

## Sous vide cooker 80 code: 221143

Body made of 18/8 stainless steel.

Heating element made of nickel alloy for extra durability, easily disassembled for quicker drying.

Suitable for 80 L containers 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 80 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)      |
|--------|-------|-----|------|----------------|
| 221143 | 80    | 230 | 2300 | 155x175x(H)319 |