

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 |
| Unit temperature | : Celsius |
| Electrician needed | : No |
| Materials | : Stainless steel |
| Packed per | : 1 |
| Packaging type | : Box |
| Length (mm) | : 363 |
| Width (mm) | : 335 |
| Height (mm) | : 290 |
| Usable volume (L) | : 13 |
| Power (input) (W) | : 400 |
| Programmable | : No |
| Drain tap | : No |
| Measurements | : 363x335x(H)290 |

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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