

## Sous-vide system GN 2/3

225264

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.

With handles. Supplied with a spacer with 4 stainless steel compartments.



### Specifications

Usage area	: Kitchen
Voltage	: 230
Rated Frequency (Hz)	: 50 Hz, 60 Hz
Unit temperature	: Celsius
Electrician needed	: No
Marketing Packed per	: 1
Marketing Packaging Type	: Box
Length (mm)	: 343
Width (mm)	: 395
Height (mm)	: 255
Usable volume (L)	: 13
Power (input) (W)	: 400
Programmable	: No
Drain tap	: No
Measurements	: 343x395x(H)255
Main materials	: Metals
Materials	: Stainless steel

### Transport specifications

EAN	: 8711369225264
Intrastat code	: 84198180
Gross weight (kg)	: 8.52
Net weight (kg)	: 6.79
Sales units per pallet	: 24

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