

Sous vide system GN 1/1 code: 225448

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. Equipped with handles and drain tap.

Stainless steel spacer with 6 compartments included.



SPECIFICATIONS

Control panel	Digital	Marketing Packaging Type	Box
Drain tap	Yes	Marketing Packed per	1
Power (input) (W)	600	Programmable	Yes
Length (mm)	350	Usable volume (L)	20
Width (mm)	680		
Height (mm)	275		
Measurements	350x680x(H)275		

TRANSPORT SPECIFICATIONS

EAN	8711369225448	Country of origin	China
Intrastat code	84198180	GS1 Packed per	1
Sales units per pallet	16	Gross weight (kg)	12.21
		Net weight (kg)	8.51