

Sous-Vide cooker SV G16L



- ▶ Careful timing ensures perfect taste
- ✓ Time setting: 0 minutes - 99 hours



- ▶ Memory function with 5 memory slots
- ▶ Programmable timer
- ▶ Acoustic timer

• Container content: 16 litres

- ✓ Tank dimensions: W 300 x D 330 x H 200 mm

Description

Precise, gentle and tasty – the cooking point can be determined precisely thanks to the individual time and temperature setting.

Features

- Number of tanks: 1
- Size basin: W 300 x D 330 x H 200 mm
- Basin size, GN format: -
- Beaker capacity: 16 litre(s)
- Temperature range: 25 °C to 90 °C
- Temperature control: In 0.1 °C steps
- Timer: Yes
- Digital display: Yes
- Dry-run protection: Yes
- Control unit: Electronic
- Control lamp: -
- Properties: Memory function with 5 memory slots
Programmable timer with 1 minutes steps
Acoustic timer
- Power load: 2 kW | 230 V | 50 Hz
- Material: Stainless steel
- Important information: -

▶ Continue on the next page

Sous-Vide cooker SV G16L

- Time setting: 0 minutes - 99 hours
- Intervals time setting: 1 minute(s)
- Including: Holder / frame for vacuuming bags
- Size: W 345 x D 400 x H 317 mm
- Weight: 7.5 kg



Sous-Vide cooker SV G16L

Add on Products

Vacuum bags G1,2L



- Content: 1,2 litre(s)
- Order quantity unit: 1 box (50 bags)
- Bag size: 160 x 250 mm
- Designed for: External vacuuming units
- Design: Seersucker (ribbed on one side)
- Sous-Vide suitable: Yes
- Properties: 4-layer

Code-No. 300411
GTIN 4015613459196

Vacuum bags G2,5L



- Content: 2,5 litre(s)
- Order quantity unit: 1 box (50 bags)
- Bag size: 200 x 300 mm
- Designed for: External vacuuming units
- Design: Seersucker (ribbed on one side)
- Sous-Vide suitable: Yes
- Properties: 4-layer

Code-No. 300412
GTIN 4015613459202

Vacuum bags G7,5L



- Content: 7,5 litre(s)
- Order quantity unit: 1 box (50 bags)
- Bag size: 300 x 400 mm
- Designed for: External vacuuming units
- Design: Seersucker (ribbed on one side)
- Sous-Vide suitable: Yes
- Properties: 4-layer

Code-No. 300413
GTIN 4015613459219