

## SousVideTools® Compact 14Litre Water Bath

225295



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. 13 liter, 230 V, 400 W, 363x335x(H)290 mm



### General information:

Region availability:	all
Intrastat:	84198180
EAN:	08711369225264

### Packaging export carton:

Quantity	1
Size (LxWxH)	47 x 41 x 37 cm
Gross weight	8.750 kg

### Packaging sales units

Net weight	6.840 kg
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### Packaging material and weight:

Paper (gram)	1874
Plastic (gram)	36
Sales units per pallet	25