

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 |