



CASO®

D E S I G N

INNOVATIVE KITCHEN TECHNOLOGY

COMPETENCE BOOK
KITCHEN

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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Perfect, reliable vacuum sealing for fresher food at home	

8



Air venting hobs

46



Built-in wine coolers

30



Angled cooker hoods & fan elements

36



Surface induction hobs

60



Vacuum sealers



A modern kitchen interior featuring dark, minimalist cabinetry and a light-colored, textured concrete countertop. In the background, a sink with a black faucet is visible, along with shelves holding white dishes and glassware. To the right, a built-in wine cooler is filled with bottles, and a glass display cabinet holds various wine glasses. The lighting is warm and focused, highlighting the textures and materials.

Aesthetics and design

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



A modern kitchen interior featuring a large, multi-paned window on the left that looks out onto a city building. The kitchen has dark, minimalist cabinetry and a dark, speckled countertop. An induction cooktop is integrated into the countertop. In the foreground, a wooden table holds a dark cup, a plate, and a spoon.

100% cooking pleasure in modern kitchens

Innovative air
venting hobs





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

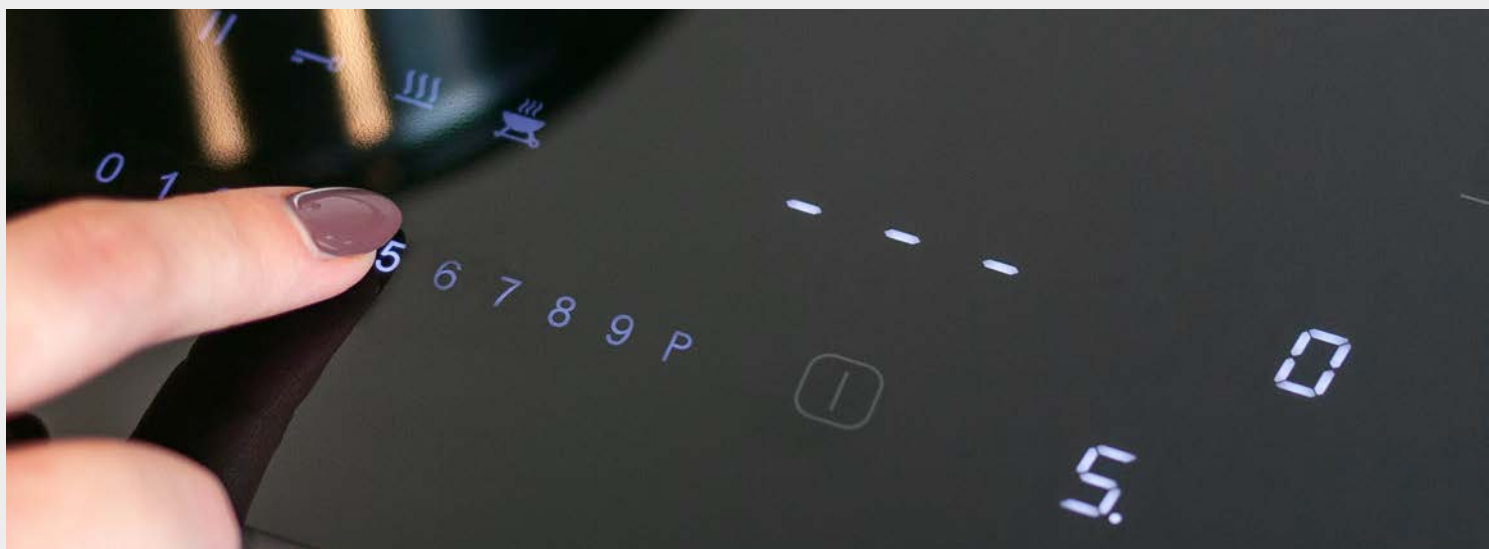
The patented JET AIR system in our hobs cleans air by using the turbine principle to separate and trap particles in the air. This technology requires no grease filter which

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



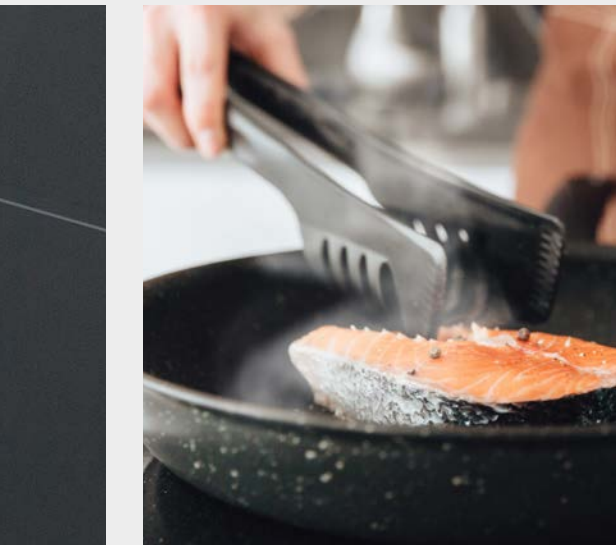
Elegant design in top quality

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 Schott Ceran® glass surface
- + Efficient energy use thanks to induction technology
- + Innovative pot recognition offers maximum safety
- + Pleasant white LED lighting
- + Practical automatic heating up
- + Non-slip surface

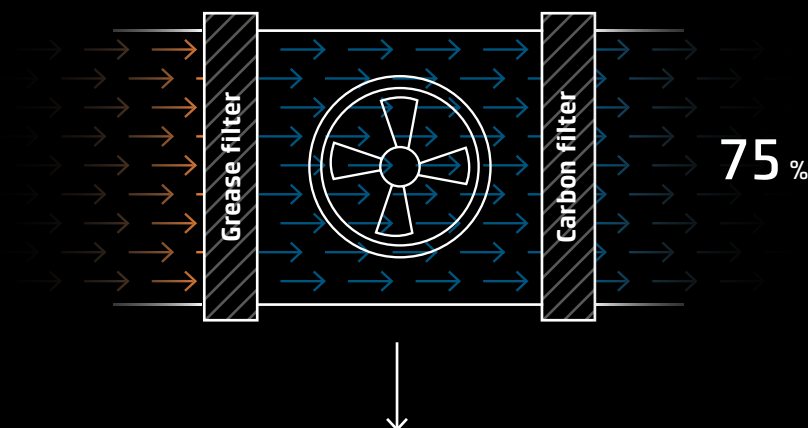
The new JET AIR System: Turbine power instead of grease filters

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 revolutionary 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

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

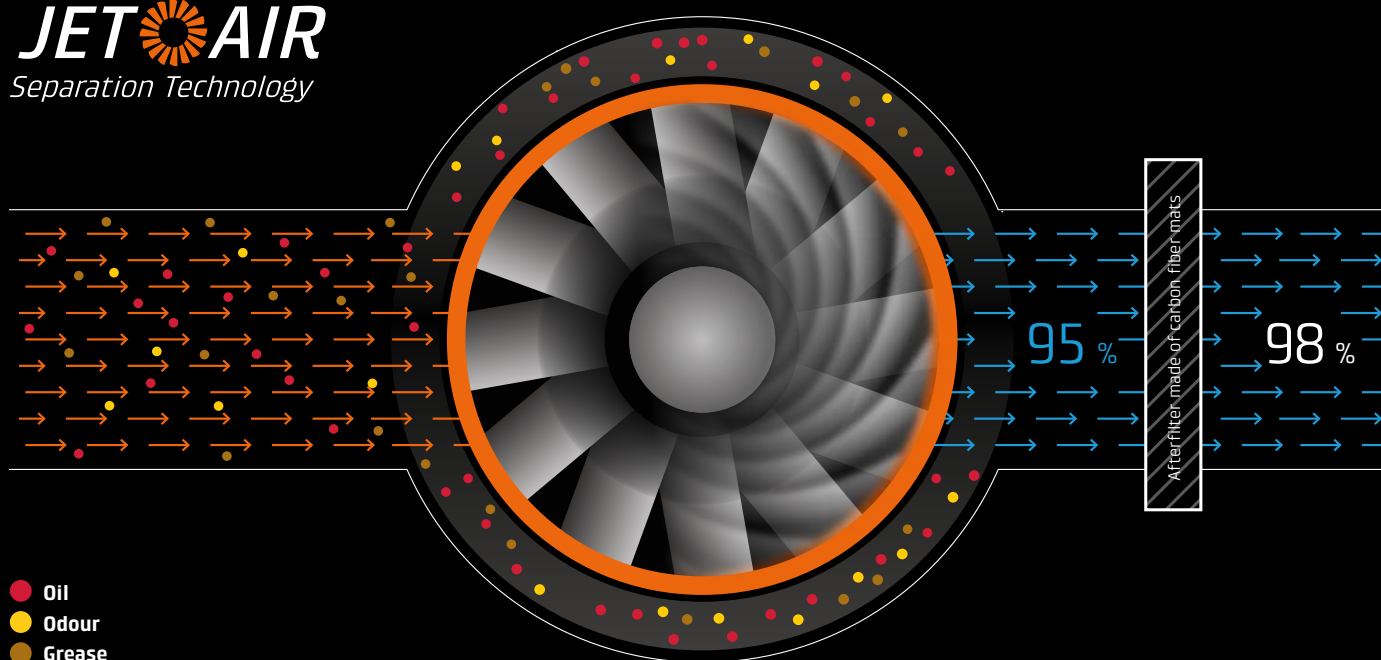


The fan unit cannot be cleaned!

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

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

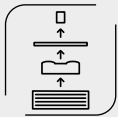
The JET Air system's collecting pan and turbine vane are dishwasher-proof. The carbon fibre mats must only be replaced every two to three years. Conventional appliances have systems which must be fully replaced every 3 to 6 months (depending on the type of odour filter).

Cleaning has never been easier



1. Remove suction nozzle

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



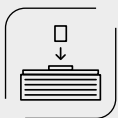
2. Open the drawer and loosen the components

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



3. Ready for the dishwasher

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



4. Quick insertion

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.



* Carbon fibre mats should not be cleaned in the dishwasher every time the system is cleaned.



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 cut-out. 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.

The two component set



1. Induction hob



2. JET AIR System

Step 1

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



Step 2

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



C6 Air EK



SCHOTT
CERAN®

JET AIR
Separation Technology

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

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



Product data

Art. No.:	7250
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

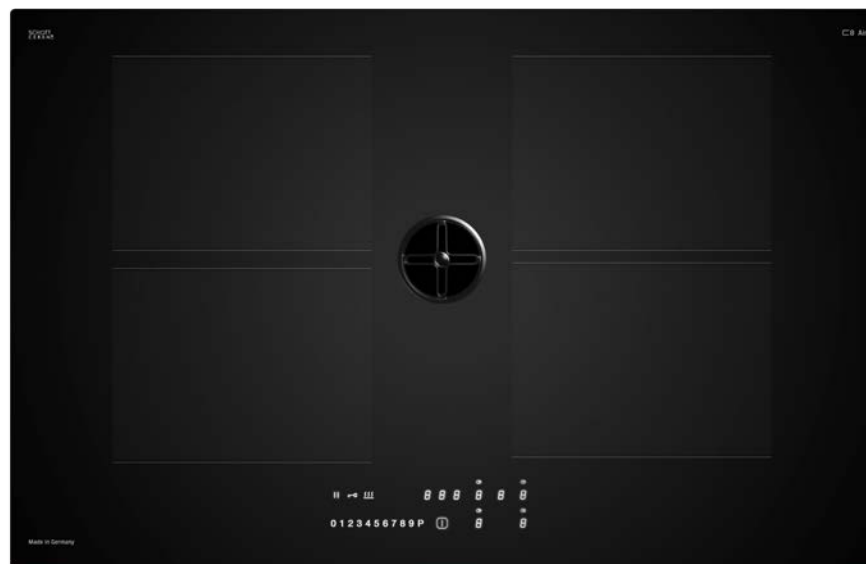
Spare parts / accessories

Art. No. / Article:	751000009, Umluftfilter UF TH40 (2 pieces), see page 25
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Product Data Fan core LK3

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

C8 Air EK



MADE IN GERMANY

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JET AIR
Separation Technology

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

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



Product data

Art. No.:	7251
Power:	4 Surface hob cooking zones 190 × 210 mm, 2,1/3,0 kW Bridge function 3,7 kW
Weight:	11,55 Kg
Dimensions:	Frameless, 800 × 55 × 520 mm
Installation:	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 premounted, 5 × 1,5 mm ²

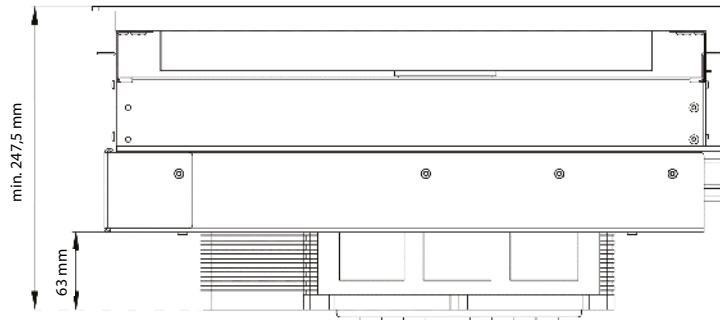
Spare parts / accessories

Art. No. / Article:	751000009, Umluftfilter UF TH40 (2 pieces), see page 25
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Product Data Fan core LK3

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

JET AIR System - C6 / C8 Air EK



With recessed grip profile.

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



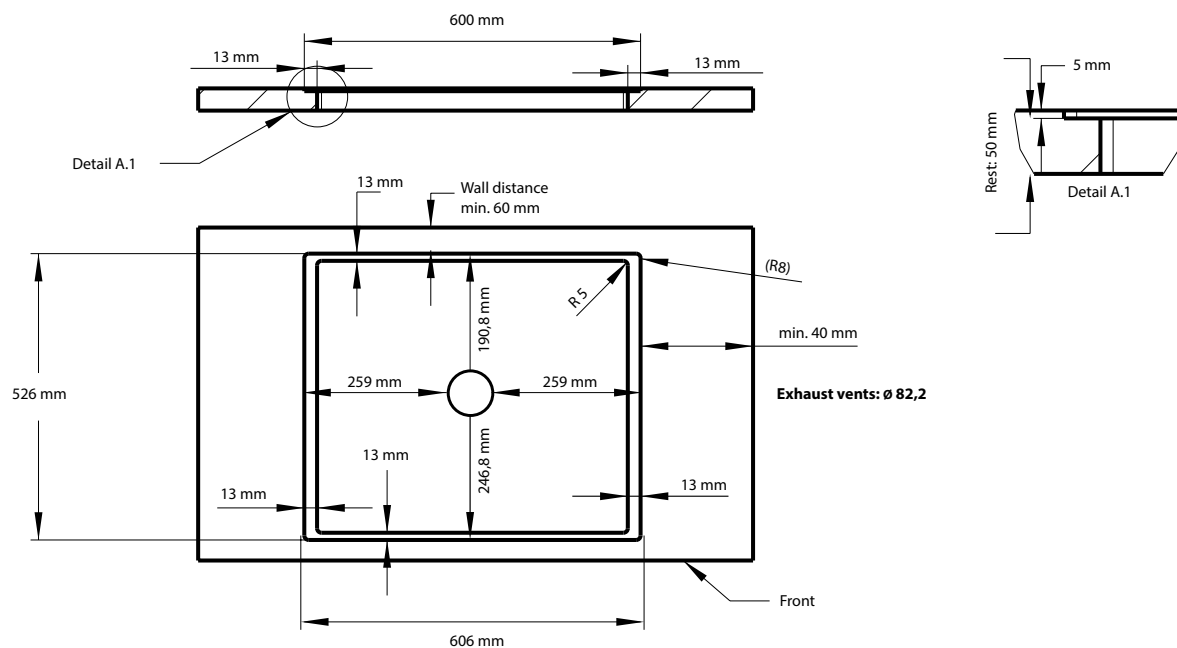
With recessed grip profile.

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

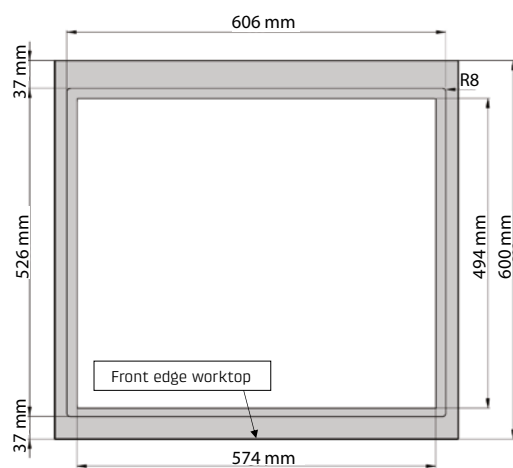
The system can be adjusted in 6 intervals of 7.5 mm ranging from min. 247.5 mm to 292.5 mm.



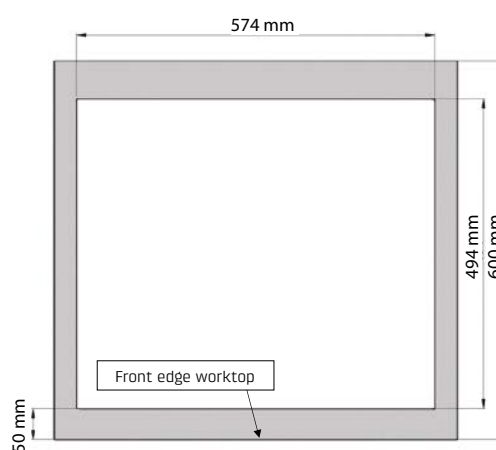
C6 Air EK



Cutout dimensions

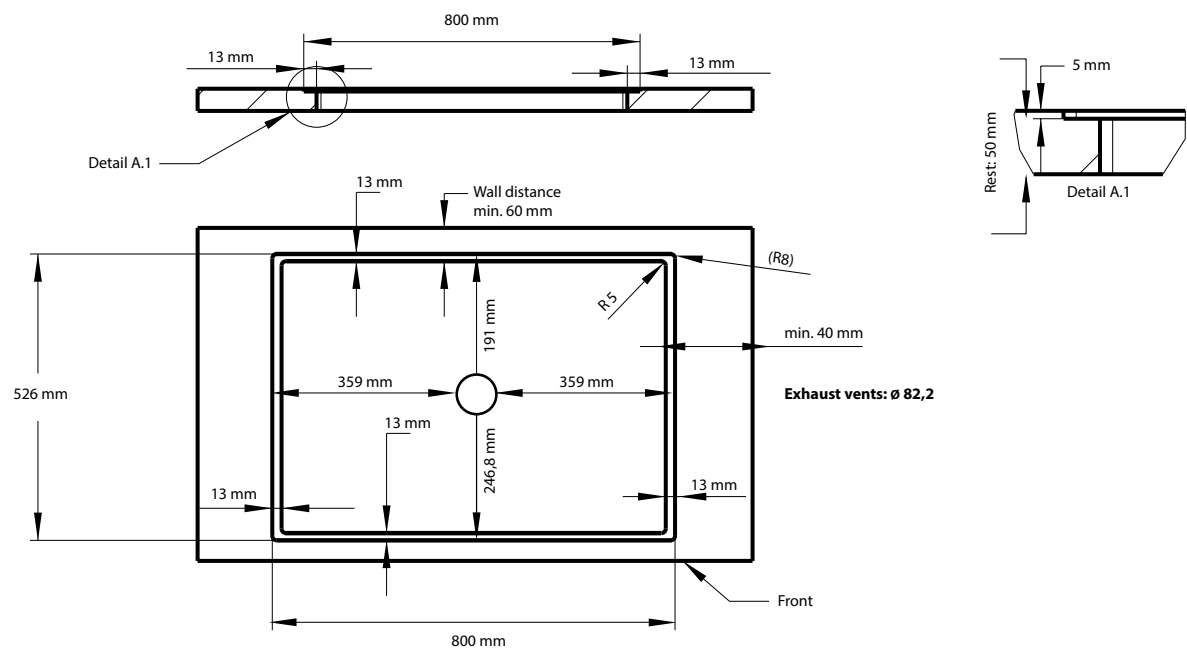


Flush-mounted installation with rebate

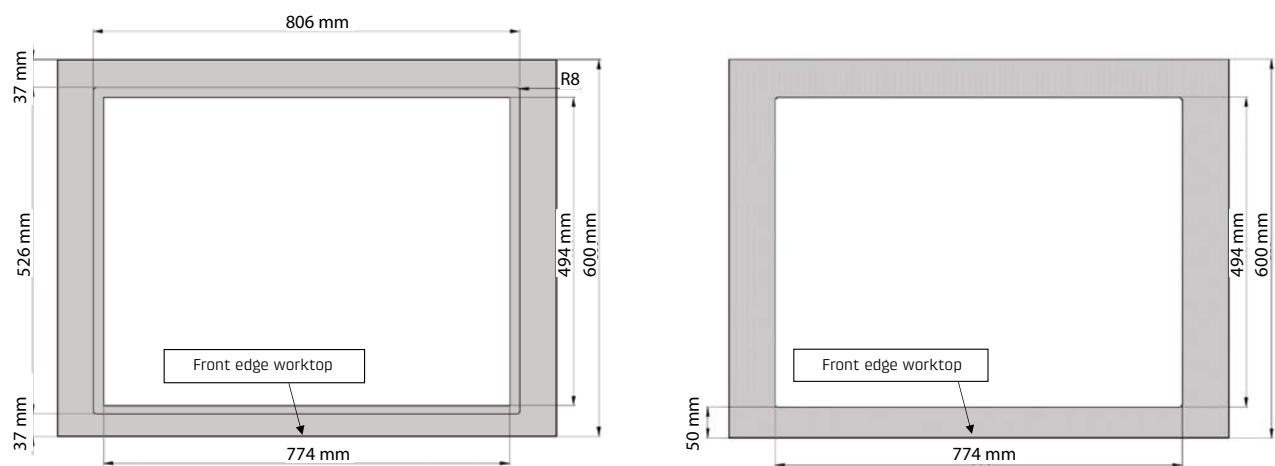


Flush-mounted installation without rebate

C8 Air EK



Cutout dimensions



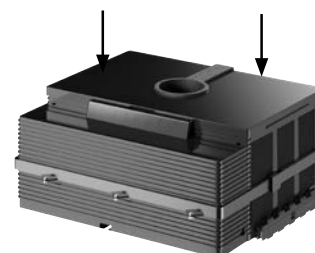
Flush-mounted installation with rebate

Flush-mounted installation without rebate

UF TH40



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



Carbon fibre mat circulation filter

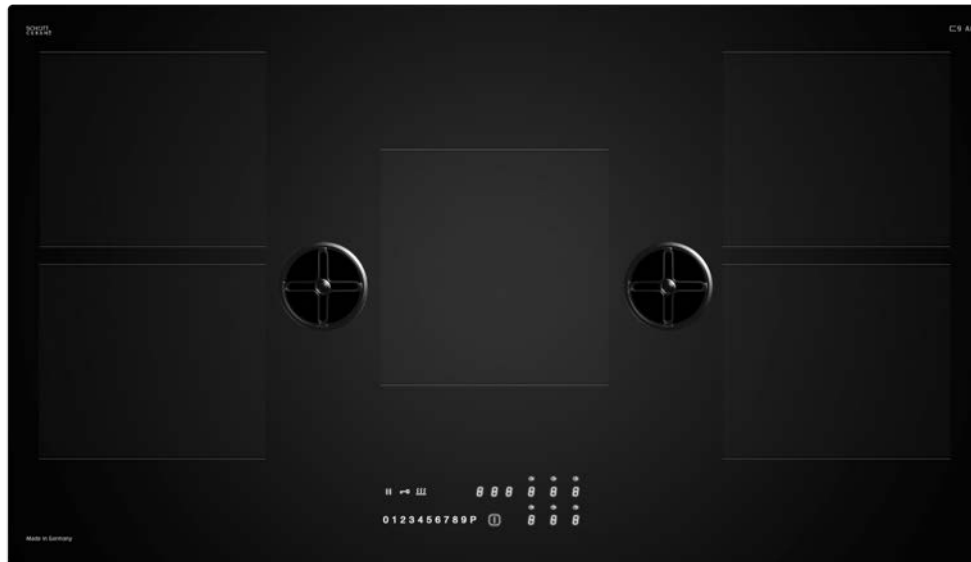
- + Service life up to 2.5 years
- + Can be regenerated 6 times – dishwasher-proof

Product data

Art. No.:	751000009
Weight:	2 × 0,5 kg
Dimensions:	230 × 170 × 32 mm
Applicable for:	C6 Air EK C8 Air EK C9 Air



C9 Air



MADE IN GERMANY

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JET AIR
Separation Technology

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

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

JET BOX, 200 × 422 × 342 mm



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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Note: The C9 Air induction hob does not have a plug-in system. The installation method is different for this model! See right.

JET AIR System - C9 Air



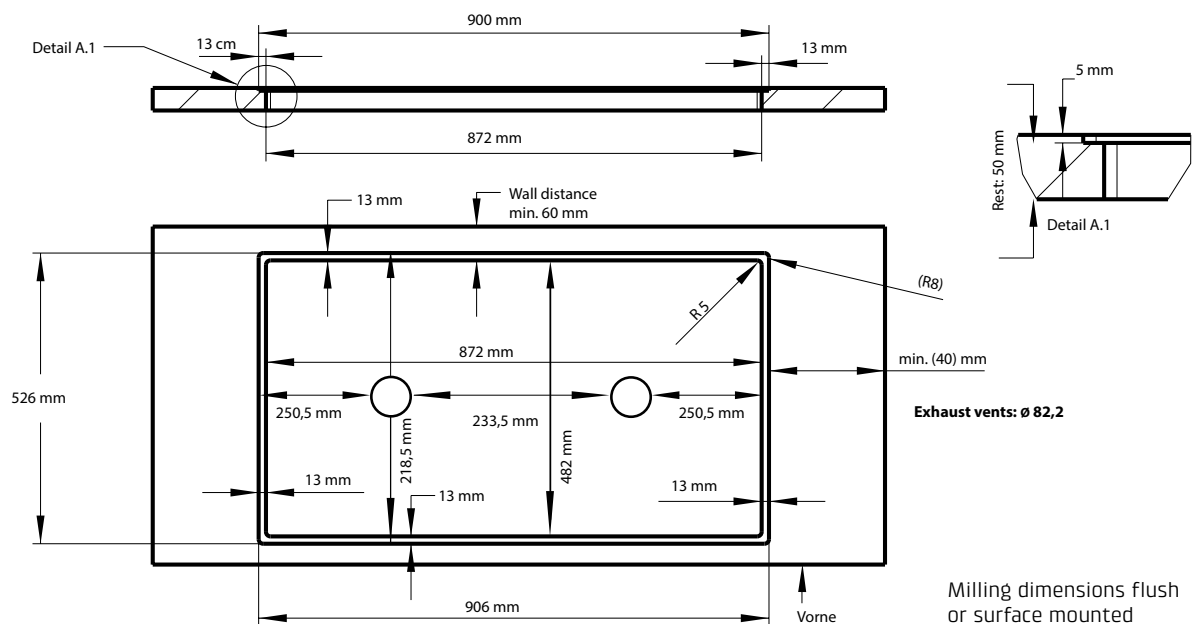
JET AIR
Separation Technology



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

Installation dimensions
without connecting tube

C9 Air



Flexible freedom thanks to space-saving system solutions

Angled cooker hoods &
fan elements





KH 60/80/90 FREE 01 C



JETAIR
Separation Technology

INVVIFLOW

Angled cooker hood classic

- + Extraction/circulation operation
- + LK-2 motor system
- + 3 power settings
- + 200 – 410 m³/h fan performance
- + LED lighting, 2× 1.8 W, dimmable
- + 2700 Kelvin light temperature
- + **Touch control**
- + **Energy Efficiency Class A**
- + Consumption/year 30.0 kWh
- + Fluid Dynamic Efficiency Class B
- + Lighting Efficiency Class A
- + **Grease Extraction Level Class B**
- + Noise level 53 dB (A) to 68 dB (A) **
- + Safety switch-off & run-on function
- + INVVIFLOW technology

INVVIFLOW technology

Our extractors have Invviflow technology. A special intake air system with two intake air outlets ensures less condensation on the extractor hood front panel.

Product data

Art. No.:	651200004 (60 cm), 651200005 (80 cm), 651200006 (90 cm)
Design:	Steel, black glass shade
Weight:	18,5 kg (60 cm), 21,7 kg (80 cm), 22,5 kg (90 cm)
Dimensions:	87,5 – 124,5 × 60 / 80 / 90 × 45,7 cm Outlet air nozzle Ø 150 mm *
Connection values:	Voltage 220-240 V / 50-60 Hz
Power:	Fan max. 88 W, 120 cm Connection cable

Spare parts / accessories

Art. No. / Article: **751000003:** Umluftfilter UF 150
Round 01, see page 33

701400003: BEMOTION Platine
(for controlling the light temperature from 2,700 - 6,500 Kelvin)



* **Note:** If using the extraction mode, the outlet air nozzles cannot be shortened.

** Using an air circulation filter with carbon fibre mats (See P. 33) will significantly reduce the noise level.

LB 60/90 CABINET 01 S

JET **AIR**
Separation Technology



Fan element standard

- + Extraction/circulation operation
- + LK-2 motor system
- + 3 power settings
- + 200 – 410 m³/h fan performance
- + 1× Pushbutton operation
- + LED lighting, 2× 1.8 W
- + 4.000 Kelvin light temperature
- + **Energy Efficiency Class A**
- + Consumption/year 23,7 kWh
- + Fluid Dynamic Efficiency Class B
- + Lighting Efficiency Class A
- + **Grease Extraction Level Class B**
- + Noise level 53 dB (A) to 68 dB (A) **

Product data

Art. No.:	651300026 (60 cm), 651300027 (90 cm),
Design:	Stainless steel
Weight:	9,4 kg (60 cm), 11,2 kg (90 cm)
Dimensions:	28,2 × 56,6 / 86,6 × 31,5 – 37,5 cm Outlet air nozzle Ø 150 mm *
Connection values:	Voltage 220-240 V / 50-60 Hz
Power:	Fan max. 88 W, 120 cm Connection cable

Spare parts / accessories

Art. No. / Article:	751000003: Recirculation filter UF 150 Round 01, see below
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UF150 Round 01

JET **AIR**
Separation Technology

Recirculating air filter made of carbon fiber mats

- + Service life up to
2.5 years
- + Can be regenerated 6
times – dishwasher-
proof



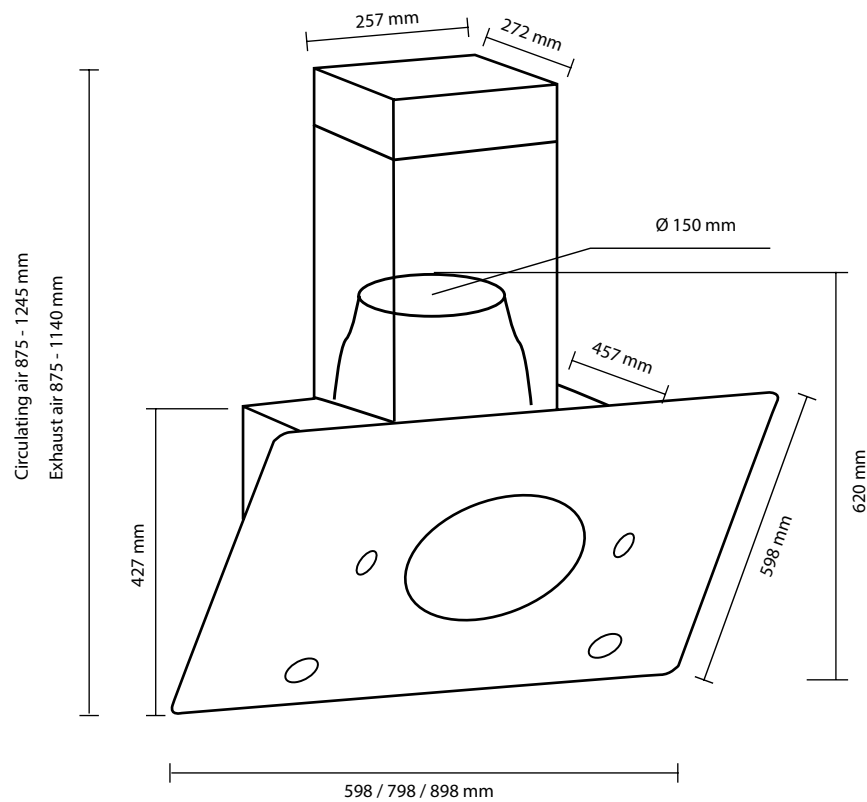
Product data

Art. No.:	751000003
Weight:	1,4 kg
Dimensions:	225 × 285/302 × 190 mm
Applicable for:	KH 60 Free 01 C (S) KH 80 Free 01 C (S) KH 90 Free 01 C (S) LB 60 Cabinet 01 S LB 90 Cabinet 01 S

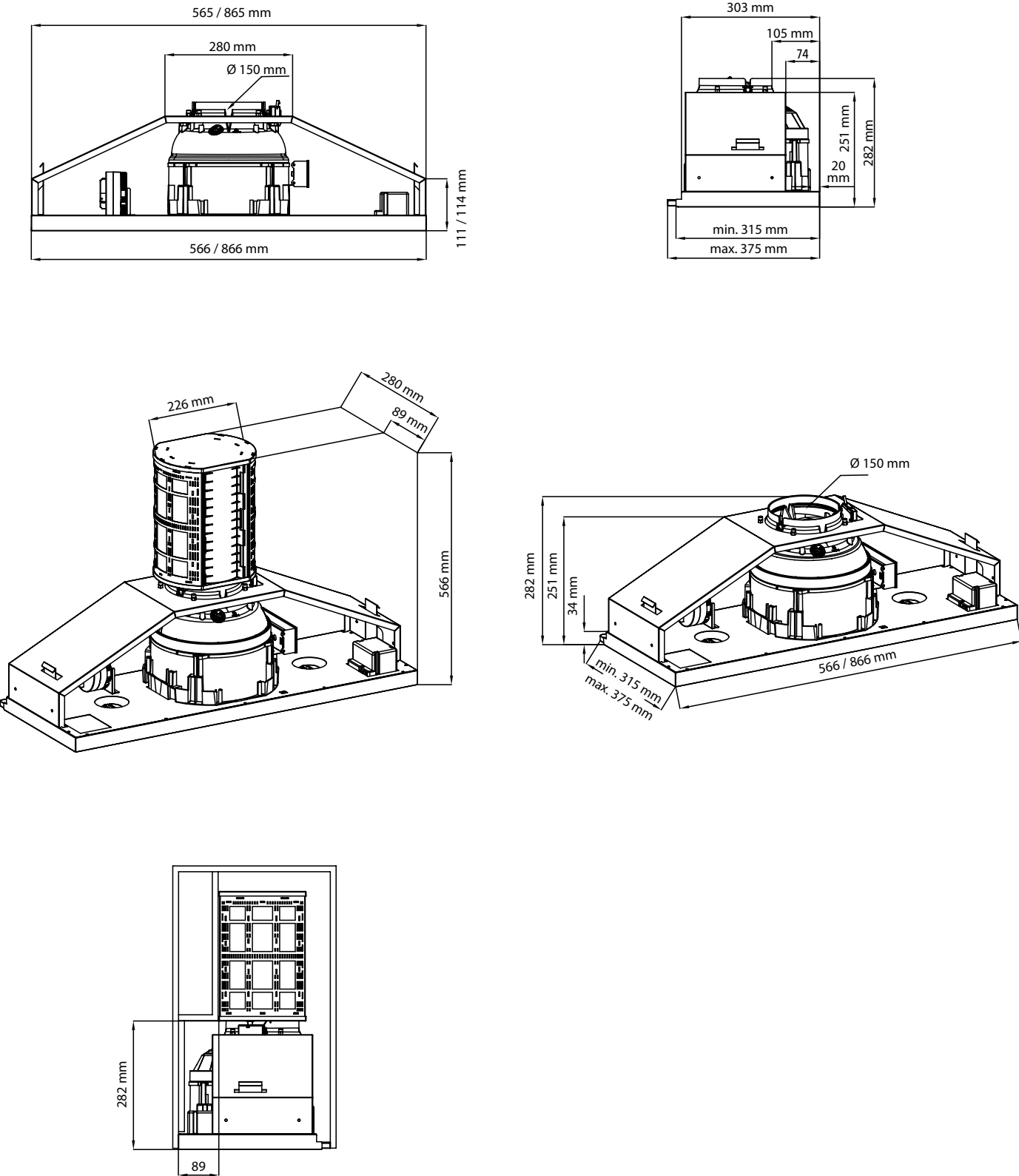
* **Note:** If using the extraction mode, the outlet air nozzles cannot be shortened.

** Using an air circulation filter with carbon fibre mats (see P. 33) will significantly reduce the noise level.

KH 60/80/90 FREE 01 C



LB 60/90 CABINET 01 S



Maximum cooking
enjoyment plus the
greatest possible safety

Modern surface
induction hobs







Stylis surface induction hobs

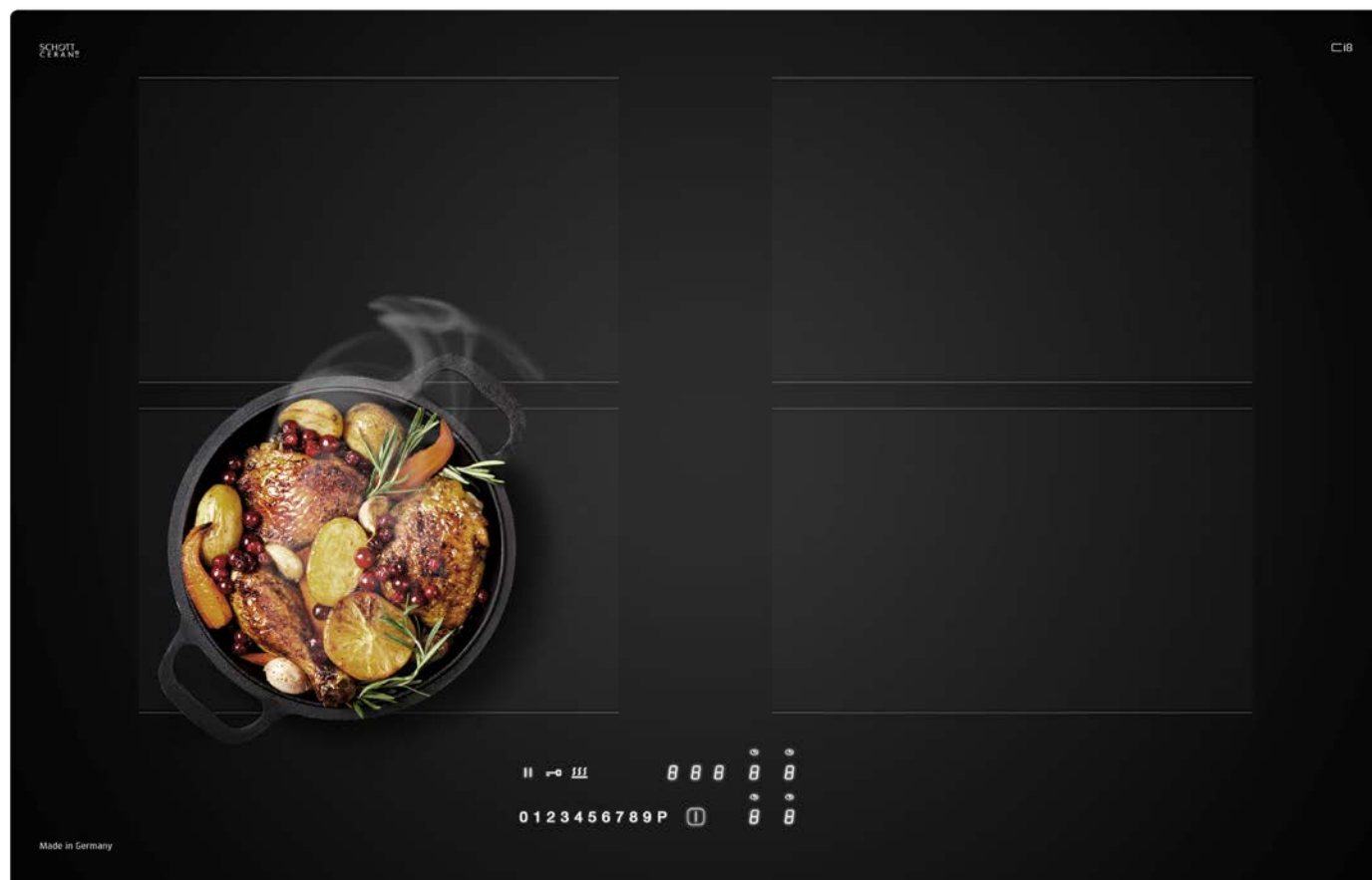
Modern CASO Design induction hobs not only look elegant but also offer maximum cooking enjoyment thanks to their well-designed touch control panels. The innovative slider controls enable you to control the flexible cooking zones easily and quickly select the desired power level or function.

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

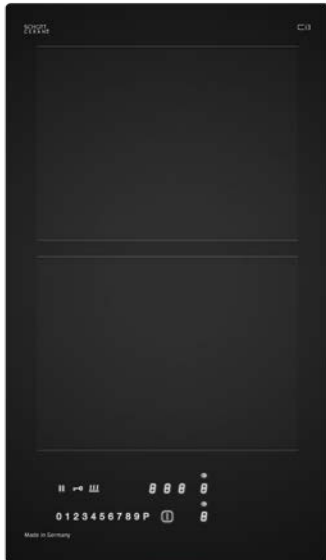
Induction technology delivers quick, responsive cooking and is similar to using gas. It makes cooking super clean because nothing can burn.

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.



Ci 3



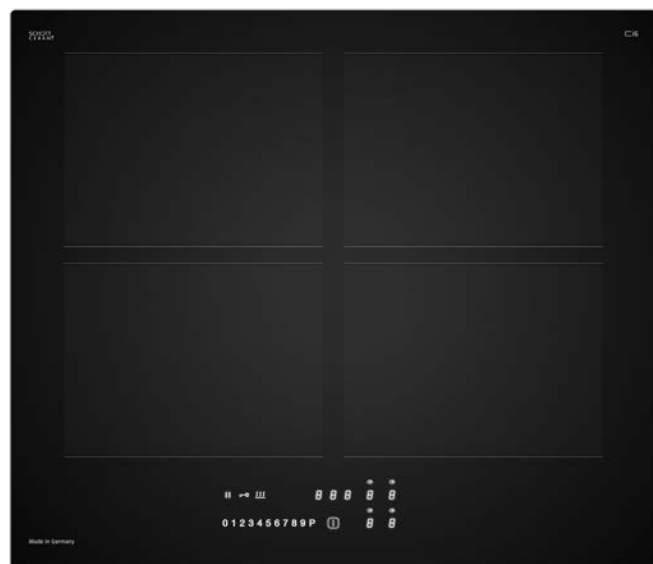
Surface induction hob

- + 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)

Product data

Art. No.:	7226
Power:	2 hob cooking zones 190 × 210 mm, 2,1/3,0 kW Bridge function 3,5 kW
Weight:	5,20 kg
Dimensions:	Frameless, 300 × 55 × 520 mm
Installation:	Flush-mounted or on top
Cut-Out dim. (W×D):	272 × 482 mm
Connection values:	Voltage AC 230 V Power 3,5 KW 120 cm connection cable premounted, 3 × 1,5 mm ²

Ci 6



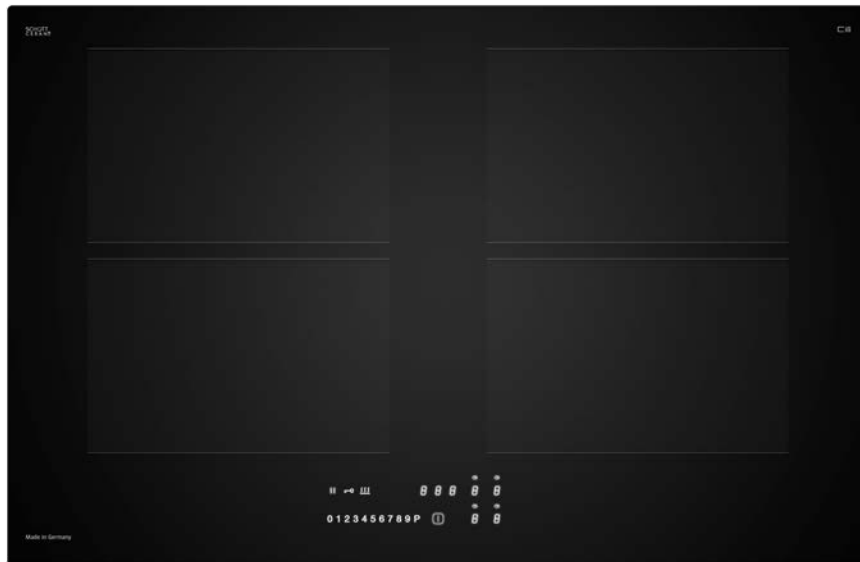
Surface induction hob

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- + **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)

Product data

Art. No.:	7227
Power:	4 hob cooking zones 190 × 210 mm, 2,1/3,0 kW Bridge function 3,7 kW
Weight:	9,45 kg
Dimensions:	Frameless, 600 × 55 × 520 mm
Installation:	Flush-mounted or on top
Cut-Out dim. (W×D):	562 × 482 mm
Connection values:	Voltage AC 230 V / 2NAC 400 V Power 7,4 KW 120 cm connection cable premounted, 5 × 1,5 mm ²

Ci 8



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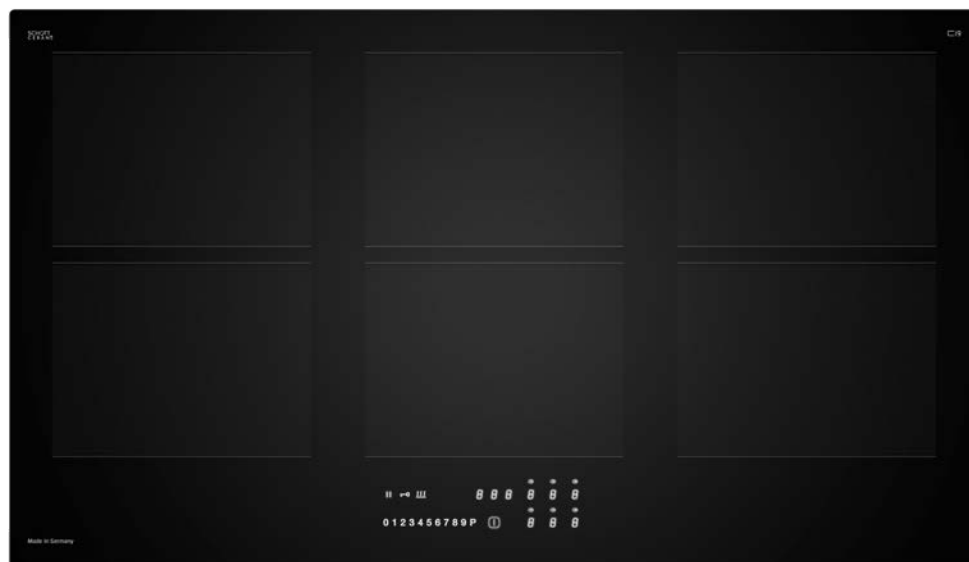
Surface induction hob

- + 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)

Product data

Art. No.:	7228
Power:	4 hob cooking zones 190 × 210 mm, 2,1/3,0 kW Bridge function 3,7 kW
Weight:	10,85 kg
Dimensions:	Frameless, 800 × 55 × 520 mm
Installation:	Flush-mounted or on top
Cut-Out dim. (W×D):	745 × 482 mm
Connection values:	Voltage AC 230 V / 2NAC 400 V Power 7,4 KW 120 cm connection cable premounted, 5 × 1,5 mm ²

Ci 9



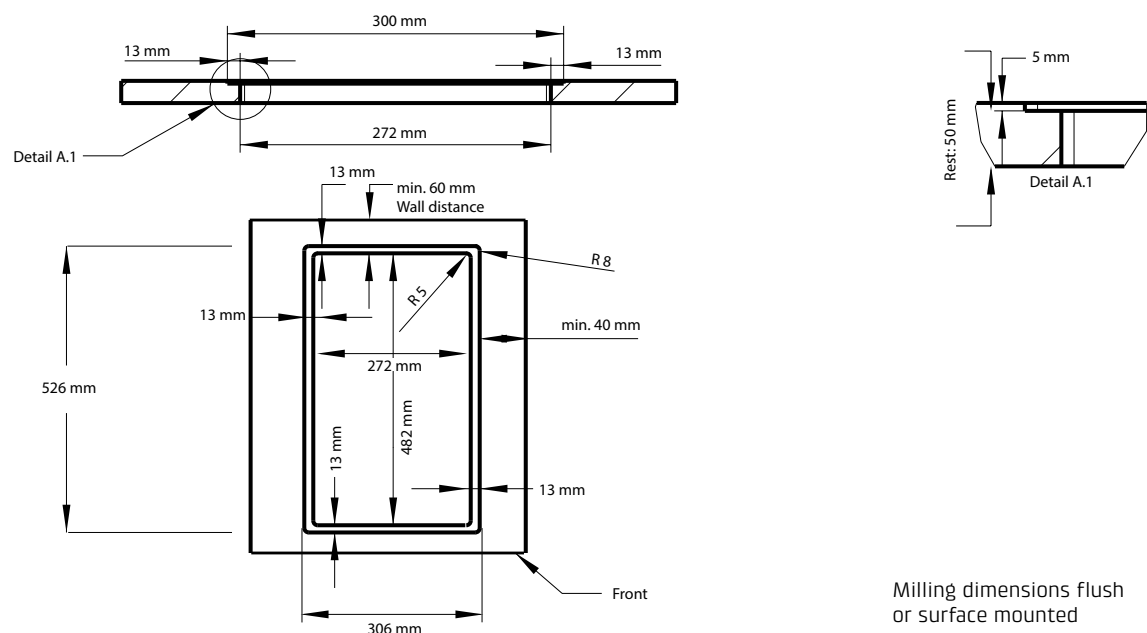
Surface induction hob

- + 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)

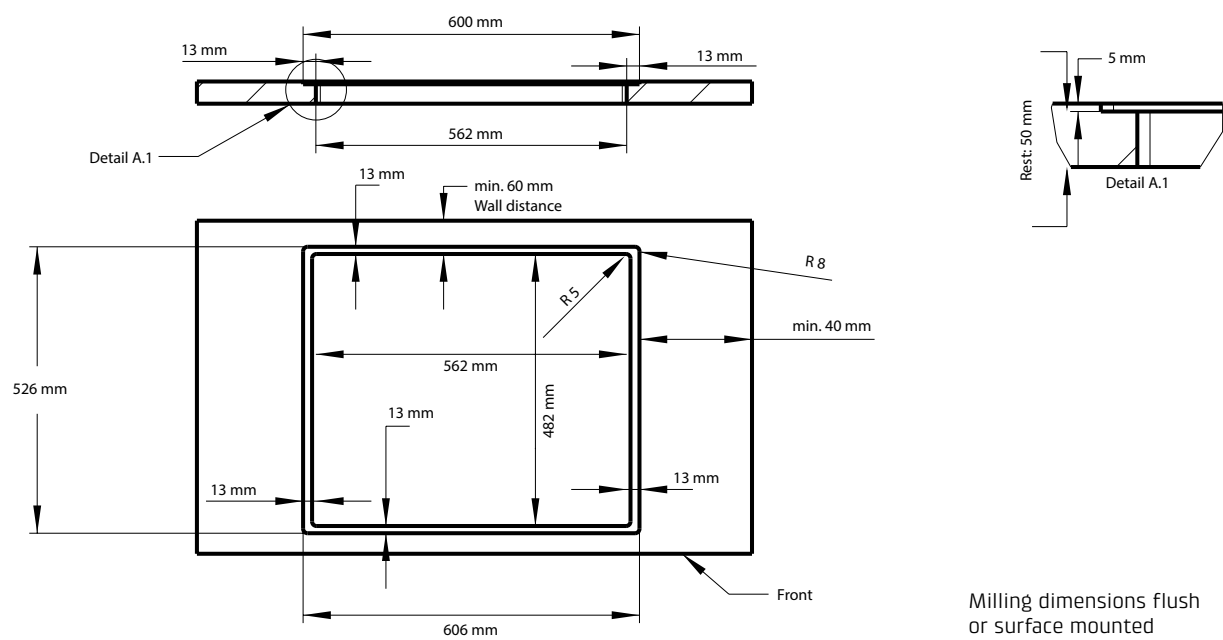
Product data

Art. No.:	7229
Power:	6 hob cooking zones 190 × 210 mm, 2,1/3,0 kW Bridge function 3,7 kW
Weight:	14,10 kg
Dimensions:	Frameless, 900 × 55 × 520 mm
Installation:	Flush-mounted or on top
Cut-Out dim. (W×D):	872 × 482 mm
Connection values:	Voltage AC 230 V / 3NAC 400 V Power 11,1 KW 120 cm connection cable premounted, 5 × 1,5 mm ²

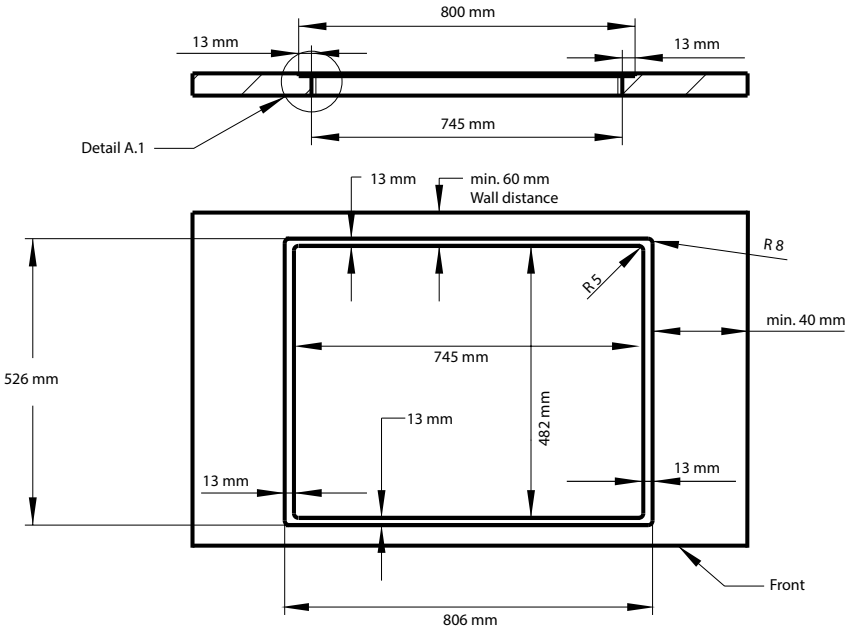
Ci 3



Ci 6

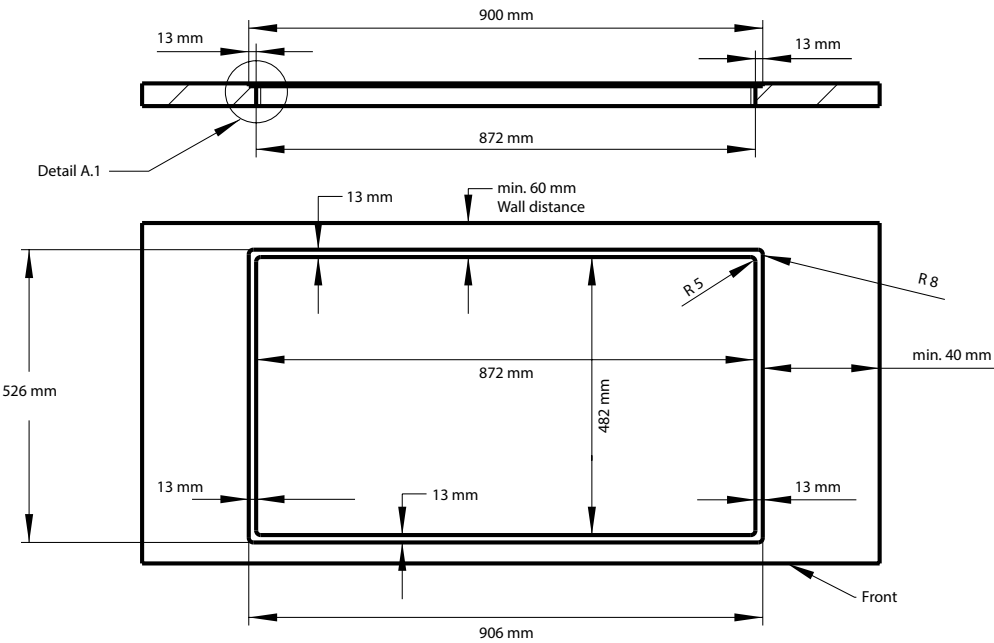


Ci 8



Milling dimensions flush or surface mounted

Ci 9



Milling dimensions flush or surface mounted

Stylish and precise

Built-in wine coolers with
compressor technology







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
- + 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 elements
- + Automation of technical functions
- + Direct contact to support via the integrated feedback function



WineDeluxe WD 17

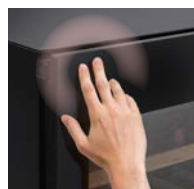
Design built-in wine cooler with compressor technology

- + 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:	220-240V/50-60Hz



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

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 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
- + 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

Art. No.:	7713
Power:	120 W
Weight:	41 kg
Dimensions (W×H×D):	595 × 595 × 575 mm
Installation:	For every 60 niche height, door hinge changeable
Connection values:	220-240V/50-60Hz



* 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

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 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
- + 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.:	7714
Power:	120 W
Weight:	55 kg
Dimensions (W×H×D):	595 × 891,5 × 575 mm
Installation:	For every 88 niche height, door hinge changeable
Connection values:	220-240V/50-60Hz



* 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

WineDeluxe WD 60

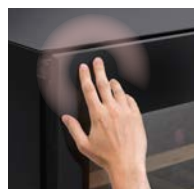
Design built-in wine cooler with compressor technology

- + Design built-in wine cooler to store up to 60 bottles (up to 76 mm Ø 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
- + 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.:	7715
Power:	120 W
Weight:	71 kg
Dimensions (W×H×D):	595 × 1238 × 575 mm
Installation:	For every 122 niche height, door hinge changeable
Connection values:	220~240V/50~60Hz



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

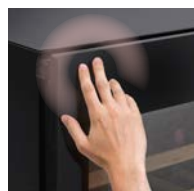
WineDeluxe WD 96

Design built-in wine cooler with compressor technology

- + Design built-in wine cooler to store up to 96 bottles (up to 76 mm Ø 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
- + 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

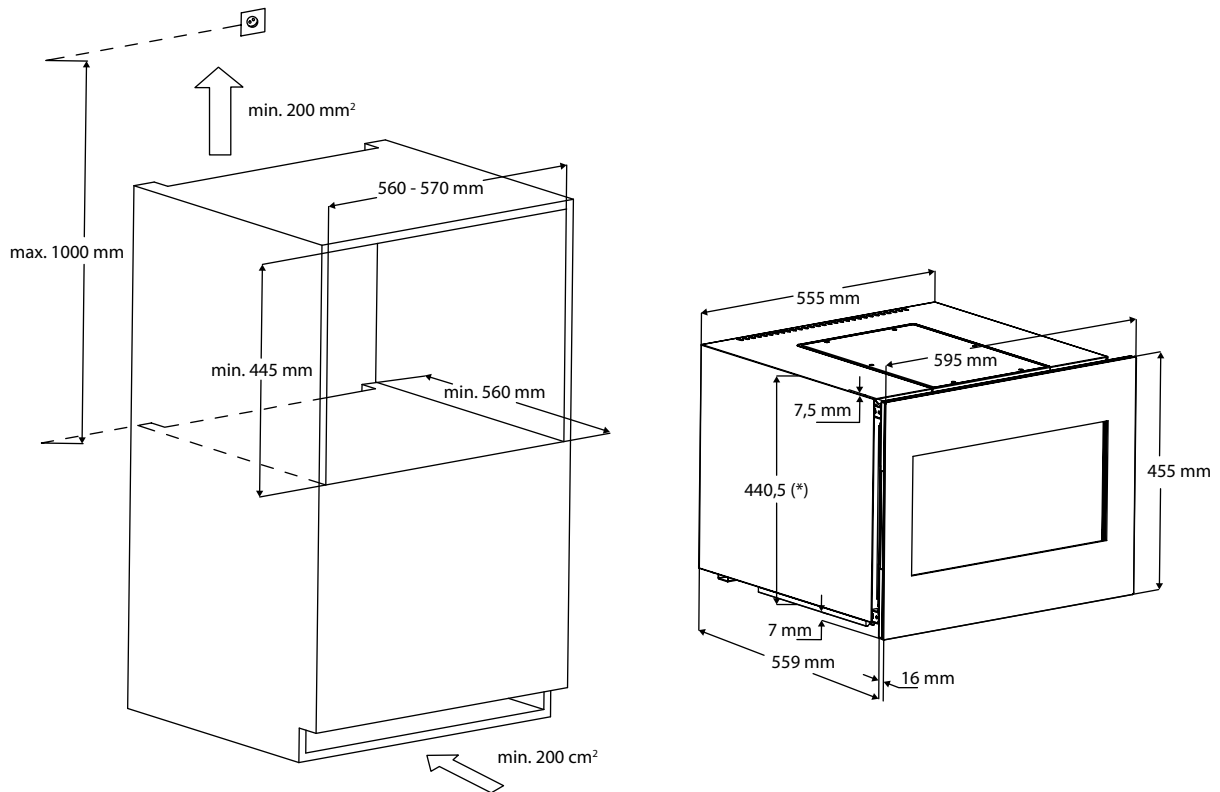
Art. No.:	7716
Power:	120 W
Weight:	95 kg
Dimensions (W×H×D):	595 × 1789,5 × 575 mm
Installation:	For every 178 niche height, door hinge changeable
Connection values:	220-240V/50-60Hz



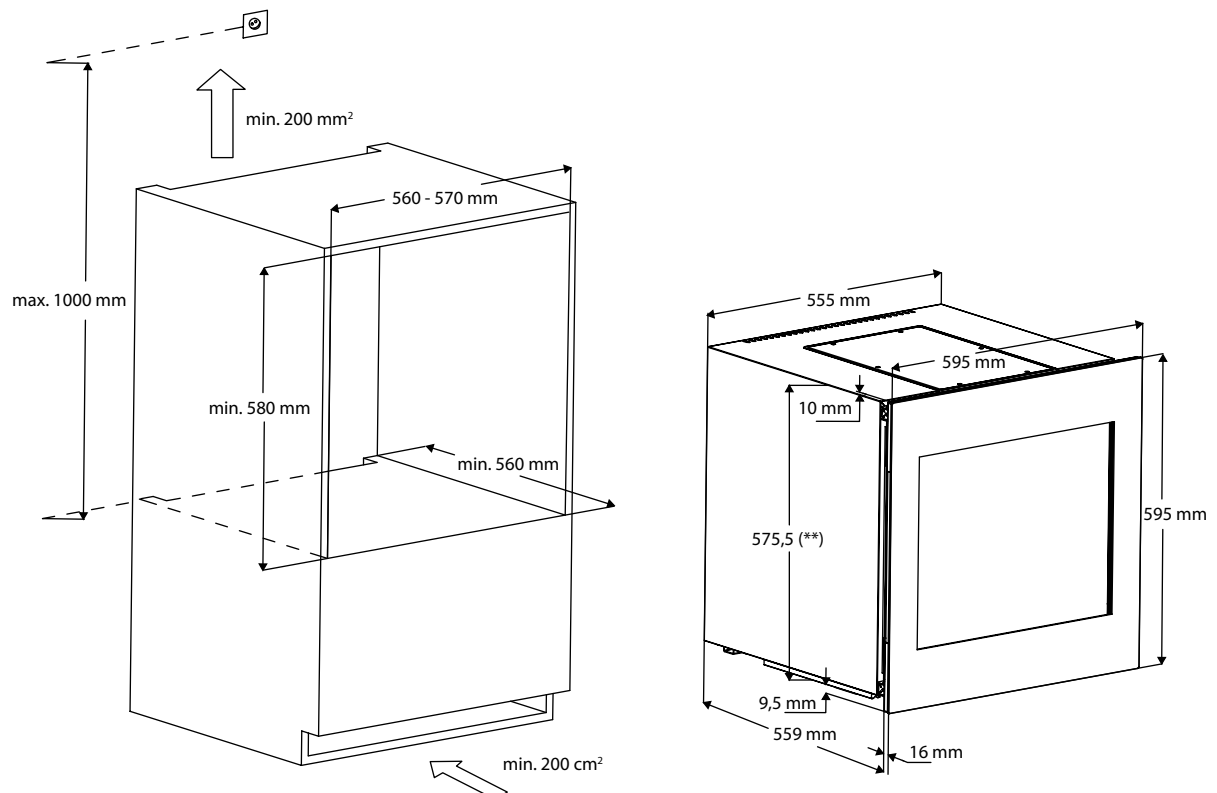
* Cascading control system (the upper zone must be colder than or the same as than the lower one)

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

WineDeluxe WD 17



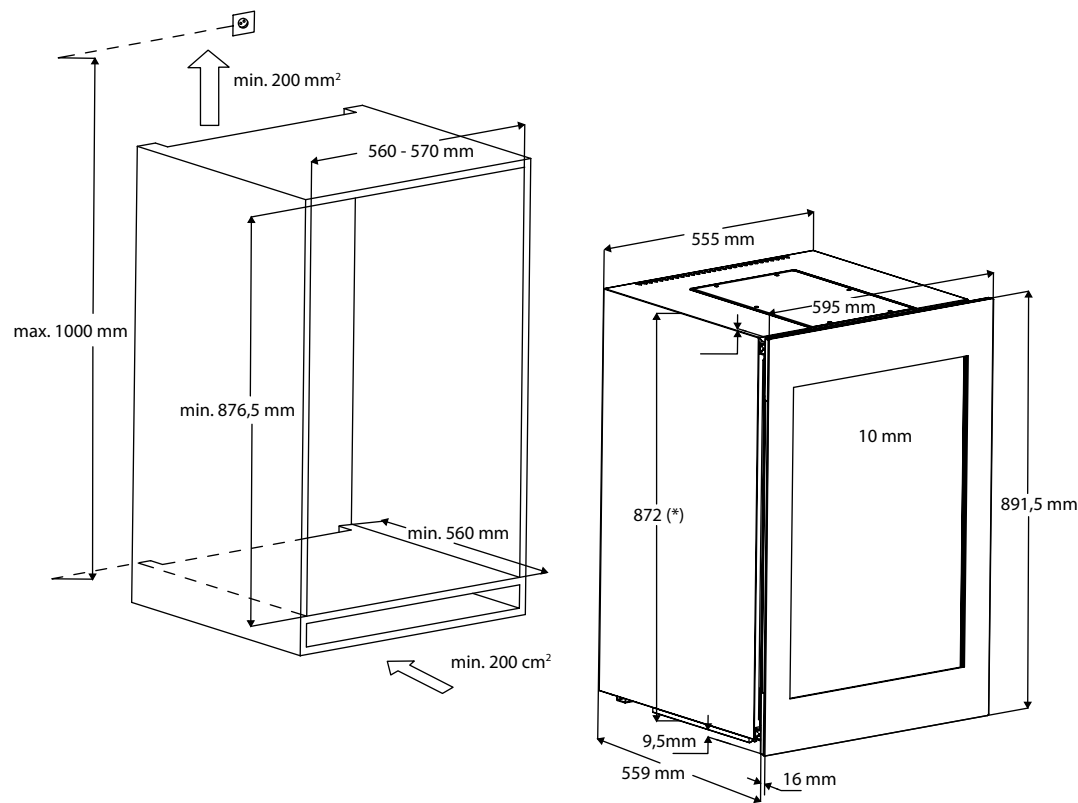
WineDeluxe WD 24



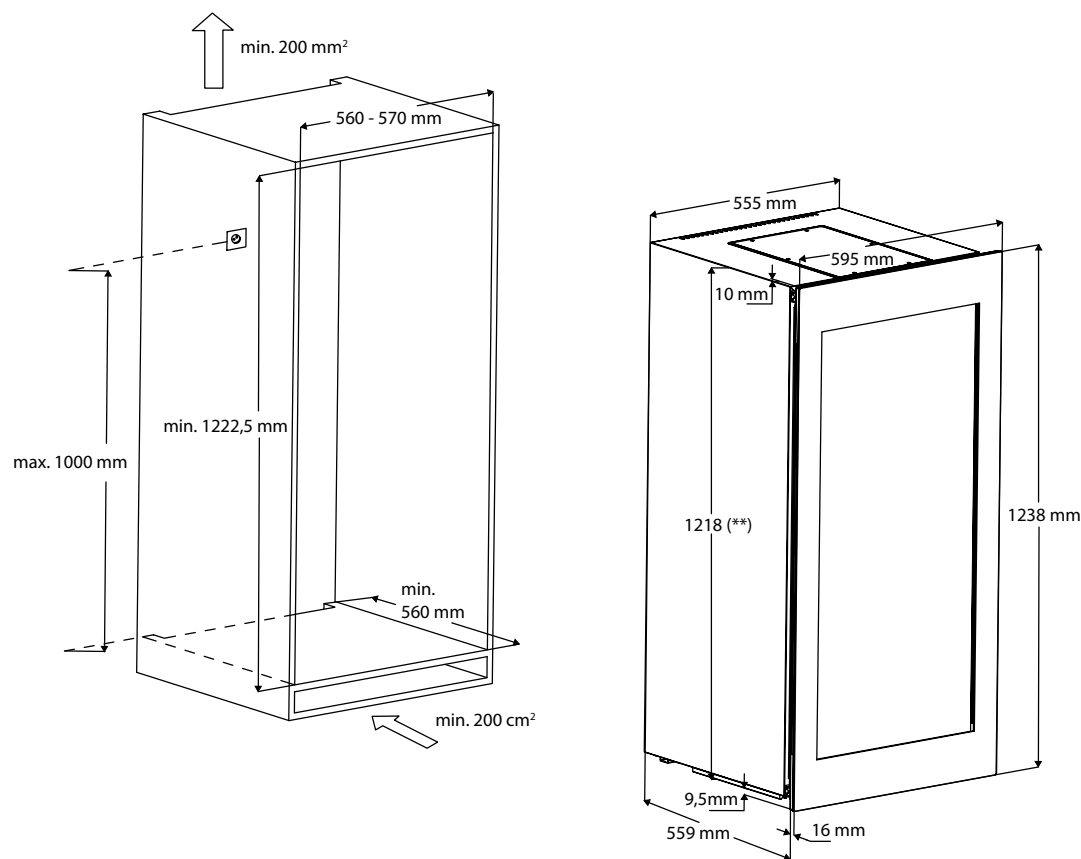
* The installation height can be increased up to 455.5 mm by the adjustable feet.

** The installation height can be increased up to 590,5 mm by the adjustable feet.

WineDeluxe WD 41



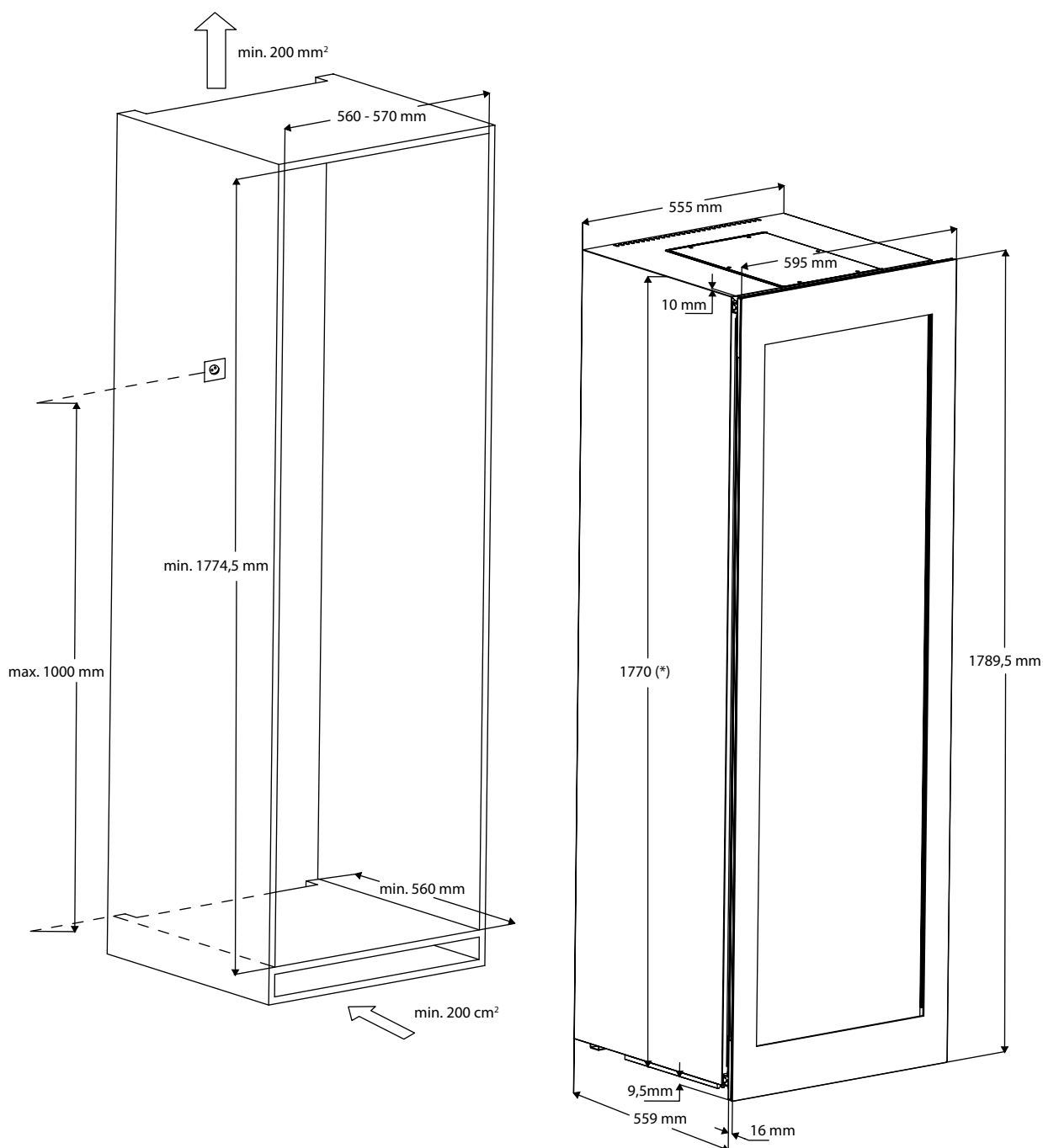
WineDeluxe WD 60



* The installation height can be increased up to 887 mm by the adjustable feet.

** The installation height can be increased up to 1233 mm by the adjustable feet.

WineDeluxe WD 96



* The installation height can be increased up to 1785 mm by the adjustable feet.

The perfect app for your digital connoisseur's archive!

The CASO Design Wine & Bar Manager app provides you with a perfect overview of what wines and spirits/drinks (gin, vodka, whisky, cognac, liqueurs, beer) you have on hand. This practical app is the perfect way to organise your wine and drinks portfolio as well as to add informative notes.

Structure your digital archive according to various criteria (type, price, vintage or quantity). Save your own photos, such as shots of vineyard labels or bottle designs. Create notes which allow you to access key information on wines or drinks whenever you want. So you will always have all the details of your wine and spirits stocks at your fingertips and can check which



wines or drinks are available; need to be replaced; are ready to drink or are simply there to be tried. Find out more about the free CASO Design app and its practical features!

Ideal for all wine lovers and connoisseurs!

www.caso-winemanager.com





For more freshness
in your home

Vacuum sealer



VacuChef 40



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.: 7128
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

VR 390 advanced



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 Tandembox

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.: 7134
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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