

## SOUS-VIDE COOKING RH50

SKU: RH50



### ADDITIONAL INFORMATION

<b>Power Kw</b>	<u>2 kW</u>
<b>power supply</b>	<u>230V/1N/50-60 Hz</u>
<b>Bowl capacity (L)</b>	<u>50</u>
<b>Machine dimensions (l x l x h mm)</b>	<u>240 x 150 x 390(h) mm</u>
<b>net weight (kg)</b>	<u>4.4</u>
<b>gross weight (Kg)</b>	<u>5.7</u>
<b>packaging dimensions (l x l x h mm)</b>	<u>325 x 260 x 475(h) mm</u>
<b>packaging volume (m3)</b>	<u>0.040</u>

Low temperature vacuum cooking machine (sous-vide).

Casing and bowl in stainless steel AISI 304 -control board with 5 cooking programs - screen to display the temperature of water, core probe and timer - drain with safety valve - machine stop with no water - temperature probe with delta 0.1°C - working accuracy +/- 0.3°C. The RH50 model in about 25'.

Accessories: Core probe.

