



- ▶ Ideal for mobile use
- ✓ The Sous-Vide-Stick can be used flexibly in many places with the right pot



- ▶ Handy and space-saving



- ▶ Dry-run protection



- ▶ Timer

- ✓ Time setting: 1 minute to 59 hours and 59 minutes
- ✓ Memory function
- ✓ Audible signal when the time expires



The compact alternative to standard Sous-Vide cookers – the Sous-Vide-Stick can be used flexibly in many places with the right pot and is therefore ideal for mobile use

- Temperature range: 20 °C to 95 °C
- Temperature control: Electronic, in 0.5 °C steps
- Time setting: 1 minute - 59 hours and 59 minutes
- Intervals time setting: 1 minute(s)
- Designed for: Pots, depth: min. 190 mm
Water quantity max.: 15 litres
- Timer: Yes
- Digital display: Yes
- Dry-run protection: Yes
- Control unit: Electronic
- Control lamp: -
- Properties: Memory function
Signal tone after expiry of the time
- Power load: 1,3 kW | 230 V | 50/60 Hz
- Suitable for permanent commercial use: Yes
- Material: Stainless steel
Plastic
- Important information: -
- Temperature measurement units: °C
°F
- Size: W 68 x D 135 x H 375 mm
- Weight: 1.1 kg

ETM TESTMAGAZIN - URTEIL

Bartscher Sous-Vide-Stick SV ST15L

SEHR GUT

94,4 %

Im Test: 10 Sous-Vide-Sticks
Testurteile: 5× sehr gut, 5× gut
www.etm-testmagazin.de

Heft
05/2019

Vacuum bags G1,2L



- Content: 1,2 litre(s)
- Order quantity unit: 1 box (50 bags)
- Bag size: 160 x 250 mm
- Designed for: External vacuuming units
- Design: Seersucker (ribbed on one side)
- Sous-Vide suitable: Yes
- Properties: 4-layer
Free from softeners
Taste and smell-neutral
Heat resistant to 95 °C
Food-safe

Code-No. 300411
GTIN 4015613459196

Vacuum bags G2,5L



- Content: 2,5 litre(s)
- Order quantity unit: 1 box (50 bags)
- Bag size: 200 x 300 mm
- Designed for: External vacuuming units
- Design: Seersucker (ribbed on one side)
- Sous-Vide suitable: Yes
- Properties: 4-layer
Free from softeners
Taste and smell-neutral
Heat resistant to 95 °C
Food-safe

Code-No. 300412
GTIN 4015613459202

Vacuum bags G7,5L



- Content: 7,5 litre(s)
- Order quantity unit: 1 box (50 bags)
- Bag size: 300 x 400 mm
- Designed for: External vacuuming units
- Design: Seersucker (ribbed on one side)
- Sous-Vide suitable: Yes
- Properties: 4-layer
Free from softeners
Taste and smell-neutral
Heat resistant to 95 °C
Food-safe

Code-No. 300413
GTIN 4015613459219