

SOUS-VIDE COOKER 30 L SMARTVIDE 5

Ref: 2106.10.006

Sammic



Allows its use in gastronorm containers of different sizes.

Easy storage and handling.

Stability / uniformity of ± 1 °C.

Minimum working depth: 150 mm.

Bluetooth connectivity.

HACCP-ready.

Janby Track ready.

Recipe memory.

Continuous software update.

Optional temperature probe.

FEATURES

Dimensions (WDH)	116x128x330 mm
Total maximum power	1.6 kW
Heating capacity at 95 °C	30 l
Temperature range *	5 / 95 °C
Temperature precision	± 0.01 °C
Cycle length	1 [] - 99 h
Weight	3.1 kg
Packaging dimensions	410x185x285 mm
Gross weight	5 kg