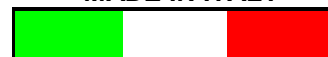


Sous-Vide Cooking



Gourmet SOUS-VIDE

MADE IN ITALY



Energy Saving

Electronic control

0,5° precision

Programmable timer



- ▶ Sous-vide shell in thermo-resistant ABS plastic; stainless steel protection grid
- ▶ Immersion armoured resistance with maximum absorbed power 650 W
- ▶ Energy saving system with insulating gap against heat dispersion; average electrical absorption on normal operation 65/80 W per hour
- ▶ Casing: stainless steel or ABS; Cover in stainless steel
- ▶ Electronic temperature control from 32° to 86°; heat probe for +/- 0,5° precision control
- ▶ Programmable timer with delay start up to 9 hours; continuous duty 72 hours
- ▶ 9 pre-set programs for common culinary preparations, 5 customizable programs
- ▶ Space available for food: 70% of shell volume
- ▶ ON REQUEST: book of recipes and sous-vide cooking technique LA CUCINA SOUS VIDE

VERSIONS	10060 N Gourmet Sous-Vide 10 Casing ABS - Capacity 10 lt Size cm. 35x31 h. 26	10061 N Gourmet Sous-Vide 10 INOX Casing S/Steel - Capacity 10 lt Size cm. 35x31 h. 26
	10062 N Gourmet Sous-Vide 17 Casing ABS - Capacity 17 lt Size cm. 43x36 h. 26	10063 N Gourmet Sous-Vide 17 INOX Casing S/Steel - Capacity 17 lt Size cm. 43x36 h. 26