

iVide Plus Junior

222638

High precision sous vide thermal circulator with temperature control. 4 Inch high resolution touch screen interface. Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5 cm by means of a clamp. Best performances up to 45 litres. Working temperature 5°C to 99°C, accuracy 0.07°C. Timer can be set between 1 minute and 99 hours. WiFi enabled, can be controlled by the sousvidetools app. Multiple Machines can be managed from the App. Low level water protection device switches off the sous vide in case of accidental use without water. Circulating pump to eliminate cold and hot spots. IPX7, can withstand splashes and accidental submersion.



Specifications

Voltage	: 230
Gas power (kW)	: 1.5
Electrician needed	: No
Materials	: Stainless steel

Packed per	: 1
Packaging type	: Box
Length (mm)	: 165
Width (mm)	: 119
Height (mm)	: 285
Power (input) (W)	: 1500
Programmable	: No
Measurements	: 165x119x(H)285

Transport specifications

EAN	: 8711369222638
Intrastat code	: 84198180
Gross weight (kg)	: 2.48
Net weight (kg)	: 1.63

Export carton length (mm)	: 445
Export carton width (mm)	: 365
Export carton height (mm)	: 335
Quantity per export carton	: 4
Sales units per pallet	: 80
Plastic packaging (gram)	: 87

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