Art.-Nr. 05-90433
Sous-Vide Softcooker 2/3 GN



Description

Vacuum cooking (French Sous-Vide ‚under vacuum') is the preperation of food in vacuumised plastic bags gently cooked at low temperatures in a water bath. Since neither liquids nor flavour can escape from the bag the food remains particularly juicy and very aromatic. The food cooks ‚in its own juice'. This is the perfect solution for many star chefs to prepare high-quality meat. Due to the gentle cooking the meat becomes incomparably tender and juicy.

- low temperature cooking with static heating
- precise temperature control with display in °C und °F
- temperature control system with an accuracy of 0.2°C
- stainless steel casing
- drain tap
- shock-proof heating elements at the container bottom
- 5 memorizable programs
- transport handles
- capacity 17 liters
- temperature range 24-99°

Technical data

Electric power:	1,15 kW
Voltage:	230V
Supply frequency:	50Hz
Width x depth x height:	400 x 360 x 300 mm
Net-weight:	5 kg
Content / Capacity:	17 Liter