Art.-Nr. 05-90434
Sous-Vide System



Description

• For low temperature cooking of vacuumed food
• The food intensifies ist flavour and gets very tender through cooking in ist own juice
• Organoleptic qualities of the food are preserved
• precise temperature control
• constant water circulation
• stainless steel casing
• drain tap
• lid with gasket for energy-efficient application
• temperature range 45-100°C
• capacity 25 liters

Technical data

Electric power:	1 kW
Voltage:	230V
Supply frequency:	50Hz
Width x depth x height:	350 x 550 x 320 mm
Net-weight:	12 kg