

Sous-Vide cooker SV G16L



- ▶ Careful timing ensures perfect taste
- ✓ Time setting: 0 minutes - 99 hours



- ▶ Memory function with 5 memory slots
- ▶ Programmable timer
- ▶ Acoustic timer

• Container content: 16 litres

- ✓ Tank dimensions: W 300 x D 330 x H 200 mm

Description

Precise, gentle and tasty – the cooking point can be determined precisely thanks to the individual time and temperature setting.

Features

• Number of tanks:	1
• Size basin:	W 300 x D 330 x H 200 mm
• Basin size, GN format:	-
• Beaker capacity:	16 litre(s)
• Temperature range:	25 °C to 90 °C
• Temperature control:	In 0.1 °C steps
• Timer:	Yes
• Digital display:	Yes
• Dry-run protection:	Yes
• Control unit:	Electronic
• Control lamp:	-
• Properties:	Memory function with 5 memory slots Programmable timer with 1 minutes steps Acoustic timer
• Power load:	2 kW 230 V 50 Hz
• Material:	Stainless steel
• Important information:	-

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- Time setting: 0 minutes - 99 hours
- Intervals time setting: 1 minute(s)
- Including: Holder / frame for vacuuming bags
- Size: W 345 x D 400 x H 317 mm
- Weight: 7.5 kg



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Add on Products

Vacuum bags G1,2L



- Content: 1,2 litre(s)
- Order quantity unit: 1 box (50 bags)
- Bag size: 160 x 250 mm
- Designed for: External vacuuming units
- Design: Seersucker (ribbed on one side)
- Sous-Vide suitable: Yes
- Properties: 4-layer

Code-No. 300411
GTIN 4015613459196

Vacuum bags G2,5L



- Content: 2,5 litre(s)
- Order quantity unit: 1 box (50 bags)
- Bag size: 200 x 300 mm
- Designed for: External vacuuming units
- Design: Seersucker (ribbed on one side)
- Sous-Vide suitable: Yes
- Properties: 4-layer

Code-No. 300412
GTIN 4015613459202

Vacuum bags G7,5L



- Content: 7,5 litre(s)
- Order quantity unit: 1 box (50 bags)
- Bag size: 300 x 400 mm
- Designed for: External vacuuming units
- Design: Seersucker (ribbed on one side)
- Sous-Vide suitable: Yes
- Properties: 4-layer

Code-No. 300413
GTIN 4015613459219