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INNOVATIVE KITCHEN TECHNOLOGY

COMPETENCE BOOK KITCHEN

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THE INNOVATIVE KITCHEN TECHNOLOGY

"Our passion motivates us to develop high-quality, timeless products based on innovative technologies. Over the last few years we have worked continuously to further expand this principle and are proud to present our new range of built-in kitchen appliances.

With more user convenience, great functionality and high performance. Clear design for enjoyable cooking and dining."

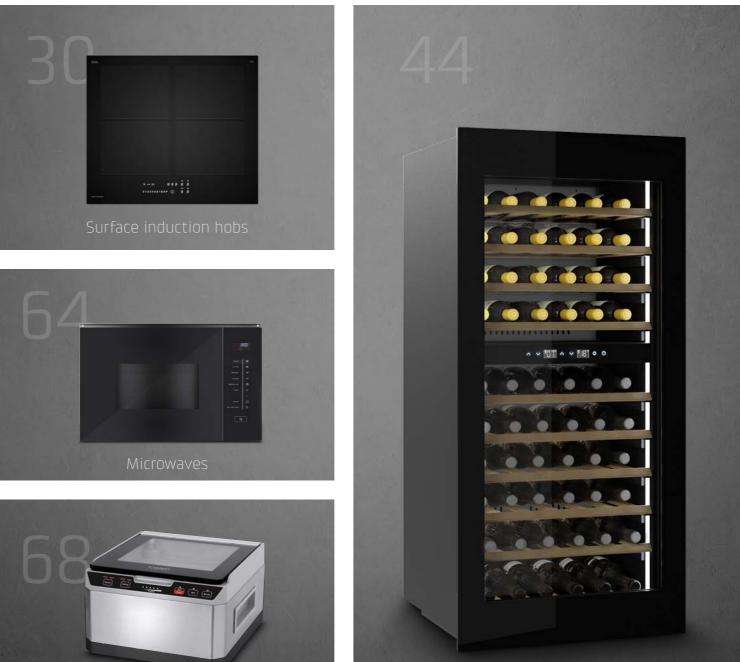
Peter Braukmann, Bernd Braukmann



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Aesthetics and design

Innovative kitchen technology from CASO Design delivers timeless design and high quality.







100% cooking pleasure in modern kitchens

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Innovative air venting hobs

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Air venting hobs – The intelligent 2-in-1 solution for modern kitchens

Built-in air venting hobs preserve the clear lines of your space. Our innovative technology delivers two game-changing advantages:

- + Pleasantly fresh air when cooking thanks to patented JET AIR separation technology
- + Maximum cooking space for your pots and pans thanks to concentrated airflow

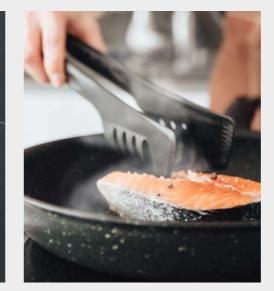
The patented JET AIR system in our hobs cleans air by using the turbine principle to separate and trap particles in the air. This technology requires no grease filter which



can impact performance because it is blocked – Jet Air always delivers maximum cleaning. Efficiency and easy cleaning are the key advantages over filter systems.

Top-class convenience when you cook. The touch screen operating panel allows you to set all the power levels quickly and precisely, while the clear white LED ensures you can see everything at a glance. The integrated heating function automatically controls fast heating up before automatically reducing the temperature to the pre-set power level. More time for perfect enjoyment.

Innovative technology, that convinces



Elegant design in top quality

High-quality CASO Design induction hobs with touch control and elegant slider controls combine two appliances in one product. Patented **JET AIR separation technology** efficiently removes steam and grease particles from air during cooking. No other system offers such quick and easy hygienic cleaning while still leaving you plenty of space to cook. Thanks to the concentrated Jet Air airflow the system requires only a tiny air inlet, ensuring that you have maximum space for large pots and pans and can enjoy cooking to the max.

An additional benefit: The JET AIR system is space-saving and easy to install.







More convenience – More pleasurable cooking – More enjoyment

The well-thought-out design and revolutionary technology deliver a perfect sensory experience – whether visual, tactile or culinary.

Our high-quality built-in induction hobs fit seamlessly into modern kitchens. The user-friendly touch panel enables you to control the flexible cooking zones easily and quickly select the desired power level or function. This is not only simple and energy-efficient but also perfect for optimum food preparation. Parallel to this, the JET AIR system ensures that cooking smells seem to disappear almost completely.

Delivering more convenience, more pleasurable cooking and more enjoyment – from the outset.

An overview of the high-end technology

- User-friendly touch panel with innovative slider controls (1 – 9 levels)
- + High-quality, robust glass surface
- + Efficient energy use thanks to induction technology
- + Red LED lighting
- + Practical automatic heating up
- + Non-slip surface

The new JET AIR System: Turbine power instead of grease filters

How JET AIR separation technology works:

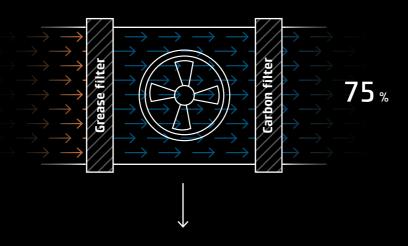
JET AIR separation technology compresses air in a similar way to a jet nozzle. Dirt particles are expelled and collected in a fully washable pan. This revolution-ary technology extracts **up to 95%** of all grease and oil particles from the air.

Conventional, less effective grease filters with lower cleaning performance are now a thing of the past. They extract **only 75%** of oil and grease, meeting the criteria for Grease Extraction Level D. JET AIR separation technology achieves Grease Extraction Level A as defined by the German DIN standard. Patented JET AIR separation technology is the only system worldwide which has this innovative technology

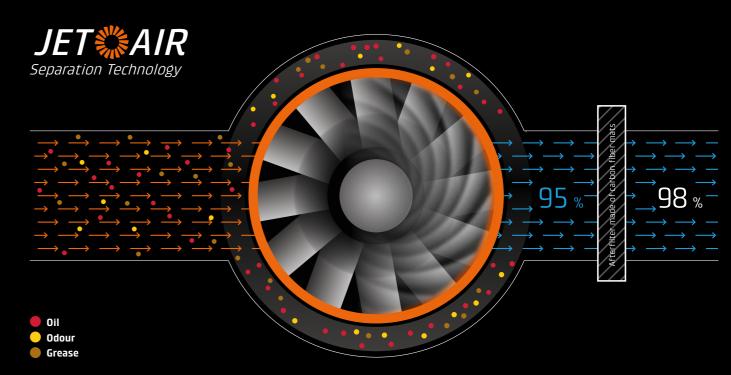
Feel like you never cooked at all!

When you use an air circulation system, air stays in the room making odour filters necessary to bind the odour molecules in the extracted air. CASO Design appliances have an upstream JET AIR system which removes up to

Conventional technology with closed fan housing = No full hygienic cleaning possible!



The fan unit cannot be cleaned!





95% of odour molecules before they reach the odour filter, so the integrated carbon fibre mats are hardly needed. These mats remove further odour molecules, leaving air up to 98% clean and making cooking smells seem to disappear almost completely.



Up to 98% of odours removed from air

- + Clean air, up to 95% grease and oil extraction
- + Carbon fibre mats only need to be replaced every 2.5 years
- + Grease extraction / No sticky residues
- + Consistent extraction performance, no resistance inside the JET AIR system
- + Low maintenance



- + The centrifuge also removes some water vapour
- + No ventilation required
- + Ideal for closed rooms
- + High energy savings (suitable for low-energy homes)
- + No suction loss = permanently consistent performance





The future of air circulation technology

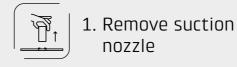
Pure efficiency – the JET AIR system

Simpler, more hygienic, more sustainable. The new CASO Design JET AIR system sets new standards for built-in hobs. No regular filter change is required; it is space-saving and can be fully cleaned for increased hygiene.

100% hygienic

The JET Air system's collecting pan and turbine vane are dishwasher-proof. The carbon fibre mats must only be replaced every two to three years. Conventional appliances have systems which must be fully replaced every 3 to 6 months (depending on the type of odour filter).

Cleaning has never been easier



Just twist the nozzle to remove it from the hob. The drawer and JET AIR system are now accessible.



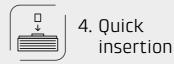
2. Open the drawer and loosen the components

The components can be lifted out one after another, no tools required. Simply take the nozzle duct, lid, turbine insert and collection pan apart.

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3. Ready for the dishwasher

All elements are fully dishwasher-proof - including the carbon fibre mats.* A clear advantage over conventional appliances.



After cleaning the components, simply put all the parts back in the drawer. Easy and efficient – the hob is ready to use again in seconds and is fully functional for your next meal.











The two component set



1. Induction hob

Step 1

Place the hob in the cut-out and fix the components into place.



Great convenience requiring minimal installation effort



Installation video

Easy installation thanks to intelligent technology

Our innovative **plug-in kit** means that installation is child's play. There are just two components in the kit. The induction hob is supplied with a practical runner mechanism which can be used to slot in the JET AIR **system** before it is installed in the kitchen drawer.

The first step is to place the induction hob in the cutout. The JET AIR system can now be installed at the desired height. To fix the induction hob to the carcass, simply attach it to the brackets it is supplied with. The JET AIR system can now be slotted into at the runner mechanism. Finally, connect the electronic components - done! The installation video provides detailed installation instructions.

Unlike other extraction systems, no duct has to be installed in other cabinets. Approximately 1/3 of the cabinet volume is required to install the JET AIR system.



2. JET AIR System

Step 2 Slot the JET AIR system into the runner mechanism. Finally, connect the electronics.



B6 Air EK



Surface induction hob with built-in JET AIR air vent

+ Touch control

+ 9 power levels + power boost (for each cooking zone)

- + Slider operation
- + Automatic heating-up
- + Bridge function (front/back)
- + Timer / Timer with acoustic signal
- + Food warming setting
- + Safety switch-off
- + Red LED display
- + Residual heat display
- + Grill function
- + Pause function
- + Recall function
- + Child safety lock

INCLUSIVE JET AIR Fan core (1×) (2× UF TH40 included)



Product data

Art. No.:	7255
Power:	4 Surface hob cooking zones
	190 × 210 mm, 2,1/3,0 kW
	Bridge function 3,7 kW
Weight:	10,20 kg
Dimensions:	Frameless, 600 × 55 × 520 mm
Installation:	Flush-mounted or on top
Cut-out dim. (W×D):	574 × 494 mm
Connection values:	Voltage AC 230 V / 2NAC 400 V
	Power 7,4 kW
	120 cm connection cable
	premounted, 5 × 1,5 mm ²

Spare parts / accessories

Art. No. / Article:

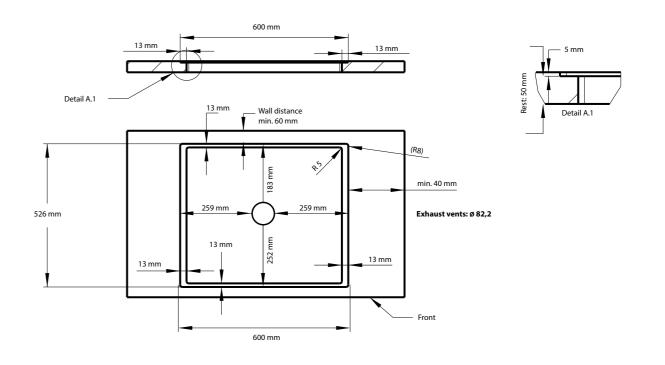
751000009, Umluftfilter UF TH40 (2 pieces), see page 27

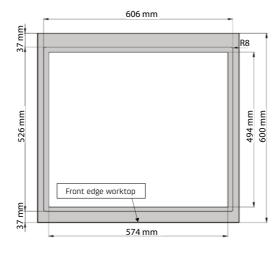
Product Data Fan core LK4

Connection values:	220-240V~ 50/60 Hz
Total output:	Max. 88 W
Noise level:	59 dB(A)
Dimensions (W×H×D):	400 × 200 × 342 mm
Weight:	9 kg
Cable length:	1200 mm

B6 Air EK

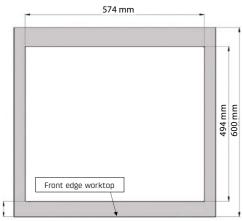






Flush-mounted installation with rebate

Cutout dimensions



Flush-mounted installation without rebate

B8 Air EK

B8 Air EK



Surface induction hob with built-in JET AIR air vent

- + Touch control
- + 9 power levels + power boost (for each cooking zone)
- + Slider operation
- + Automatic heating-up
- + Bridge function (front/back)
- + Timer / Timer with acoustic signal
- + Food warming setting
- + Safety switch-off
- + Red LED display
- + Residual heat display
- + Grill function
- + Pause function
- + Recall function
- + Child safety lock

INCLUSIVE JET AIR Fan core (1×) (2× UF TH40 included)



Conr Tota Nois Dim Wei

7256 4 Surface hob cooking zones 190 × 210 mm, 2,1/3,0 kW Bridge function 3,7 kW 11,55 Kg Frameless, 800 × 55 × 520 mm Flush-mounted or on top Cut-out dim. (W×D): 774 × 494 mm Connection values: Voltage AC 230 V / 2NAC 400 V Power 7,4 kW 120 cm connection cable

JET©AIR

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Spare parts / accessories

Product data

Art. No.:

Power:

Weight:

Dimensions:

Installation:

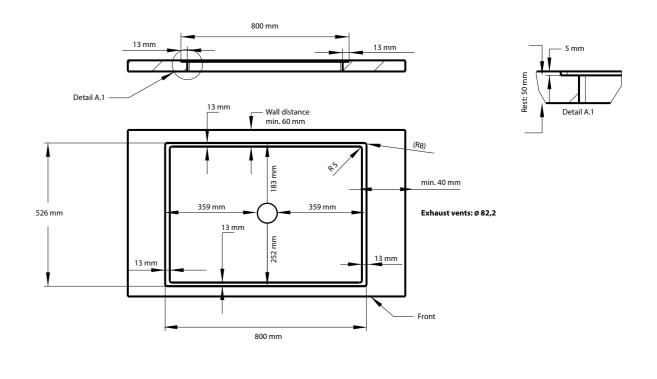
Art. No. / Article:

751000009, Umluftfilter UF TH40 (2 pieces), see page 27

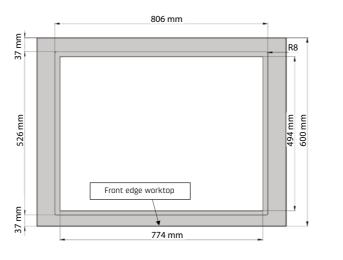
premounted, $5 \times 1,5 \text{ mm}^2$

Product Data Fan core LK3

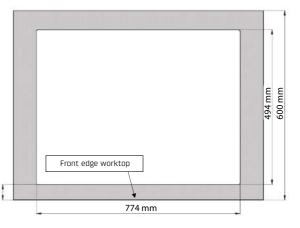
nection values:	220-240V~ 50/60 Hz
al output:	Max. 88 W
se level:	59 dB(A)
nensions (WxHxD):	400 × 200 × 342 mm
ight:	9 kg
ole length:	1200 mm







Flush-mounted installation with rebate

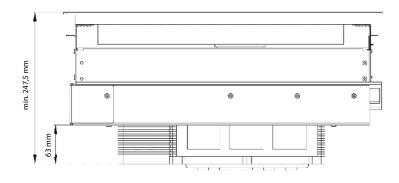


Flush-mounted installation without rebate

50 mm

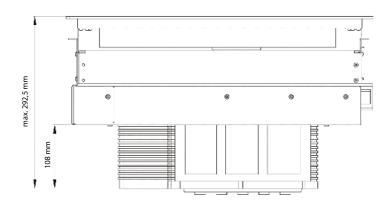
Fan core LK4

UF TH40



For cupboard carcasses without recessed grip profile under the work surface.





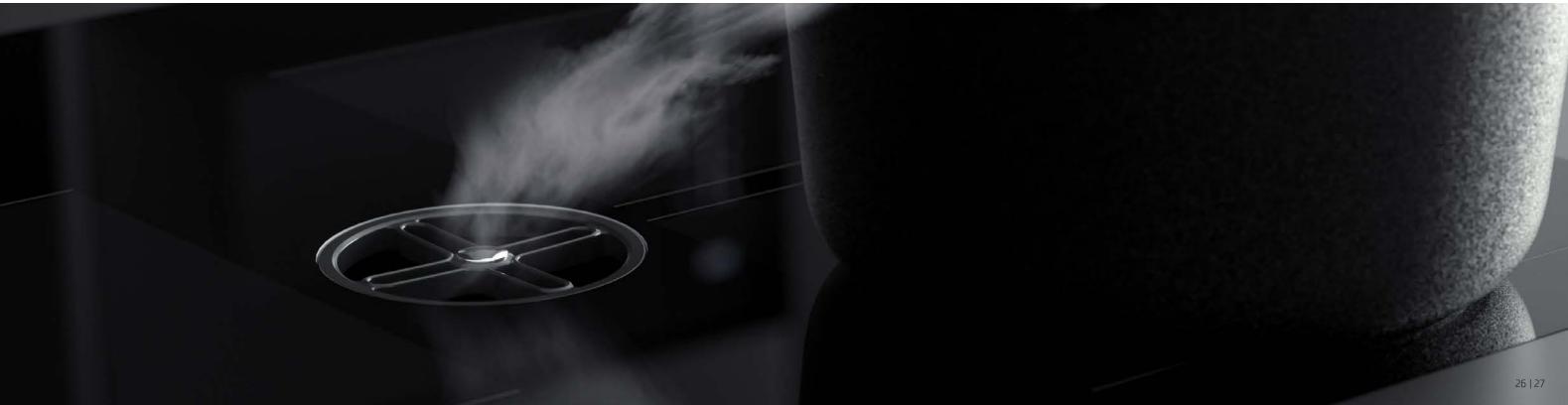
For cupboard carcasses with recessed grip profile under the work surface.

2x carbon fibre mats for filter cassettes

+ Service life up to 2.5 years

+ Can be regenerated 6 times – dishwasher-proof

The system can be adjusted in 6 intervals of 7.5 mm ranging from min. 247.5 mm to 292.5 mm.





To be inserted into the sides of the JET AIR fan core



Product data

Art. No.: Weight: Dimensions: Applicable for:

751000009

2× 0,5 kg 230 × 170 × 32 mm B6 Air EK B8 Air EK C9 Air

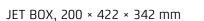
C9 Air



Surface induction hob with built-in JET AIR air vent

- + Touch control
- + 9 power levels + power boost (for each cooking zone)
- + Sensor control / TC Slim
- + Slider operation
- + Built-in automatic fan control
- + Automatic heating-up
- + Bridge function (front/back)
- + Timer / Timer with acoustic signal
- + Food warming setting
- + Safety switch-off
- + White LED display
- + Residual heat display
- + Grill function
- + Pause function
- + Recall function
- + Key lock
- + Child safety lock (key combination)
- + Automatic fan run-on for 10 minutes
- + Automatic pot detection

INCLUSIVE JET AIR Fan core (2×) (each 2× UF TH40 included)



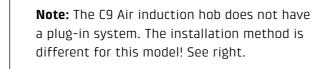
Product data

Art. No.:	7232
Power:	5 Surface hob cooking zones
	190 × 210 mm, 2,1/3,0 kW
	Bridge function 3,7 kW
Weight:	14,20 kg
Dimensions:	Frameless, 900 × 55 × 520 mm
Installation:	Flush-mounted or on top
Cutout dim. (B×T):	880 × 490 mm
Connection values:	Voltage AC 230 V / 3NAC 400 V
	Power 10,4 kW
	120 cm connection cable
	premounted, 5 × 1,5 mm ²

Spare parts / accessories

Art. No. / Article:

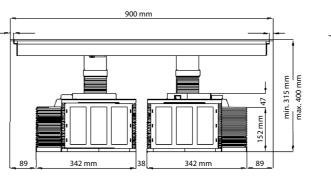
751000009, Umluftfilter UF TH40 (2 pieces), see page 25

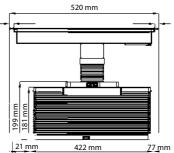


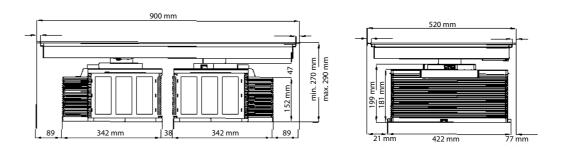


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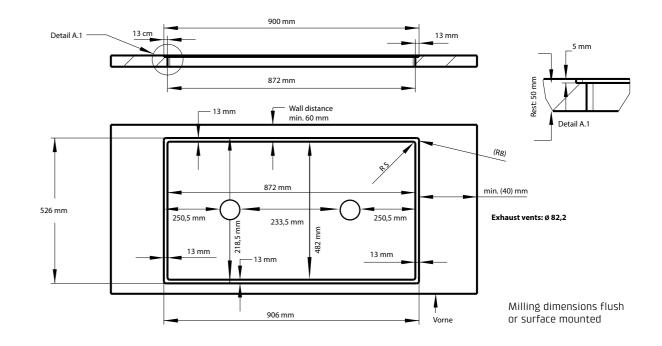








C9 Air







Installation dimensions with 1 connecting pipe (can be cut to the required height)

Installation dimensions without connecting tube

Maximum cooking enjoyment plus the greatest possible safety

1.6

Modern surface induction hobs





Stylish surface induction hobs

Modern CASO Design induction hobs not only look elegant but also offer maximum cooking enjoyment thanks to their well-designed touch control panels. The innovative slider controls enable you to control the flexible cooking zones easily and quickly select the desired power level or function.

Numerous features such as practical automatic heating-up or the high-performance bridge function make CASO Design induction hobs even more attractive.



Induction technology delivers quick, responsive cooking and is similar to using gas. It makes cooking super clean because nothing can burn.

When it comes to safety, a safety switch-off, built-in child safety lock and key lock make this modern hob a winner.

CASO Design hobs make cooking a unique experience in any kitchen.

ProAdvanced E1



Single induction hob for built-in built-in or free-standing use

- Versatile uses, e.g. in small and outdoor kitchens, in tiny houses, in camper vans and holiday homes, for breakfast buffets, on balconies and patios, etc.
- + Also ideal as an additional food warming plate
- + Particularly sustainable thanks to fast, energy- and money-saving cooking
- + Elegant, timeless black design
- + For induction cookware with a base diameter of 12-24 cm
- + Quickly ready for use thanks to automatic pot recognition and powerful 2100 watt performance
- + 12 power levels for precise results
- + 12 Temperature levels
- + Temperature adjustable from 60 240 °C
- 60 100 °C in 10 °C intervals
- 100 240 °C in 20 °C intervals
- + Practical, optional timer function from 1 180 mins
- + Black all-glass surface with touch operating panel for easy cleaning
- + Digital screen with red LED display
- + Incl. sealing strip for built-in installation and a magnet to recognise suitable cookware
- + Safe thanks to overheating protection

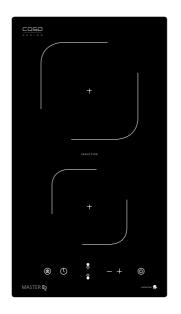
Product data

Art. No.:	
Power:	
Weight:	
Dimensions:	

Connection values:

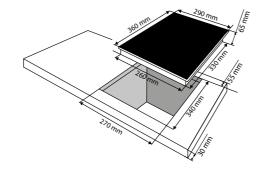
3043 2100 Watt 3,46 kg Surface: 290 x 360 mm Cut-Out: 270 x 340 mm 220-240 V, 50/60 Hz

Master E 2



Double induction build-in hob

- + Induction cooker with 2 zones with 3500 watt (1500 watt & 2000 watt)
- + All-glass Schott Ceran® surface from environmentally friendly Ceran Suprema®
- + Sensor-touch-operation and big digital display
- + Timer, power levels and temperature individually adjustable
- + 9 power levels per cooking field
- + Timer function 1 99 minutes in 1-minute-intervalls
- + Lock-function (setting protection / child safety lock)
- + Safe thanks to automatic pot detection and overheating protection
- + Automatic switch-off when not in use
- + Very easy cleaning



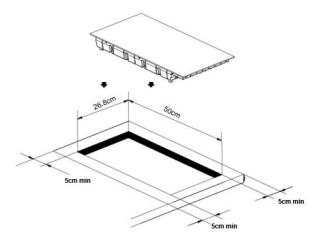
Product data

Art. No.: Power:

Weight: Dimensions:

Connection values:

3041 3500 Watt (1500 & 2000 Watt) 5,2 kg Surface: 290 x 60 x 520 mm Cut-Out: 268 x 500 mm 230 V, 50 Hz



Ci 3



Surface induction hob

- + Touch control
- + Sensor control / TC Slim
- + Slider operation
- + Automatic heating-up + power level + power boost
- (for each cooking zone)
- + Bridge function (front/back)
- + Timer / Timer with acoustic signal
- + Food warming setting
- + Safety switch-off
- + White LED display
- + Residual heat display
- + Grill function
- + Pause function
- + Recall function
- + Key lock
- + Child safety lock (key combination)
- + Automatic pot detection





Product data

Art. No.:

Power:

Weight:

7226 2 hob cooking zones 190 × 210 mm, 2,1/3,0 kW Bridge function 3,5 kW 5,20 kg Dimensions: Frameless, 300 × 55 × 520 mm Installation: Flush-mounted or on top 272 × 482 mm Cut-Out dim. (W×D): **Connection values:** Voltage AC 230 V Power 3,5 KW 120 cm connection cable premounted, $3 \times 1,5 \text{ mm}^2$

Surface induction hob

+ Touch control

Ci 6

- + Sensor control / TC Slim
- + Slider operation
- + Automatic heating-up
- + power level + power boost (for each cooking zone)
- + Bridge function (front/back)
- + Timer / Timer with acoustic signal
- + Food warming setting
- + Safety switch-off
- + White LED display
- + Residual heat display
- + Grill function
- + Pause function
- + Recall function
- + Key lock
- + Child safety lock (key combination)
- + Automatic pot detection

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Product data

Art. No.: Power:

Weight: Dimensions: Installation: Cut-Out dim. (W×D): **Connection values:**

7227 4 hob cooking zones 190 × 210 mm, 2,1/3,0 kW Bridge function 3,7 kW 9,45 kg Frameless, 600 × 55 × 520 mm Flush-mounted or on top 562 × 482 mm Voltage AC 230 V / 2NAC 400 V Power 7,4 KW 120 cm connection cable premounted, $5 \times 1,5 \text{ mm}^2$

Ci 8



Surface induction hob

- + Touch control
- + Sensor control / TC Slim
- + Slider operation
- + Automatic heating-up
- + power level + power boost (for each cooking zone)
- + Bridge function (front/back)
- + Timer / Timer with acoustic signal
- + Food warming setting
- + Safety switch-off
- + White LED display
- + Residual heat display
- + Grill function
- + Pause function
- + Recall function
- + Key lock
- + Child safety lock (key combination)
- + Automatic pot detection

Product data

- Art. No.: Power:
- Weight: Dimensions:
- Installation: Cut-Out dim. (W×D):

Connection values:

4 hob cooking zones 190 × 210 mm, 2,1/3,0 kW Bridge function 3,7 kW 10,85 kg Frameless, 800 × 55 × 520 mm Flush-mounted or on top 745 × 482 mm Voltage AC 230 V / 2NAC 400 V Power 7,4 KW 120 cm connection cable premounted, 5 × 1,5 mm²

7228

MADE IN GERMANY

SCHOTT C E R A N[®]

Ci 9



Surface induction hob

- + Touch control
- + Sensor control / TC Slim
- + Slider operation
- + Automatic heating-up
- + power level + power boost
- (for each cooking zone)
- + Bridge function (front/back)
- + Timer / Timer with acoustic signal
- + Food warming setting+ Safety switch-off
- + White LED display
- + Residual heat display
- + Grill function
- + Pause function
- + Recall function
- + Key lock
- + Child safety lock (key combination)
- + Automatic pot detection



MADE IN GERMANY SCHOTT C E R A N[®]

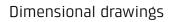
Product data

Art. No.: Power:

Weight: Dimensions: Installation: Cut-Out dim. (W×D): Connection values:

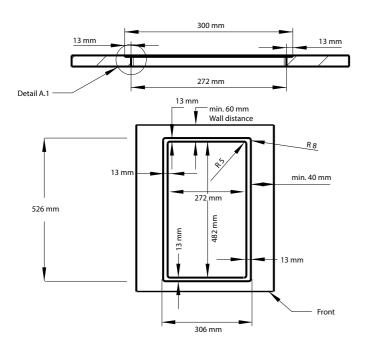
7229

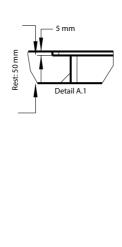
6 hob cooking zones 190 × 210 mm, 2,1/3,0 kW Bridge function 3,7 kW 14,10 kg Frameless, 900 × 55 × 520 mm Flush-mounted or on top 872 × 482 mm Voltage AC 230 V / 3NAC 400 V Power 11,1 KW 120 cm connection cable premounted, 5 × 1,5 mm²



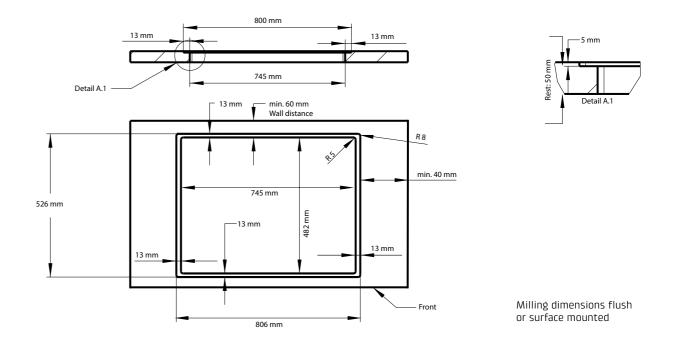
Ci 3

Ci 8

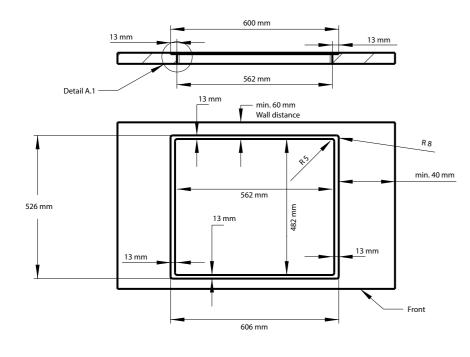


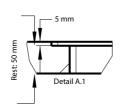


Milling dimensions flush or surface mounted

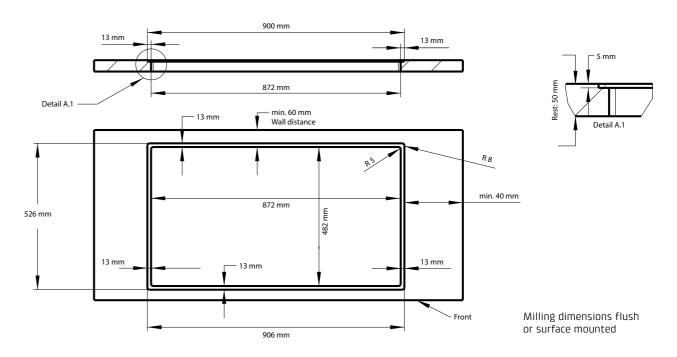


Ci 6





Milling dimensions flush or surface mounted Ci 9



ProTaste P4



Induktions-Topfset (4er-Set)

Product data

- + Design pot set with four different pots made of highquality, matt 18/10 stainless steel
 Art. No.: Dimensions:
- Thanks to innovative steam outlet optimal for downdraft systems and trough fans - vapors, odors and grease are directed into the induction hob in a controlled manner
- + No power stage of the fan necessary noise level decreases
- Cooking with closed lid saves time and energy
- Optimal cooking at any pot height
- Easy pouring with closed lidl
- High-quality glass lid with stainless steel rim, silicone seal and steam outlet
- No leakage of dripping liquids, no trickling into the ventilation
- + Internal measuring scale
- + Solid pot bottoms for optimal heat distribution
- + Dishwasher safe
- + Scope of delivery:
 - \cdot Pot Ø 16 x 9 cm (approx. 1.7 l capacity) + Glass lid
 - \cdot Pot Ø 20 x 11 cm (approx. 3.4 l capacity) + Glass lid
 - \cdot Pot Ø 24 x 13 cm (approx. 6,0 l capacity) + glass lid
 - \cdot Pot Ø 28 x 8 cm (approx. 4.8 l capacity) + glass lid

810 Topf Ø 16 x 9 cm (ca. 1,7 L capacity) Topf Ø 20 x 11 cm (ca. 3,4 L capacity) Topf Ø 24 x 13 cm (ca. 6,0 L capacity) Topf Ø 28 x 8 cm

(ca. 4,8 L capacity)



Stylish and precise

Built-in wine coolers with compressor technology







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Perfect chilling thanks to innovative technology

CASO Design exclusive wine coolers meet all aspects of a wide range of requirements. Our WineDeluxe series has a smart black design with an elegant glass front. These high-quality wine refrigerators have smooth-running compressors which ensure the gentle atmosphere your wine needs for optimum aging.

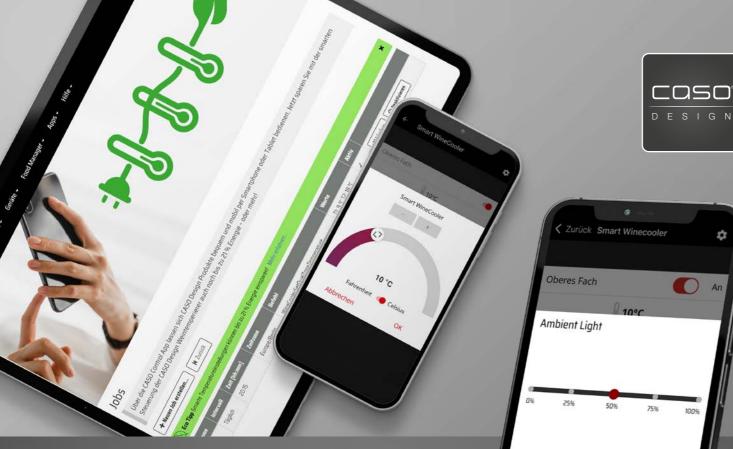
Control from almost everywhere. The integrated smart control system enables you to individually regulate the two separate temperature zones from 5 to 20 °C. Allowing your wine to maintain its typical character.



You're looking for even more style? Then simply turn on the atmospheric ambient LED strip lighting to showcase your wine in a new light. The wooden storage shelves are fitted with practical telescopic runners which enable you to remove your wine bottles as safely as possible.

Soft-close hinges and a push-to-open mechanism make opening the door child's play. Our top priority is always user convenience.

See for yourself. CASO Design offers you the perfect space for your best vintages.



Smart control, perfect chilling

The CASO Control App

The CASO control app enables you to easily control CASO Design products from wherever you are using your smartphone or tablet. When setting your CASO Design wine cabinet the app can now also save you up to 15 % energy - or even more! The latest version includes a Smart ECO mode which enables you to select the most energy-saving operation mode for your CASO Design wine cabinet.

When set to the Smart ECO mode the cooling zone will turn off for the pre-set time period – for example, the 10 °C white wine cooling zone turns off from midnight to 8.00 am. During the selected "resting time" the temperature in the zone will gradually increase by approx. 3 °C to 13 °C. At 8.00 am the compressor turns back on, reaching the desired drinking temperature around 1 to 1.5 hours later. Depending on the time slot you choose, this will generate an energy saving of approx. 15% or more. It goes without saying that you can also use this function when you are on holiday or, if you are a caterer, on days when your business is closed. Simply smart energy saving – CASO Design style.

An overview of the app:

- + Control and manage your appliance wherever you are
- + The app technology is based on a closed, secure, independent system in Germany

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- + Smart ECO mode: Use the app to control energy consumption via an individual time slot/ interval, saving energy and money
- + FineTemp control the temperature of sous vide
- + Automation of technical functions
- + Direct contact to support via the integrated feedback function



WineDeluxe WD 17

Design built-in wine cooler with compressor technology

- + Design built-in wine cooler to store up to 17 bottles (up to 76 mm Ø and 310 mm height)
- + In combination with the CASO app, the integrated Wi-Fi module enables you to control the appliance from almost everywhere
- + Handleless, elegant push-to-open door mechanism
- + Soft-close Hettich hinges for gentle closing
- + Smooth-running compressor guarantees gentle, vibration-free wine storage
- + One temperature zones individually electronically adjustable from 5 to 20 °C (41 to 68 °F)**
- + Active ventilation for even temperature distribution
- + 3-layer insulated glass with UV filter for optimum aroma protection
- + Door alarm signals any loss of temperature when the door is open
- + Elegant sensor touch screen
- + LED temperature display for each cooling zone
- + White **ambient LED strip lighting** on the sides can be set at 4 light intensity levels – Level 1 (25%), Level 2 (50%), Level 3 (75%) and Level 4 (100%)
- + Simple removal of wine bottles thanks to wooden storage shelves with built-in telescopic ball bearing runners
- + Activated carbon filter for optimum air quality
- + Noise level 36 dB
- + Door hinges can be fitted on the left or the right

Product data

Art. No.:	7712
Power:	120 W
Weight:	33 kg
Dimensions (W×H×D):	595 × 455 × 575 mm
Installation:	For every 45 niche height,
	door hinge changeable

Connection values:





* The achievable value in the interior cannot be higher than the ambient temperature at the installation site.

220~240V/50~60Hz





max. bottle length top: 370 mm bottom: 320 mm



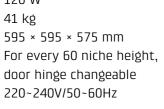
WineDeluxe WD 24

Design built-in wine cooler with compressor technology

- + Design built-in wine cooler to store up to 24 bottles (up to 76 mm Ø)
- + In combination with the CASO app, the integrated Wi-Fi module enables you to control the appliance from almost everywhere
- + Handleless, elegant **push-to-open** door mechanism
- + Soft-close Hettich hinges for gentle closing
- + Smooth-running compressor guarantees gentle, vibration-free wine storage
- + Two temperature zones* individually electronically adjustable from 5 to 20 °C (41 to 68 °F)**
- + Active ventilation for even temperature distribution
- + 3-layer insulated glass with UV filter for optimum aroma protection
- + Door alarm signals any loss of temperature when the door is open
- + Sensor touch screen for both zones
- + LED temperature display for each cooling zone
- + White **ambient LED strip lighting** on the sides can be set at 4 light intensity levels – Level 1 (25%), Level 2 (50%), Level 3 (75%) and Level 4 (100%)
- + Simple removal of wine bottles thanks to wooden storage shelves with built-in telescopic ball bearing runners
- + Incl. metal rack to display bottles
- + Activated carbon filter for optimum air quality
- + Noise level 36 dB
- + Door hinges can be fitted on the left or the right

Product data

7713 Art. No.: Power: 120 W Weight: 41 kg Dimensions (W×H×D): 595 × 595 × 575 mm Installation: **Connection values:**







max. bottle length top: 370 mm bottom: 320 mm

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WineDeluxe WD 41

Design built-in wine cooler with compressor technology

- + Design built-in wine cooler to store up to 41 bottles (up to 76 mm Ø)
- + In combination with the CASO app, the integrated Wi-Fi module enables you to control the appliance from almost everywhere
- + Handleless, elegant push-to-open door mechanism
- + Soft-close Hettich hinges for gentle closing
- + Smooth-running compressor guarantees gentle, vibration-free wine storage
- + Two temperature zones* individually electronically adjustable from 5 to 20 °C (41 to 68 °F)**
- + Active ventilation for even temperature distribution
- + 3-layer insulated glass with UV filter for optimum aroma protection
- + Door alarm signals any loss of temperature when the door is open
- + Sensor touch screen for both zones
- + LED temperature display for each cooling zone
- + White **ambient LED strip lighting** on the sides can be set at 4 light intensity levels – Level 1 (25%), Level 2 (50%), Level 3 (75%) and Level 4 (100%)
- + Simple removal of wine bottles thanks to wooden storage shelves with built-in telescopic ball bearing runners
- + Incl. metal rack to display bottles
- + Activated carbon filter for optimum air quality
- + Noise level 37 dB
- + Door hinges can be fitted on the left or the right

Product data

Art. No.: Power: Weight: Dimensions (W×H×D): Installation:

7714 120 W 55 kg 595 × 891,5 × 575 mm For every 88 niche height, door hinge changeable 220~240V/50~60Hz

Connection values:





* Cascading control system (the upper zone must be colder than or the same as than the lower one) ** The temperature which can be achieved inside the fridge should not exceed the ambient temperature in the room in which it is installed

* Cascading control system (the upper zone must be colder than or the same as than the lower one)

** The temperature which can be achieved inside the fridge should not exceed the ambient temperature in the room in which it is installed



max. bottle length top: 370 mm bottom: 320 mm



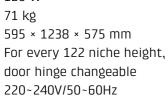
WineDeluxe WD 60

Design built-in wine cooler with compressor technology

- + Design built-in wine cooler to store up to 60 bottles (up to 76 mm Ø)
- + In combination with the CASO app, the integrated Wi-Fi module enables you to control the appliance from almost everywhere
- + Handleless, elegant **push-to-open** door mechanism
- + Soft-close Hettich hinges for gentle closing
- + Smooth-running compressor guarantees gentle, vibration-free wine storage
- + Two temperature zones* individually electronically adjustable from 5 to 20 °C (41 to 68 °F)**
- + Active ventilation for even temperature distribution
- + 3-layer insulated glass with UV filter for optimum aroma protection
- + Door alarm signals any loss of temperature when the door is open
- + Sensor touch screen for both zones
- + LED temperature display for each cooling zone
- + White **ambient LED strip lighting** on the sides can be set at 4 light intensity levels – Level 1 (25%), Level 2 (50%), Level 3 (75%) and Level 4 (100%)
- + Simple removal of wine bottles thanks to wooden storage shelves with built-in telescopic ball bearing runners
- + Incl. metal rack to display bottles
- + Activated carbon filter for optimum air quality
- + Noise level 38 dB
- + Door hinges can be fitted on the left or the right

Product data

7715 Art. No.: Power: 120 W Weight: 71 kg **Dimensions (W×H×D):** 595 × 1238 × 575 mm Installation: **Connection values:**







max. bottle length top: 365 mm bottom 315 mm

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WineDeluxe WD 96

Design built-in wine cooler with compressor technology

- + Design built-in wine cooler to store up to 96 bottles (up to 76 mm Ø)
- + In combination with the CASO app, the integrated Wi-Fi module enables you to control the appliance from almost everywhere
- + Handleless, elegant push-to-open door mechanism
- + Soft-close Hettich hinges for gentle closing
- + Smooth-running compressor guarantees gentle, vibration-free wine storage
- + Two temperature zones* individually electronically adjustable from 5 to 20 °C (41 to 68 °F)**
- + Active ventilation for even temperature distribution
- + 3-layer insulated glass with UV filter for optimum aroma protection
- + Door alarm signals any loss of temperature when the door is open
- + Sensor touch screen for both zones
- + LED temperature display for each cooling zone
- + White **ambient LED strip lighting** on the sides can be set at 4 light intensity levels – Level 1 (25%), Level 2 (50%), Level 3 (75%) and Level 4 (100%)
- + Simple removal of wine bottles thanks to wooden storage shelves with built-in telescopic ball bearing runners
- + Incl. metal rack to display bottles
- + Activated carbon filter for optimum air quality
- + Noise level 38 dB
- + Door hinges can be fitted on the left or the right

Product data

Art. No.: Power: Weight: Dimensions (W×H×D): Installation:

7716 120 W 95 kg 595 × 1789,5 × 575 mm For every 178 niche height, door hinge changeable 220~240V/50~60Hz

Connection values:





* Cascading control system (the upper zone must be colder than or the same as than the lower one) ** The temperature which can be achieved inside the fridge should not exceed the ambient temperature in the room in which it is installed

* Cascading control system (the upper zone must be colder than or the same as than the lower one)

** The temperature which can be achieved inside the fridge should not exceed the ambient temperature in the room in which it is installed



max. bottle length top: 365 mm bottom 315 mm



WineDeluxe WDU 18

Design undercounter wine cooler with compressor technology

- + Design undercounter wine cooler to store up to 18 bottles (up to 76 mm Ø)
- + In combination with the CASO app, the integrated Wi-Fi module enables you to control the appliance from almost everywhere
- + Handleless, elegant **push-to-open** door mechanism
- + Soft-close Hettich hinges for gentle closing
- + Smooth-running compressor guarantees gentle, vibration-free wine storage
- + Two temperature zones* individually electronically adjustable from 5 to 20 °C (41 to 68 °F)**
- + Active ventilation for even temperature distribution
- + 3-layer insulated glass with UV filter for optimum aroma protection
- + Door alarm signals any loss of temperature when the door is open
- + Sensor touch screen for both zones
- + LED temperature display for each cooling zone
- + White **ambient LED strip lighting** on the sides can be set at 4 light intensity levels – Level 1 (25%), Level 2 (50%), Level 3 (75%) and Level 4 (100%)
- + Simple removal of wine bottles thanks to wooden storage shelves
- + Activated carbon filter for optimum air quality
- + Noise level 38 dB
- + Door hinges can be fitted on the left or the right
- + Removable skirting board

Product data

Art. No.:	7719
Power:	120 W
Dimensions (W×H×D):	295 × 818 × 562
Installation:	For every 30 ni
	door hinge char
Connection values:	220~240V/50Hz

52 mm iche width, angeable 220~240V/50Hz



max. bottle length top: 410 mm lowest: 320 mm



Spare parts / accessories

Art. No. / Article:

7709, Compensation panel 30 niche width (5,5 x 29,5 cm)



WineDeluxe WDU 36

Design undercounter wine cooler with compressor technology

- + Design undercounter wine cooler to store up to 36 bottles (up to 76 mm Ø)
- + In combination with the CASO app, the integrated Wi-Fi module enables you to control the appliance from almost everywhere
- + Handleless, elegant push-to-open door mechanism
- + **Soft-close** Hettich hinges for gentle closing
- + Smooth-running compressor guarantees gentle, vibration-free wine storage
- + Two temperature zones* individually electronically adjustable from 5 to 20 °C (41 to 68 °F)**
- + Active ventilation for even temperature distribution
- + 3-layer insulated glass with UV filter for optimum aroma protection
- + Door alarm signals any loss of temperature when the door is open
- + Sensor touch screen for both zones
- + LED temperature display for each cooling zone
- + White **ambient LED strip lighting** on the sides can be set at 4 light intensity levels – Level 1 (25%), Level 2 (50%), Level 3 (75%) and Level 4 (100%)
- + Simple removal of wine bottles thanks to wooden storage shelves with built-in telescopic ball bearing runners
- + Incl. metal rack to display bottles
- + Activated carbon filter for optimum air quality
- + Noise level 38 dB
- + Door hinges can be fitted on the left or the right
- + Removable skirting board

Product data

Art. No.:	7717
Power:	120 W
Weight:	54,5 kg
Dimensions (W×H×D):	595 × 819 × 575 mm
Installation:	For every 60 niche width,
	door hinge changeable
Connection values:	220~240V/50Hz

Connection values:





* Cascading control system (the upper zone must be colder than or the same as than the lower one)

** The temperature which can be achieved inside the fridge should not exceed the ambient temperature in the room in which it is installed



+ Can be used from 100 mm plinth height with 720 mm carcase (external dimension)

Spare parts / accessories

Art. No. / Article:

7707, Compensation panel for 780 mm carcases (5,5 x 59,5 cm)

max. bottle length top: 420 mm lowest: 330 mm



WineChef Duo 122 Black

Design (rebuildable) wine cooler with compressor technology

- + High-quality wine cooler with compressor technology
- + Storage of up to 122 wine bottles
- + **Two separate temperature zones**, individually adjustable for the right and left side
- + Sensor-touch display with LED temperature indicators for both zones and quick-select options for preferred settings
- + Temperature range electronically adjustable from 5 20 °C (41 68 °F)*
- + Active fan ensures consistent temperature distribution
- + Quiet-running compressor: Provides the tranquility your wine needs
- + 3-layer insulating safety glass with UV filter for optimal aroma protection
- + Can be used **freestanding or built-in** thanks to cooling over the appliance base
- + Equipped with 13 wave-shaped wire shelves and 4 metal shelves
- + Side-mounted interior LED lighting beautifully showcases your wine
- + Timeless black design with elegant tinted glass front
- + Comes with a lockable door

Product data

Art. No.:	674
Power:	160 W
Weight:	108 kg
Dimensions (W×H×D):	890 × 1619 × 605 mm
Connection values:	220~240V/50Hz





max. bottle length for max. content (122 pieces): 300 mm

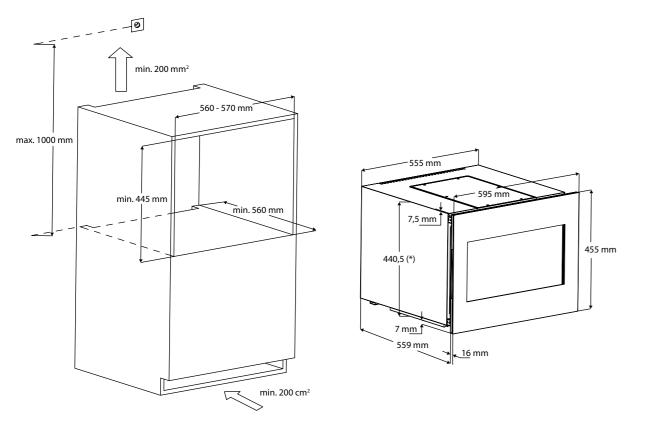


Installation tip: Set right and left side panel to carcase depth to equalise the opening angle of the door

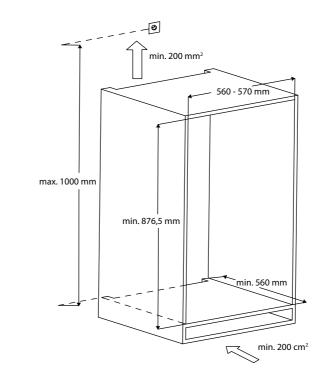




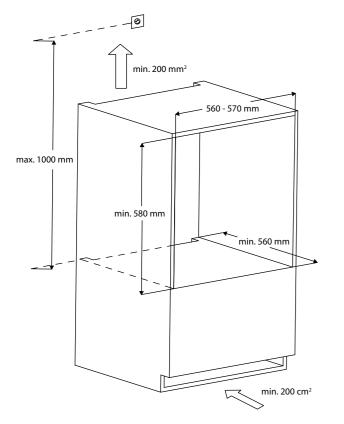
WineDeluxe WD 17

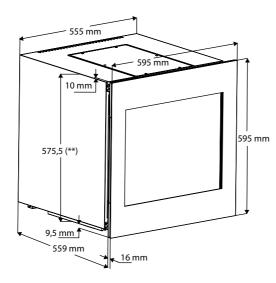




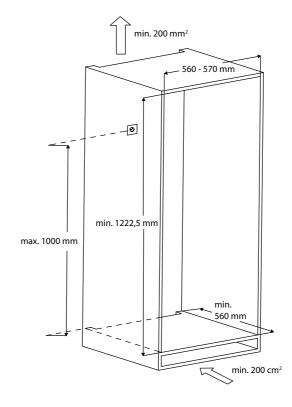


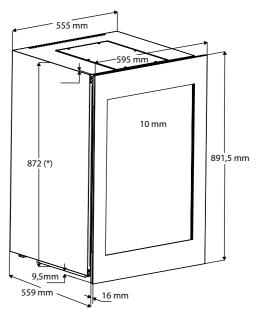
WineDeluxe WD 24

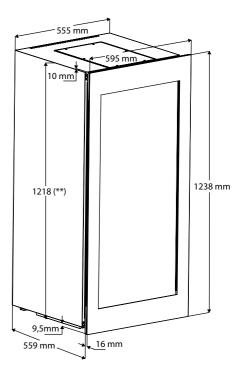




WineDeluxe WD 60

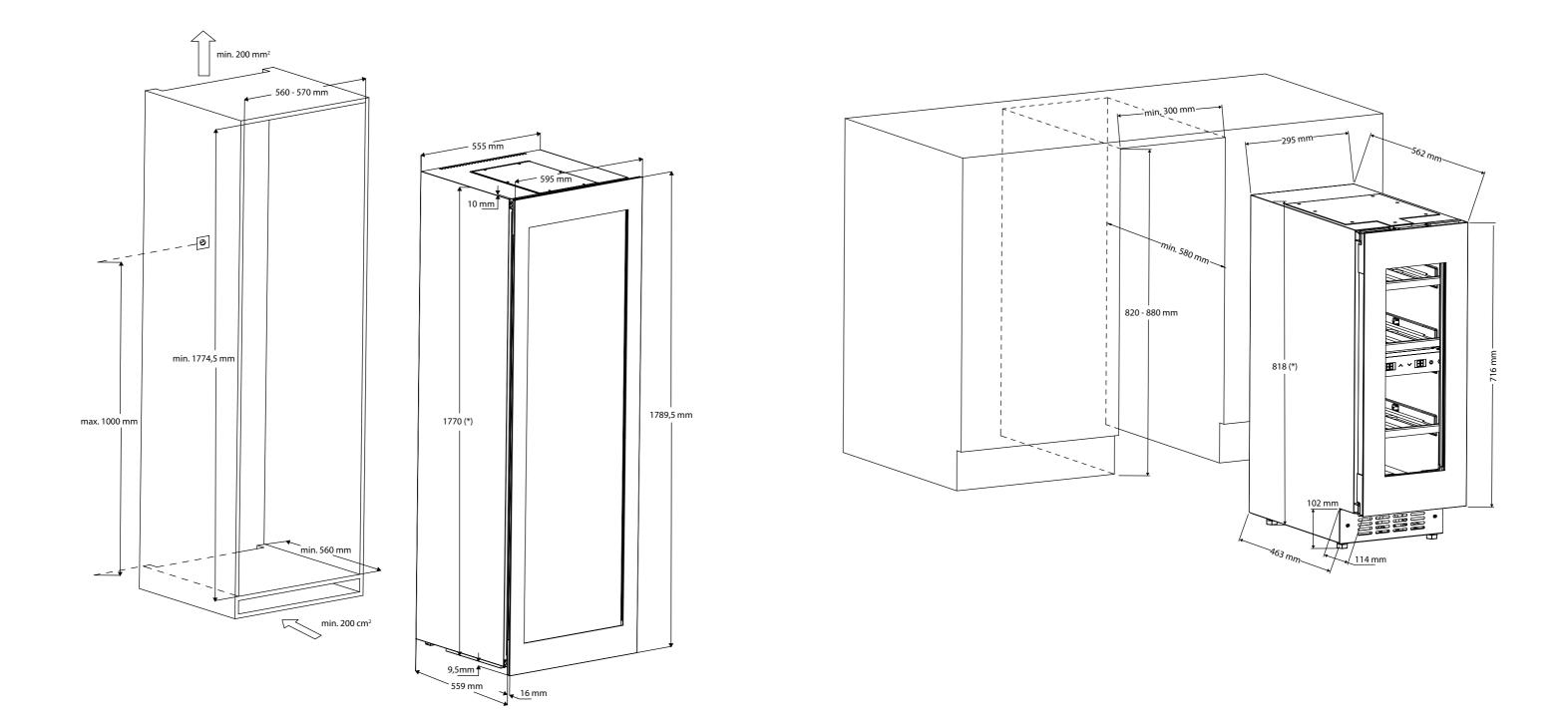






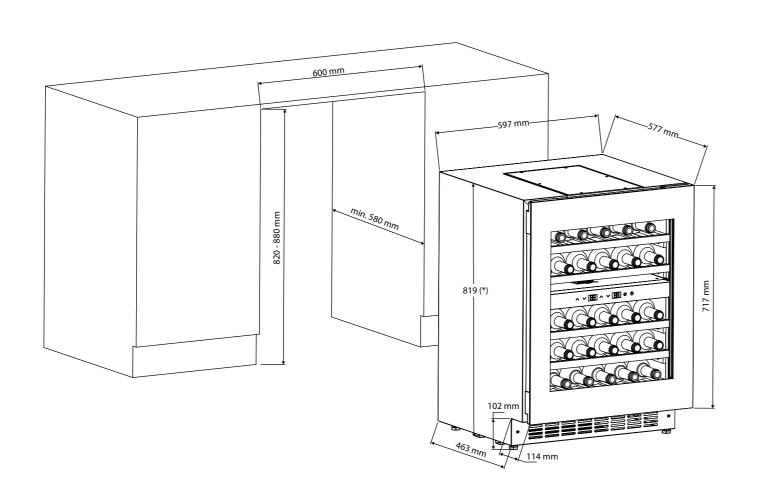
WineDeluxe WD 96

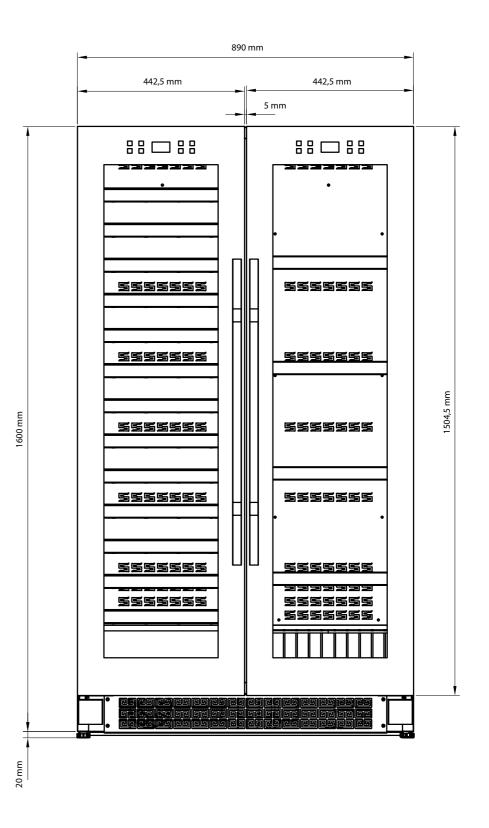
WineDeluxe WDU 18



WineDeluxe WDU 36

WineChef Duo 122 Black







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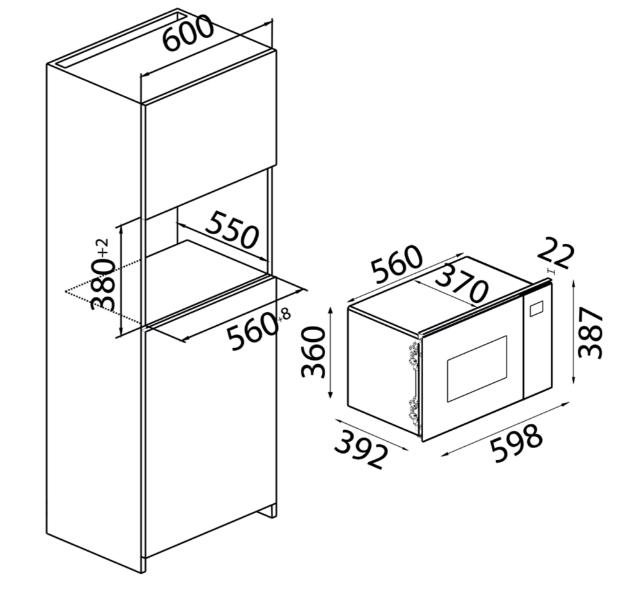
Built-in microwave with grill

- + Built-in designer microwave oven & grill for 38 cm niche height
- + Powerful 900 watt microwave and 1000 watt quartz grill
- + Stainless steel interior with large 25 L capacity oven
- + Elegant "black glass" design
- + LCD display with digital clock
- + Touch control panel for intuitive operation
- + Automatic touch sensor door opener
- + With practical quick start function
- + 5 microwave settings
- + 8 automatic cooking programmes
- + Incl. combination programmes (microwave & grill)
- + With automatic defrosting programme
- + 95-minute cooking timer
- + Big 31.5 cm Ø glass turntable
- + With integrated interior lighting
- + Accessories: Grill rack

Product data

Art. No.:	7320
Weight:	16,2 kg
Dimensions (W×H×D):	595 x 380 x 390 mm
Installation:	560 x 380 x 550 mm
	(38 niche height)
Capacity:	Ca. 25 Liter
Connection values:	230-240 V / 50-60 Hz
Power:	Microwave 900 W
	Grill 1000 W

Info: Also available without logo from 04.2025.





VacuChef 40

VR 390 advanced



Professional chamber vacuum sealer & Drawer Insert

- + Ideal zum Frischhalten und Marinieren
- + Chamber size W×H×D: 260 × 45 × 260 mm (approx. 3 Liter)
- + Strong professionell vacuum pump: 70 liters / minute
- + Almost 100% vacuum
- + Double weld seam for bags up to a width of 25 cm
- + With integrated clamping bracket for a firm hold of the vacuum bags
- + Practical progress display
- + High-quality vacuum sealer: housing made of stainless steel and glass lid made of tempered glass
- + Combined vacuuming and sealing with individual settings for hard and soft, as well as dry and moist foods
- + Manual sealing
- + Automatic marinating in the bag
- + Also suitable for the vacuuming of vacuum containers (necessary vacuum hose included)
- + Vacuuming outside of the device also possible with structured bags

+ Simple and intuitive operation via touch control panel

Product data vacuum sealer & Drawer Insert

Blum Tandembox

Art. No.:	7132
Dimensions (W×H×D):	518 × 472 × 54 mm

Hettich Profi Plus

Art. No.:	7137
Dimensions (W×H×D):	496 × 472 × 54 mm

Grass

Art. No.:	7134
Dimensions (W×H×D):	508 × 479 × 54 mm

Technical data VacuChef 40

Weight:	ca. 8,4 kg
Dimensions (W×H×D):	320 × 175 × 355 mm
Voltage:	220 - 240 V, 50 Hz
Power:	280 W

Bar vacuum sealer & Drawer Insert

- + Automatic vacuuming and sealing
- + Adjustable sealing time for dry and moist foods
- + Adjustable vacuum strength (normal / gentle)
- + Manual sealing
- + Vacuum container function
- + For a particularly stable, 2.5 mm thick weld seam up to 30 cm width
- + Multi cycle: Up to 75 cycles non-stop possible
- + Durable vacuum pump with up to 12 liters / min and a maximum negative pressure of -0.8 bar
- + High quality stainless steel design front
- + Removable drip tray for any accumulated liquid
- + Electronic temperature monitoring
- + Incl. 10 free professional vacuum bags (20 x 30 cm) and 1 vacuum hose





Product data vacuum sealer & Drawer Insert

Blum Tandemb	ОХ
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 Art. No.:
 7126

 Dimensions (W×H×D):
 518 × 472 × 54 mm

Hettich Profi Plus

Art. No.:	7131
Dimensions (W×H×D):	496 × 472 × 54 mm

Grass

Art. No.:	7128
Dimensions (W×H×D):	508 × 479 × 54 mm

Technical data VR 390 advanced

Weight:	ca. 1,47 kg
Dimensions (W×H×D):	365 × 70 × 140 mm
Voltage:	220 - 240 V, 50 Hz
Power:	110 W



Germany

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