

SOUS-VIDE COOKER, 30 PROGRAMS
SV50 WI-FI

Ref: 2106.459.003
Magnus

Professional thermal circulator for sous vide cooking made in stainless steel (Aisi 304).

Metal touch screen, LCD display for cooking time display.

Offset for water temperature control and precision core probe.

Integrated App that allows remote Wi-Fi control up to a maximum of 10 machines at the same time.

Program that allows you to work with several cooking phases, delayed start to optimize time and costs.

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, delayed start, alarm for cooking temperature reached level, offset temperature control.

Equipped with core probe.

FEATURES	
Dimensions (WDH)	150x240x380 mm
Total maximum power	2 kW
Power supply	230V/1/50 Hz
Heating capacity at 95 ºC	50 l
Temperature range	0.1 / 95 ºC
Temperature precision	± 0.1 ºC
Weight	4.8 kg