

Sous vide system GN 2/3

225264

Culinary system in which vacuum-sealed food is cooked at a precisely controlled temperature. Ideal for à la carte restaurants. Exceptionally suitable for preparation outside peak times. Consistently high quality results. High precision thermostat adjustable (0,1°C) from 35° to 90°C. Housing made entirely of stainless steel. Can be sealed air- and watertight due to the lid with silicone rim.

Equipped with handles. Stainless steel spacer with 4 compartments included.



Specifications

Materials	: Stainless steel
Voltage	: 230
Unit temperature	: Celsius
Usage area	: Indoor, Kitchen
Electrician needed	: No

Packed per	: 1
Packaging type	: Box
Length (mm)	: 363
Width (mm)	: 335
Height (mm)	: 290
Usable volume (L)	: 13
Power (input) (W)	: 400
Drain tap	: No
Programmable	: No
Measurements	: 363x335x(H)290

Transport specifications

EAN	: 8711369225264
Gross weight (kg)	: 8.75
Net weight (kg)	: 6.84
Intrastat code	: 84198180
Sales units per pallet	: 25

Hendi B.V.

Innovatielaan 6
6745 XW De Klomp, The Netherlands
T: +31 (0)317 681 040
E: info@hendi.eu

Hendi Polska Sp. z o.o.

ul. Firmowa 12
62-023 Robakowo, Poland
T: +48 61 6587000
E: info@hendi.pl

Hendi Food Service Equipment GmbH

Ehring 15
5112 Lamprechtshausen, Austria
T: +43 (0) 6274 200 10 0
E: office.austria@hendi.eu

Hendi Food Service Equipment Romania S.R.L.

Str. 13 decembrie 94A, Hala 14
Braşov, 500164, Romania
T: +40 268 320330
E: office@hendi.ro

PKS Hendi South East Europe SA

5 Metsovou Str.
18346 Moschato, Athens, Greece
T: +30 210 4839700
E: info@pks-hendi.com

Hendi Italia S.R.L.

Via Leonardo da Vinci 4
39100 Bolzano (BZ), Italy
T: +39 800 727 438
E: office.italy@hendi.eu