

Sous-vide

Tank capacity: 6-15 L

- Sous-vide immersion circulator control water temperature to ensure even cooking
- Cooking via this method prevents over or under cooking
- Timer adjustable up to 99 hours and 59 minutes
- Temperature adjustable from 0 to 90°C
- Precision: +/- 0,5°C
- Suitable for all pots with a height of min. 15 cm
- Water circulation: 8-10L/minute
- Including clip for easy attachment to the pot
- Auto shut-off when time is up or water level below MIN marking
- LED display
- Effect: 800W

Item no. / Type no.: 16310224 Bar code: 5707160020316

Product size (HxWxD) cm.: 8.3x5.08x32.5

Qty. per export carton: 4 Qty. per pallet: 160

Qty. per container (20'/40'/40HQ): 5744/11492/13400

