

Sous-vide system GN 2/3 code: 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.



Code	Liter	V	W	LxWxH (W)
225264	13	230	400	343x395x(H)255