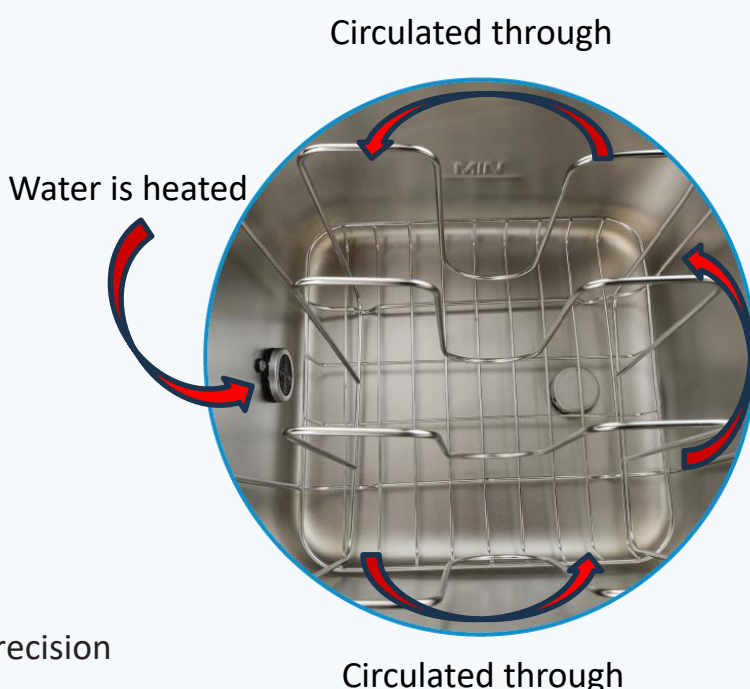


# Sous Vide Cookers

## SV-25L Commercial



### Features

- Self-contained, temperature-controlled precision cooking bath.
- Stainless Steel Body
- Stainless Steel Lid
- Unique Direct Heat Pump Circulator ensuring a precise and even cook anywhere in the unit.**
- Water Drainage Hose

### Control Panel Functions

- Adjustable Time Settings
- Adjustable Temperature Range
- Temperature Display
- Memory Function

### Inclusions

- 1 x Stainless Steel Bag Rack

Product data	
Product. No.	SV-25L
EAN	9355480001131
Dimensions (WxHxD)	340 x 270 x 540 mm
Weight	10.4 kg
Power	2000 watt
Voltage	220 V - 240 V, 50 Hz
Certifications	GS, CE
Packing unit	1
Capacity	25 Litres
Temp Range	30-90 deg
Temp Accuracy	+/- 1 deg