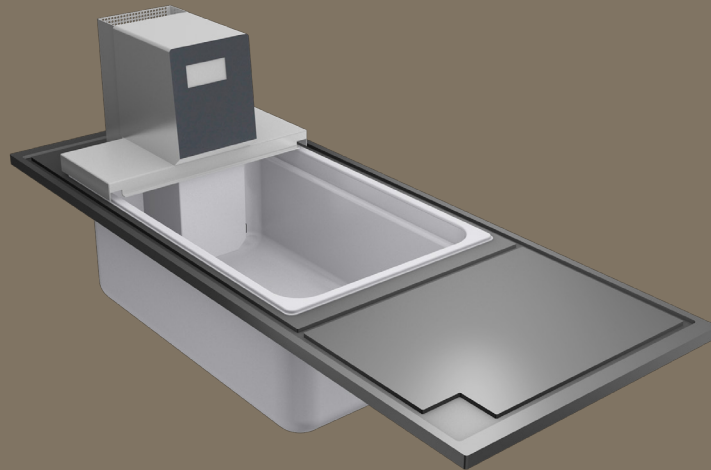


SOUS VIDE COOKER

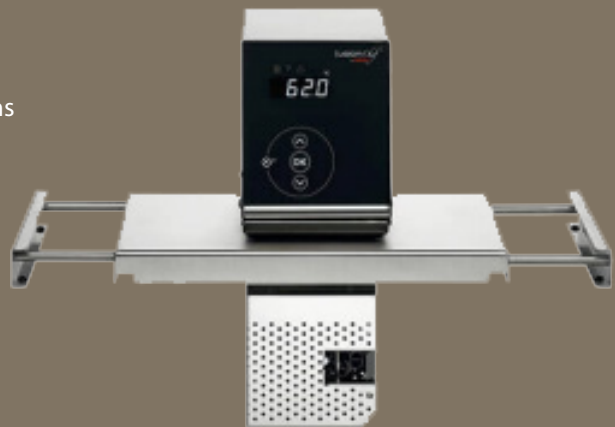
Low temperature cooking and live cooking as a one-stop-shop solution.

The sous-vide cooker consists of a sous-vide thermalizer Pearl from Julabo, a 1/1 GN pan with 200 mm depth as a water bath (up to 27 liters of water/ up to approx. 12 kg of food can be cooked at once), a cutting board in segment size suitable for all livecookintable tables (Professional and Moove) and a cover grid.



TECHNICAL DATA

- Temperature constancy of $\pm 0.03^\circ\text{C}$
- Splash-proof operating foil
- Bright LED temperature display
- Hygienic anti-fingerprint stainless steel hood
- Protection class IPX4:
- Protection against splashing water from all directions
- Low water alarm
- Timer
- Standards: CE, RoHS, WEEE
- Powerful circulation pump (14l/min)
- For containers up to 58 liters capacity
- Stainless steel protection grid (included)
- Steam protection Temperature display in $^\circ\text{C}$ and $^\circ\text{F}$
- Working temperature range 20.00°C to 95.00°C
- Mains connection EU 230 V / 50-60 Hz
- Power consumption 9.2 A Heating power 2.0 kW
- Flow rate at 0 bar 14 l/m, pressure at 0 liter 0.3 bar
- Overall dimensions (WxDxH) 339 x 190 x 335 mm



 **livecookintable®**

Design made in Germany