

# FICHA TECNICA DE PRODUCTO

## PRODUCT DATA SHEET

Ref. **69302**

**COCEDOR A BAJA TEMPERATURA PORTATIL**  
**PORTABLE LOW TEMPERATURE COOKER**

### DESCRIPCIÓN DEL ARTÍCULO - ARTICLE DESCRIPTION

- |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>- Cocedora a baja temperatura de diseño elegante y ergonómico.</li> <li>- Permite programar la temperatura entre 20°C y 90°C en su pantalla táctil (1 min - 99 h 59 min).</li> <li>- Tiene una pantalla en la que se muestra tanto la temperatura programada como la temperatura del agua.</li> <li>- Tiene un sistema de anclaje sencillo. Puede usarse en cazos y recipientes de cualquier forma.</li> <li>- El propio aparato hace circular el agua para conseguir que la temperatura del agua sea uniforme.</li> <li>- Profundidad mínima de trabajo: 6,5 cm (dependiendo de la profundidad del recipiente).</li> <li>- Fácil de limpiar.</li> <li>- Libre de BPA.</li> <li>- Cumple la normativa IPX7.</li> <li>- Incluye un recetario.</li> </ul> | <ul style="list-style-type: none"> <li>- Low temperature cooker with elegant and ergonomic design.</li> <li>- It allows to program the temperature between 20 °C and 90 °C on its touch screen (1 min - 99 h 59 min).</li> <li>- It has a screen in where the programmed temperature and the water temperature are displayed.</li> <li>- It has a simple anchoring system. Can be used in buckets and containers with any shape.</li> <li>- The device itself circulates the water to ensure that the water temperature is uniform.</li> <li>- Minimum working depth: 6.5 cm (depending on the pot depth)</li> <li>- Easy to clean.</li> <li>- BPA Free.</li> <li>- Compliant with IPX7 standard.</li> <li>- Recipe book is included.</li> </ul> |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

### CARACTERÍSTICAS GENERALES / GENERAL FEATURES

| Características generales  | General characteristics       | Valor/Parameter |
|----------------------------|-------------------------------|-----------------|
| Dimensiones del artículo   | Article dimensions            | 10 x 10 x 37 cm |
| Peso neto del artículo     | Article net weight            | 1085 g          |
| Peso artículo con embalaje | Article weight with packaging | 1830 g          |
| Color                      | Color                         | Negro y gris    |
| Garantía                   | Warranty                      | 24 meses        |

### ESPECIFICACIONES TECNICAS / TECHNICAL SPECIFICATIONS

| Características técnicas | Technical characteristics | Valor/Parameter |
|--------------------------|---------------------------|-----------------|
| Potencia                 | Power                     | 800 W           |
| Tensión                  | Voltage                   | 220 - 240 V     |
| Frecuencia               | Frequency                 | 50 - 60 Hz      |
| Precisión                | Accuracy                  | 1°C             |
| Capacidad                | Capacity                  | 15 L            |
| Velocidad                | Speed                     | 8.5 L/min       |

  

| Calentador      | Heater            | Valor/Parameter |
|-----------------|-------------------|-----------------|
| Temperatura MAX | MAX temperature   | 90° C           |
| Temperatura MIN | MIN temperature   | 20° C           |
| Presión interna | Internal pressure | 0.5° C          |

### DATOS COMERCIALES / COMMERCIAL DATA

| Datos logísticos              | Logistic information         | Valor/Parameter |
|-------------------------------|------------------------------|-----------------|
| Dimensiones embalaje artículo | Article packaging dimensions | 12x21x41        |
| Peso bruto del artículo (g)   | Article gross weight (g)     | 2100            |
| Dimensiones Inner (mm)        | Inner dimensions (mm)        | 440X425X290     |
| Peso Bruto Inner (g)          | Inner gross weight (g)       | 9070            |
| Unidad/Caja Inner             | Inner box/unit               | 4               |
| Dimensiones Master (mm)       | Master dimensions (mm)       | 440X425X290     |
| Peso Bruto Master (g)         | Master gross weight (g)      | 9070            |
| Unidad/Caja Master            | Master box/unit              | 4               |



FICHA TECNICA DE PRODUCTO  
PRODUCT DATA SHEET

Ref. **69302**

COCEDOR A BAJA TEMPERATURA PORTATIL  
PORTABLE LOW TEMPERATURE COOKER

|                     |                        |                       |
|---------------------|------------------------|-----------------------|
| Embalaje            | Packaging              | <i>GIFT BOX</i>       |
| EAN 13              | EAN 13                 | <i>8414271693021</i>  |
| DUN 14 inner        | inner DUN 14           | <i>18414271693028</i> |
| DUN 14 master       | master DUN 14          | <i>28414271693025</i> |
| UNID/CAPA           | UNIT/LAYER             |                       |
| UNID/MANTO          | UNIT/MANTLE            |                       |
| Partida arancelaria | Customs classification | <i>8516797090</i>     |
| Elaborado por       | Made by                | <i>Mónica Muñoz</i>   |

| REPUESTOS |                                          |                                      |
|-----------|------------------------------------------|--------------------------------------|
| Ref.      | Descripción                              | Description                          |
| R69302A   | SOPORTE AMARRE PARA SOUS VIDE 69302      | CLAMPING BRACKET FOR 69302           |
| R69302B   | MOTOR + HELICE + SENSOR TEMP/NIVEL 69302 | MOTOR+HELIX+ TEMP/LEVEL SENSOR 69302 |
| R69302C   | PLACA PRINCIPAL SOUS VIDE 69302          | MAIN BOARD FOR 69302                 |
| R69302D   | PANEL DE CONTROL SOUS VIDE 69302         | CONTROL PANEL BOARD FOR 69302        |
| R69302E   | VENTILADOR PARA SOUS VIDE 69302          | FAN FOR 69302                        |
| R69302F   | CUERPO INOXIDABLE SOUS VIDE 69302        | STAINLESS STEEL BODY FOR 69302       |