### Food, Tech & People

Fresh, tasty hot food can be quickly prepared with the touch of a button to enable 24/7 access to hot meals.

Carogusto has been in the food sector for over 20 years and their aim is to be at the forefront of the latest food trends. They use technology to create new possibilities in preparation and solutions that are available to many people. They take consumers' growing nutritional and quality awareness seriously. To meet individual requirements new food-tech concepts are developed constantly.

SiSiSi is their latest innovation offering 'The next generation of steamy ready meals'. It's the first super steamy convenience system.

## CAROGUSTO

# FOODIES & HOT FOOD



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Nutrition and quality awareness is growing. Good and above all hot food is often not possible in a hurry. Meal requirements are changing, vegan and vegetarian dishes are becoming increasingly important. And enough staff to respond to all wishes and events. 24/7 is too expensive. This is our answer delivering balance, variety cost-savings. With an and advanced steam technique, various delicious menus are gently heated in just 30-45 seconds.

Meals have to be refrigerated so we recommend the SiSiSi steamer is teamed with a Smart Fridge as a stand-alone vended solution, or include in a MicroMarket with a fridge module.





The natural power of steam

### Speed

The hot steam solution brings passion for premium food and next level technology together. In just 30-45 seconds the hot steam meal is gently heated. Six times faster than a microwave. Even heating, no cold spots, perfectly and consistently al dente and all dishes 'to-go' in an insulated tray.

### Nutrition and quality

The hot steam solution offers different menus, from Asian, Fusion, Mediterranean, to Tradition and Veggie. Ingredients are carefully chosen and based on organic meat and freerange eggs. Dishes are of high quality: no conservatives, flavour enhancers, colouring or artificial flavours. Selected Italian pasta made with durum wheat semolina. 100% Natural ingredients.

### Unique technology

Every fresh dish is heated carefully using steam in a matter of seconds. Thanks to the QR Scan technology, the machine automatically recognizes the menu and adjusts the heating individually. No heating adjustments required.

### A new food experience, healthy & tasteful

Steamed food is healthy, tasty, quick, easy and safe. It retains more nutrients than say using a microwave. It lock moisture, eliminating the need for extra oils and fats to keep food moist. The taste, texture, and flavour is significantly better compared to a microwave meal.

Technical Specifications

Voltage	230 V / 50 Hz
Power output	2.9 kW
Ambient temperature	10-35°C
Conformity mark	CE static max
Pump pressure	15 bar
Water tank volume	51
Cable length	approx. 2 m
Weight	31.6 kg
Dimensions (W x H x D)	55 x 67.5 x 52 cm
Noise level of 70dB(A)	not exceeded
RFID frequency range*	13.553 MHz - 13.567 MHz
RFID maximum transmission power*	60 dBµA/m at 10m

\* Hereby CAROGUSTO AG declares that the type of radio equipment complies with Directive 2014/53/EU.

