 260 mm
Voltage	230 V, 50 Hz
Power	120 Watt
Weight	1,9 kg
Certificate	CE, GS
VPE	2

The total package – everything is inside

Storage box for rolls

fold-out cutter



Storage box for rolls



double sealing bar



removable vacuum chamber



Fold-out cutter trims roll to the desired length



Easy, fast and convenient

The included vacuum roll storage box eliminates counter clutter and simplifies operation. Just open the lid, pull out the length you desire and cut with the fold-out cutter.



Insert roll



Adjust size / cut to desired



Fill the bag



Close bag with the double-sealing bar



Vacuum seal



Close with a double sealing bar



Strong support

All CASO Germany products are delivered with complete instructions and product information

VC Series

VC 400 with pulse- & marinate function, cutter & filmbox

● Strong double vacuum-pump

new



länger haltbar und frisch
ca
90%
Vakuum,
-0,8 Bar



Double sealing bar



Pulse function



Marinate



Filmbox for 2 rolls



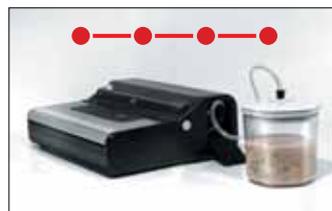
Cutter



Precisely adjustable sealing time



perfect for pressure-sensitive or liquid foodstuffs



Marinate your meat in an easy, fast and intensive way

Produkteigenschaften VC 400

- Fully automatic vacuum sealer system for vacuuming your food: Storing natural preservative
- Double weld
- Pulse function: Ideal for soft and sensitive products, the intensity of the vacuum automatically adjusts to the nature of the product and surrounds it safe
- Marinate feature: In combination with a vacuum canister, meat and fish are marinated intense in a very short time. By an automatic vacuum timing the pores are opened and closed repeatedly
- Ideal for meat, fish, vegetables, fruit and delicate foods
- Reel width max. 30 cm for any length
- Removable vacuum chamber
- Electronic temperature control of the sealing operation
- Precisely adjustable sealing time
- Filmbox for 2 rolls: Simply insert the rolls into the tank and like a paper towel, roll the film for the direct processing
- Retractable cutter for cutting the rolls of film
- Including connection hose for vacuum containers
- Including 1 x professional film roll 30 cm x 600 cm

VC 400

Item	1395
EAN	40 38437 01395 5
Dimensions	400 x 135 x 320 mm
Voltage	230 V, 50 Hz
Power	200 Watt
Weight	4 kg
Certificate	CE
VPE	1



Features

Vacuum rolls



Vacuum rolls

- strong & tear-resistant
- ribbed structure (surface for an optimal vacuum)
- microwave use possible
- reusable
- no freezer-burn
- boil-proof



Vacuum bags



Vacuum bags

- strong & tear-resistant
- ribbed structure (surface for an optimal vacuum)
- microwave use possible
- reusable
- no freezer-burn
- boil-proof



Dimensions / Menge	Item	EAN	VPE
20 x 600 cm, 2 Rollen	1221	40 38437 01221 7	6
27,5 x 600 cm, 2 Rollen	1223	40 38437 01223 1	6
30 x 600 cm, 2 Rollen	1222	40 38437 01222 4	6

Dimensions / Menge	Item	EAN	VPE
16 x 23 cm, 50 Stück	1201	40 38437 01201 9	6
20 x 30 cm, 50 Stück	1219	40 38437 01219 4	6
30 x 40 cm, 50 Stück	1220	40 38437 01220 0	6
40 x 60 cm, 25 Stück	1218	40 38437 01218 7	6

Suitable for CASO vacuum sealers

VC 10 / VC 11 / VC 33 / VC 44 / VC 100 / VC 200 / VC 400 – and suitable for brands like: *Rommelsbacher, LAICA, Gastroback, Foodsaver, Genio, Solis*

Vacuum Canister Set

Vacuum canister Product Features

- 3 canisters of different capacities
- Perfect for pressure-sensitive or liquid foodstuffs as tomatoes, salad, soups etc.
- The canisters can be re-used frequently.
- Material of the canisters is robust
- Lids made of ABS-plastics
- Break-proof and dishwasher safe
- Suitable for all CASO vacuum sealers
- Stackable and space-saving



Vakuumbehälter Set	
Item	1260
EAN	40 38437 0 1260 6
Dimensions	0,75 L Canister 7 cm
	1,40 L Canister 12,5 cm
	2,00 L Canister 18 cm
Weight	1,04 kg
VPE	2



Suitable for all CASO vacuum sealers

Anwendungsbeispiel



„It`s teatime, darling.“

Tea machine

TeeGourmet

Anti-drip
system

Timer



TeeGourmet Product Features

- Designer tea machine
- Brewing time setting of 2 to 16 minutes
- 1 L glass teapot
- Tea filter made of high-grade steel
- Filter pot out of high-quality polycarbonate (dishwasher-resistant)
- Power of 1200 Watts
- Automatic warm holding function of 1 hr.
- Anti-drip system
- Water level indicator
- On/off switch

TeeGourmet

Item	1810	<input checked="" type="radio"/>
EAN	40 38437 01810 3	
Art.Nr.	1800	<input type="radio"/>
EAN	40 38437 01800 4	
Dimensions	Ø 230 mm x 380 mm	
Weight	2,5 kg	
Voltage	230 V, 50 Hz	
Power	1200 watt	
Certificate	GS, CE	
VPE	2	



For creatives,
who like great accuracy.

Scales

F10

Scales F10

F10 Product features

- Designer kitchen scales
- Large, mirrored surface
- Weighing scale up to 10 kg:
to 5 kg in 1 g / 5 kg in 2 g increments
- Units in either grams or ounces
- Very accurate load sensor
- Elegant Touch Operation on the sides
- Tare function
- Battery and overload indicator



> 10 kg
in 1g / 2g steps



Scales F10

Item	3260
EAN	40 38437 03260 4
Dimensions	180 x 22 x 270 mm
Voltage	4 x 1,5 V AAA (Micro)
Weight	830 g
Certificate	CE
VPE	6

Scales B5

B5

B5 Product features

- Ausklappbare große Küchenwaage, ideal zum Backen
- Edelstahlrahmen
- **Großes und sehr gut sichtbares LCD Display**
- **Sehr genauer Wiegesensor in 0,5 Gramm-Schritten**
- Wiegeskala bis 5 Kg
- Elegante Touch-Bedienung
- Tara-Funktion
- Batterie- und Überlastungsanzeige

new



Präzisionswiegesensor in 0,5 g Schritten
ideal zum zuwiegen von Aromen, bis 5 kg



	B5
Item	3290
EAN	40 38437 03290 1
Voltage	4 x 1,5 V AAA - Wiegesensor 4 x 1,5 V AAA - Display
Certificate	GS, CE
VPE	1



Scales



Scales Q5



> 5 kg
in 2g steps

Q5 Product Features

- Designer glass scales
- Elegant glass and high-grade steel design.
- Ideal for kitchen and office: If you are not weighing, the display shows you the time.
- Weighing scale up to 5 kg in 2g measurements
- Large digital display
- Tare function
- Very accurate load sensor
- Digital clock

	Waage Q5
Item	3250
EAN	40 38437 03250 5
Dimensions	200 x 18 x 225 mm
Voltage	4 x 1,5 V AAA
Weight	526 g
Certificate	CE
VPE	6



Scales I10 - with air-condition indicator

I10 Product Features

- Design kitchen scales
- Big, mirrored surface
- Weight scale up to 10 kg
- 4 weight units (g/ml/oz./_oz.)
- With air-condition indicator (temperature & air humidity)
- Optional units in gram or ounces
- Very exact load sensor
- Exclusive touch handling
- Tara function
- Battery and overload indicator



> 10 kg
in 1g steps



new



Air-condition indicator

	I10
Item	3295
EAN	40 38437 03295 6
Dimensions	231 x 231 x 23 mm
Voltage	4 x 1,5 V AAA (Micro)
Certificate	GS, CE
VPE	4

Scales C5

C5

C5 Product Features

- Designer glass scale
- Elegant glass and high-grade steel design
- Ideal for kitchen and office
- Touch-operation
- Weighing scale up to 5 kg in 1g measurements
- Large digital display
- Tare function
- Very accurate load sensor



> 5 kg
in 1g steps

Scales C5

Item	3280
EAN	40 38437 03280 2
Dimensions	165 x 29 x 237 mm
Voltage	4 x 1,5 V AAA (Micro)
Weight	895 g
Certificate	CE
VPE	6

Scales X3

X3



> 3 kg
in 1g steps



X3 Product Features

- Practically scale for kitchen and office
- Made of satin stainless steel and high grade rigid plastic
- Variegated handling: foldable it is a digital clock
- Weighing scale up to 3 kg in 1g measurements
- Tare function
- Digital clock with countdown and timer
- Battery- and overloadfunction
- Modern design

Scales X3

Item	3270
EAN	40 38437 03270 3
Dimensions	Ø 50 x 125 mm
Voltage	2 x 1,5 V AAA
Weight	162 g
Certificate	CE
VPE	6



Scales K3

K3

K3 Product Features

- Scales & timer & clock
- Stainless steel surface
- large round LCD display panel
- very accurate load sensor
- weighing scale up to 3 kg in 1 g increments, up to 5 kg in 2 g increments
- additive weighing function
- decorative as electric clock
- countdown timer with alert signal
- battery included



> 3 kg
in 1g steps

Scales K3

Item	3200
EAN	40 38437 03200 0
Dimensions	175 x 30 x 260 mm
Voltage	1 x 3V CR 2032 Lithium Batterie
Weight	500 g
Certificate	CE
VPE	6

Fryer

GF100 - Glass Deep Fryer



DOMED LID

Patented design draws excess moisture away from food leaving it crisp – never soggy

GF100 - Glass Deep Fryer

Item	3170
EAN	40 38437 03170 6
Dimensions	350 x 320 x 370 mm
Dimensions + handle	350 x 320 x 490 mm
Voltage	230 V, 50 Hz
Power	2200 watt
Weight	5,2 kg
Certificate	GS, CE
VPE	1



GF100 Product features

- Large, transparent glass deep fryer is perfect for meals with friends and family
- Domed lid draws excess moisture away from food leaving it crisp, never soggy
- Temperature adjustable up to 190 °C
- Accurate, easy-to-read temperature gauge
- Specially designed lid filters oil and reduces spills
- Double-walled, thermally insulated housing
- Easy-to-clean unit includes dishwasher-safe oil container
- Highly heat resistant
- Rubber feet ensure a stable, wobble-free base
- 2.0-3.5 liter capacity

E7 – Electronic egg boiler

new



E7 Product features

- Electronic egg boiler
- Stainless steel design
- Nonstick cooking bowl
- 13 cooking levels, electronically controlled from soft- to hard-boiled
- Indicator light with ON-OFF switch
- Acoustic signal
- Measuring cup with egg picker
- Removable egg holder

E7

Item	2770
EAN	40 38437 02770 9
Dimensions	180 x 140 x 205 mm, Ø 180 mm
Voltage	230 V, 50 Hz
Power	350 watt
Certificate	GS, CE
VPE	1

Food grater

CR 3 Chef Grater

CR 3 Chef Grater Product features

- Strong 220 watts engine
- Housing with high-grade steel optics
- 4 high-grade steel graters Ø 75 mm
- Julienne slim, julienne wide, slicers, potato grater
- Filling hopper and graters easy to remove and clean (dishwasher-resistant)
- On-/Off-Switch
- Safe: big rest filler with stopper
- Cutting and grating directly into the bowl
- Stable stand

	CR 3 CHEF Reibe
Art.Nr.	1760
EAN	40 38437 01760 1
Dimensions	140 x 300 x 240 mm
Voltage	230 V, 50 Hz
Power	240 watt
VPE	1
Certificate	TÜV GS, CE



Includes potato grater

new



Simple to use and easy to clean, this electric multi-grater's interchangeable blades make it nearly effortless to cut, grate, zest or Julienne in seconds.

Design Multireibe

Design Grater Product features

- Powerful 240 watt motor
- Durable, high-grade steel housing
- 4 premium steel blade drums: Julienne Slim, Julienne Wide, Slicer, Potato Grater
- Hopper and blade drums are easily removed for cleaning (dishwasher-safe)
- Auto On and Pulse switch
- Safe leftover filler



Includes potato grater



	Design Multireibe
Item	1750
EAN	40 38437 01750 2
Dimensions	100 x 310 x 240 mm
Voltage	230 V, 50 Hz
Power	240 watt
Weight	1,1 kg
Certificate	GS, CE
	VPE 2



Milk frother

Fomini

TESTMAGAZIN - URTEIL	
CASO Fomini	
GUT	86,8 %
3 Stab-Milchaufschäumer im Vergleichst Heft 06/2010	



Fomini Product Features

- Milk frother with stainless-steel coil
- High-speed motor for faster frothing
- Rubberized handle for firm, comfortable grip
- Elegant storage stand included
- Includes two 1.5V AA batteries

	Fomini
Item	1610
EAN	40 38437 01610 9
Dimensions	Ø 75 x 250 mm
Voltage	2 x 1,5 V AA
Weight	130 g
Certificate	CE
VPE	10

Air humidity



AirVital

AirVital Product Features

- Feel comfortable: The air humidity is exactly adjustable to your desired room climate
- Adjustable air humidity from 40% – 80%
- Ionising function: cleanses the air
- 6 litre water container
- Easy to fill with tap water
- Sophisticated black casing
- Soft-touch keypad
- 130 Watt (hot steam) – 30 Watt (cold steam)
- Variable steam volume (level 1 – 3)
- 306° rotatable water steam spout
- 1 – 12 hour timer with end signal
- Including a convenient carrying handle

Remote control

	AirVital
Item	5400
EAN	40 38437 05400 2
Dimensions	187 x 340 x 285 mm
Voltage	230 V, 50 Hz
Power	30 – 130 Watt
Weight	2,4 kg
Water container	6 L
Certificate	GS, CE
VPE	2



Ionising function:
cleanses the air



Feel comfortable:
The air humidity is exactly
adjustable to your desired
room climate

Ultrasound cleaning device

UltraSonicClean



UltraSonicClean Product Features

- Ultrasound cleaning device
- For fast and gentle cleaning of jewelry, razors, glasses, etc.
- 600 ml stainless steel tank with plastic insert
- 42,000 cycle ultrasound ensures a thorough cleaning
- Automatic shutoff after 3 min.
- Very quiet

UltraSonicClean	
Item	1500
EAN	40 38437 01500 3
Dimensions	210 x 135 x 135 mm
Voltage	230 V, 50 Hz
Power	50 Watt
Weight	800 g
Container	570 ml
Certificate	GS, CE
VPE	4

COSO
GERMANY

UltraSonicClean Disc



UltraSonicClean CD/DVD Product Features

- Ultrasound cleaning device
- For fast and gentle cleaning of CDs, DVDs, HD and Blue Ray Disks, as well as jewellery, razors, glasses, etc.
- 570 ml stainless steel tank with plastic basket and plastic watch stand, as well as CD rack
- 42,000 cycle ultrasound ensures a thorough cleaning
- Automatic shutoff after 3 min.
- Very quiet

UltraSonicClean CD/DVD	
Item	1510
EAN	40 38437 01510 2
Dimensions	170 x 135 x 200 mm
Voltage	230 V, 50 Hz
Power	50 Watt
Weight	900 g
Container	570 ml
Certificate	GS, CE
VPE	4

COSO
GERMANY



COSO®

GERMANY

A mobile range:



CASO®

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