

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