

SOUS-VIDE COOKER, 10 PROGRAMS
SV50

Ref: 2106.459.001
Magnus

Reliable and resistant professional thermal circulator for sous vide cooking.
Stainless steel body (Aisi 304).
Cooking time and water temperature display.
10 integrated programs to reproduce your successful recipes with a core probe for precise, uniform and reproducible cooking.
Suitable for all heat resistant containers able to contain up to 50l.
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.

FEATURES	
Dimensions (WDH)	150x240x380 mm
Total maximum power	2.1 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 kg
Packaging dimensions	425x355x265 mm
Gross weight	6 kg