

## Sous vide system GN 1/1

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.



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## Specifications

|                      |                                     |
|----------------------|-------------------------------------|
| Voltage              | : 230                               |
| Temp range from (°C) | : 35°C                              |
| Temp range to (°C)   | : 90°C                              |
| Unit temperature     | : Celsius                           |
| Gradation            | : 0.1                               |
| Gradation unit       | : °C                                |
| Heating element      | : Heater                            |
| Ingress protection   | : IP23                              |
| Cord length (mm)     | : 1500                              |
| Protections          | : Overheat protection, Thermal fuse |
| Electrician needed   | : No                                |
| Materials            | : Stainless steel                   |

|                   |                  |
|-------------------|------------------|
| Packed per        | : 1              |
| Packaging type    | : Box            |
| Length (mm)       | : 350            |
| Width (mm)        | : 680            |
| Height (mm)       | : 275            |
| Usable volume (L) | : 20             |
| Power (input) (W) | : 600            |
| Control panel     | : Digital        |
| Programmable      | : Yes            |
| Drain tap         | : Yes            |
| Measurements      | : 350x680x(H)275 |

## Transport specifications

|                        |                 |
|------------------------|-----------------|
| EAN                    | : 8711369225448 |
| Intrastat code         | : 84198180      |
| Gross weight (kg)      | : 12.21         |
| Net weight (kg)        | : 8.51          |
| Sales units per pallet | : 16            |

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