

Sous vide system GN 1/1 code: 225448

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. Equipped with handles and drain tap.

Stainless steel spacer with 6 compartments included.

- + High precision thermostat (0,1°C).
- + Temperature adjustable from 35 to 90°C
- + Easy to set up.
- + With drain tap.
- + Supplied with lid and insert.



Code	Liter	V	W	LxWxH (W)
225448	20	230	600	350x680x(H)275