

SOUS-VIDE COOKING SV25

SKU: SV25



ADDITIONAL INFORMATION

Power Kw	<u>2 kW</u>
power supply	<u>230V/1N/50-60Hz</u>
Bowl capacity (L)	<u>25</u>
Machine dimensions (l x l x h mm)	<u>640 x 350 x 330(h) mm</u>
net weight (kg)	<u>13</u>
gross weight (Kg)	<u>14</u>
packaging dimensions (l x l x h mm)	<u>700 x 470 x 380(h) mm</u>
packaging volume (m3)	<u>0.125</u>

Low temperature vacuum cooking machine (sous-vide). Control board with 5 cooking programs - screen to display the temperature of water, core probe and timer - machine stop with no water - temperature probe with delta 0.1°C -

working accuracy +/- 0.3°C. The SV25 model is equipped with casing and bowl in stainless steel and drain with safety valve. The SV25 model reaches 70°C in about 50'. Accessories: Core probe.

