

iVide circulator stick for Sous-Vide 2.0 cooking

222645

For safety the sous vide stick turns off when removed from the water bath. WiFi control possible, app available for iOS and Android devices. The app helps users calculate the perfect time and temperature, pre-loaded with over 600 recipes. Temperature can be set between 5°C and 90°C in 0,1°C increments. Can heat and circulate up to 30 liters of water. Can circulate 12 liters of water per minute. Bright screen shows the working temperature and time, easy to operate. The whole body is IPX7 (submersion) water resistant.



Specifications

Voltage	: 230
Supported standards	: WiFi
Ingress protection	: IPX7
Electrician needed	: No
Packed per	: 1
Packaging type	: Box
Length (mm)	: 63
Width (mm)	: 97
Height (mm)	: 344
Power (input) (W)	: 1200
Control panel	: Digital
Programmable	: Yes
Measurements	: 63x97x(H)344

Transport specifications

EAN	: 8711369222645
Gross weight (kg)	: 1.02
Net weight (kg)	: 0.83
Intrastat code	: 84198180
Export carton length (mm)	: 327
Export carton width (mm)	: 239
Export carton height (mm)	: 420
Quantity per export carton	: 4
Sales units per pallet	: 176
Plastic packaging (gram)	: 48

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