



Sous Vide Cooking SV-03A



Product codes:

Reference: 3939

EAN13: -

UPC: -

Product description:

- Portable sous vide cooking system.
 - Preserves moisture in food, highlighting textures and flavors.
 - The fastening system makes it compatible with all types of containers, gastronorm trays, pots, etc...
 - Easy and simple operation thanks to its intuitive navigation menu.
 - Has configuration memory and timer function.
 - Clear LCD screen, smooth touch panel.
 - Built-in circulation pump for a constant temperature.
 - Temperature range: 5 °C to 99 °C.
 - Fast and efficient heat distribution.
 - Overheating protection.
 - Low water level indicator.
 - Temperature accuracy: +/- 0.5 °C.
 - Preserves flavors and aromas.
 - Energy saving
 - Extremely durable.
 - Easy to clean.
 - High quality.
 - Stainless steel heating element.
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- Stainless steel and plastic housing.
- For tanks with a capacity of 30 liters.
- Electrical connection: 230V / 1N/PE / 50 Hz.
- Weight: 4.80 Kg.

Product features:

Power Watts: 1500W

Measure:

Measure:

Heat: Low-temperature cooking

Product short description:

Food must be vacuum sealed beforehand, ensuring the use of special vacuum bags for cooking.

The device should only be used with distilled water. Tap water may damage the heating elements due to limescale buildup.

Advantages of low-temperature cooking over traditional methods: precise control, better retention of flavors and nutrients, perfect textures, greater control and flexibility of time, uniform cooking.

Product gallery:





Shop name

