

Audio

Home

Outdoor

Kitchen

Health

Bathroom

Beauty



Specification

Sous vide: A healthy method of slow cooking
 Sous vide cooking is a technique that uses precise temperature settings to guarantee a uniform and perfect result every time
 Thanks to the slow and gentle preparation, the nutritional values of meat, vegetables and fish are preserved in the dish
 The perfect, original taste of the selected ingredients stays in the food, not in the water
 Cooking without the addition of fat
 Can be used in pots and other heat-resistant containers with a minimum height of 15 cm
 Temperature range: 20-95 Celsius degrees
 Accuracy +/- 0.1°C
 Time setting from 1 minute to 99 hours and 59 minutes
 Temperature in °C and °F
 IPX7 water resistant design with automatic safety shutdown
 Removable heater housing for easy cleaning
 Power: 1000 W
 Maximum container capacity up to 20L
[Cooking tips](#)



Product availability	available
UNIT EAN code	5903887804066
CTNS EAN code CTNS	5903887804073
CN code	85167970
UNIT Net weight kg	0.9
UNIT Gross weight kg	13.1
UNIT Size of the box WxDxH	16 x 42 x 10
UNIT BOX volume (m3)	0
CTN Gross weight kg	104.8
CTN dimensions WxDxH	33.5 x 43 x 45.5
CTN volume (m3)	0

PACKING: UNIT/CTN	8
PACKING: UNIT/PALLET	160
PACKING: CTN/PALLET	0
PACKING: CTN/LAYER	5
PACKING: LAYERS/PALLET	4

QTY in container 20' / 40' / 40'HQ 0 0 0



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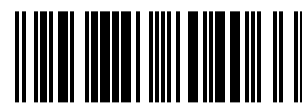


Health



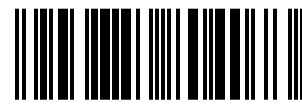
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5903887804066

Code EAN unit



5903887804073

Code EAN ctn