

Sous vide cooker 50 code: 221136

Body made of 18/8 stainless steel.

Heating element made of nickel alloy for extra durability.

Suitable for 50 L container with min. 200 mm height.

Timer: 5 min-99 h 59 min (1 min intervals).

Temperature setting: 5-95°C (0,1°C intervals).

Possibility to switch temperature unit between °C and °F.

Overheating protection and protection against dry heating.

Min. and max. water level markings.

-  Suitable for 50 litre containers
-  Protection against overheating and dry heating
-  Precise temperature control to preserve food flavours and nutrients
-  Superior durability and performance due to nickel alloy heating element
-  Water level markings for safe operation



Code	Liter	V	W	LxWxH (W)
221136	50	230	1500	71x145x(H)340