

## KITCHEN COOKING

### Sous-vide

#### FEATURES:

- Sous-vide immersion circulator - control water temperature to ensure even cooking
- Cooking via this method prevents over or under cooking
- Timer adjustable up to 99 hours and 59 minutes
- Temperature adjustable from 0 to 90°C
- Precision: +/- 0,5°C
- Tank capacity: 6-15 L
- Suitable for all pots with a height of min. 15 cm
- Water circulation: 8-10L/minute
- Including clip for easy attachment to the pot
- Auto shut-off when time is up or water level below MIN marking
- LED display
- Effect: 800W

#### SPECIFICATIONS:

- Item no. 16310224
- Typeno.: CTO50P118W
- Product size (Height x Width x Depth): 8,3x5,08x32,5
- Giftbox dimension (Height x Width x Depth): 10,5x10,5x36
- Netweight/pcs.: 1
- Gross weight/pcs.: 1,22
- EAN: 5707160020316
- Tariff No. 8516797090
- Qty per export carton: 4
- Exportcarton dim. (Height x Width x Depth): 22,5x22,5x38,5
- Gross weight/export carton: 5,38
- PLL: TBA
- Qty per container (20FT/40FT/40HC): 5744/11492/13400



- **TEMPERATURE ADJUSTABLE FROM 0 TO 90°C**
- **TANK CAPACITY: 6-15 L**
- **EFFECT: 800W**