

## Sous vide cooker 30 code: 221129

Body made of stainless steel 18/8.  
Heating element made of stainless steel.  
Suitable for 30 L container with min. 200 mm height.  
Timer: 5 min-99 h 59 min (1 min intervals).

Temperature setting: 5-90°C (0,1°C increments).  
Possibility to switch the temperature unit between °C and °F.  
Protection against overheating and dry heating.  
Min. and max. water level markings.

-  Precise 0.1°C temperature control helps deliver consistent cooking results.
-  Timer adjustable up to 99 hours and 59 minutes for long sous-vide cooking cycles.
-  Water level markings make filling and monitoring quick and straightforward.
-  Overheating and dry-heating protection enhance safety during operation.



| Code   | Liter | V   | W    | LxWxH (W)     |
|--------|-------|-----|------|---------------|
| 221129 | 30    | 230 | 1200 | 70x120x(H)330 |