

**Certificate: CE RoHS GS**

DIMENSIONS (W x D x H)	130 x 260 x 380 mm
HEAT UP TIME (MINS)	30 minutes to 65°C
WORKING TEMPERATURE RANGE	24 - 99 °C
OPERATING TEMPERATURE RANGE	0°C to 100°C
TEMPERATURE STABILITY	0.03°C

High precision sous vide thermal circulator with temperature control

IP X3 water protection rated stainless steel structure which means can stand up to the toughest working conditions

Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5cm by means of a clamp

Working temperature 40°C to 100°C, accuracy 0.03°C

Offers exceptional temperature stability

Low level water protection device switches off the sous vide in case of accidental use without water

A convenient stainless steel handle makes it easy to carry

Bright LED working temperature display

2KW Heating element

Best performances up to 65 litres

25 pre-programmes

Energy saving mode that reduces energy consumption to a mere 20 watts in cook and hold mode without any loss of temperature control, perfect for the cost conscious green chef

Temperature sensor to prevent overload and overheating

Circulating pump to eliminate cold and hot spots



## MATERIAL

01  
COLOR

