

Sous-vide system GN 1/1

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

Materials	: Stainless steel
Heating element	: Heat element
Voltage	: 230V
Cord length (mm)	: 1500
Gradation	: 0.1
Gradation unit	: °
Temp range from	: 35°C
Temp range to	: 90°C
Unit temperature	: Celsius
Protections	: Overheat protection, Thermal fuse
Ingress protection	: IP23
Electrician needed	: No

Packed per	: 1
Packaging type	: Box
Length (mm)	: 600
Width (mm)	: 330
Height (mm)	: 300
Usable volume (L)	: 20
Power (input) (W)	: 600
Control panel	: Digital
Drain tap	: Yes

Programmable	: Yes
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Transport specifications

EAN	: 08711369225448
Gross weight	: 12.54
Net weight	: 10.14
Intrastat code	: 84198180
Sales units per pallet	: 20

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