

**SOUS-VIDE COOKING SV130**

SKU: SV130



**ADDITIONAL INFORMATION**

<b>Power (Kw)</b>	<u>1,5 kW</u>
<b>Power supply</b>	<u>220-240V/1N/50Hz</u>
<b>Machine dimensions (mm)</b>	<u>71 x 146 x 340(h) mm</u>
<b>Net weight (Kg)</b>	<u>1,3</u>
<b>Gross weight (Kg)</b>	<u>1,5</u>
<b>Packaging dimensions (mm)</b>	<u>180 x 110 x 375(h) mm</u>
<b>Packaging volume (m3)</b>	<u>0,0075</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.

