



CASO stands for innovative kitchen technology. From this vision emerged this powerful hot air technology. Previously, ovens and microwaves were used separately.

With the new hot air technology „High Convection“, cooking temperatures up to 240°C are possible. Juicy cakes or crispy pizza bases can be prepared perfectly in this combination appliance.

Exactly according to the CASO principle:
A full alternative to a stove, only more compact and more mobile.

