

SOUS-VIDE COOKER, WITHOUT PROGRAMS
SV25

Ref: 2106.459.002
Magnus

Stainless steel immersion thermocirculator for semi-professional use, for low temperature vacuum cooking.

Cooking time and water temperature LCD display.

Suitable for all heat resistant containers able to contain up to 25l.

Organoleptic properties maintenance, weight loss reduction, waste reduction, cost saving, time saving, high barrier to oxygen and water vapor, shelf life extension.

Minimum water level warning alarm, alarm for cooking temperature reached level and offset temperature control.

FEATURES	
Dimensions (WDH)	71x145x340 mm
Total maximum power	1.5 kW
Power supply	230V/1/50 Hz
Heating capacity at 95 ºC	25 l
Temperature range	+5 / +95 °C
Temperature precision	± 0.1 °C
Weight	1.8 kg