

SOUS-VIDE COOKING RH50

SKU: RH50



ADDITIONAL INFORMATION

Power Kw	<u>2 kW</u>
power supply	<u>230V/1N/50-60Hz</u>
Bowl capacity (L)	<u>50</u>
Machine dimensions (l x l x h mm)	<u>240 x 150 x 390(h) mm</u>
net weight (kg)	<u>4,5</u>
gross weight (Kg)	<u>6</u>
packaging dimensions (l x l x h mm)	<u>325 x 260 x 475(h) mm</u>
packaging volume (m3)	<u>0.040</u>

Low temperature vacuum cooking machine (sous-vide).

Casing and bowl in stainless steel AISI 304 - control board with 5 cooking programs - screen to display the temperature of water, core probe and timer - drain with safety valve - machine stop with no water - temperature probe with delta 0.1°C - working accuracy +/- 0.3°C. The RH50 model in about 25'.

Accessories: Core probe.

