

SOUS-VIDE COOKING SV130

SKU: SV130

**ADDITIONAL INFORMATION**

Power (Kw)	<u>1,5 kW (1,10 HP)</u>
Power supply	<u>220-240V/1N/50-60Hz</u>
Container Capacity - (L)	<u>20 / 30 L</u>
Machine dimensions (mm)	<u>71 x 146 x 340(h) mm</u>
Net weight (Kg)	<u>1,9</u>
Gross weight (Kg)	<u>2,2</u>
Packaging dimensions (mm)	<u>170 x 110 x 385(h) mm</u>
Packaging volume (m3)	<u>0,00725</u>

Low temperature vacuum cooking machine (sous-vide). Stainless steel AISI 304 casing - heating capacity between 20 and 30 L of water - temperature probe - processing precision +/- 0.1°C - temperature adjustable from 5 to 90° - timer from 5 minutes to 99 hours.

