



HENDI

Tools for Chefs

Sous-vide system GN 2/3 code: 225264

Culinary system in which vacuum-sealed food is cooked at a precisely controlled temperature.

Ideal for à la carte restaurants.

Exceptionally suitable for preparation outside peak times.

Consistently high quality results.

High precision thermostat adjustable (0,1°C) from 35° to 90°C.

Housing made entirely of stainless steel.

Can be sealed air- and watertight due to the lid with silicone rim. With handles.

Supplied with a spacer with 4 stainless steel compartments.



SPECIFICATIONS

Drain tap	No
Power (input) (W)	400
Marketing Packaging Type	Box
Length (mm)	343
Width (mm)	395
Height (mm)	255

TRANSPORT SPECIFICATIONS

EAN	8711369225264
Intrastat code	84198180
Sales units per pallet	24

Marketing Packed per	1
Programmable	No
Usable volume (L)	13

Country of origin	China
GS1 Packed per	1
Gross weight (kg)	8.52
Net weight (kg)	6.79