

Sous Vide COOKER



Discover the art of the low temperature cooking with the SVCOOK40 H.Koenig to prepare your dishes like a Chef.

Thanks to the adjustable electronic thermostat from 45°C and 90°C, you can precisely select your temperature: rare beef 55°C, semi-cooked salmon 45°C, Vegetables 83°C, etc.

Forget about over-cooks: adjust the temperature and the time for a thoroughly cook !

Using the technique of the sous vide (under vacuum) cooking, the SVCOOK40 preserves all vitamins and the natural qualities of the food while retaining flavors.

Choose the sous vide cooking method recognized by the all Chefs around the world with the Sous-vide Cooker SVCOOK40 H.Koenig!



Features

- Electronic thermostat adjustable from 45°C to 90°C
- Ultra-precise low temperature +/-0,5°C
- Time cooking adjustable up to 72h
- LCD Screen
- Removable tank and Anti-adhesive coatings
- Stainless body
- Included accessories: stainless separator for multiple cooking
- Power: 550 W
- Relative item : **SSV24**

Logistical details

- QTY container: 1602pcs
- QTY pallet:TBC
- QTY pallet 1.80m: TBC
- QTY master carton: 1
- Packaging dimensions: 460 x 350 x 230 mm (L*H*D)
- Product dimensions: 415 x 290 x 210 mm (L*H*D)
- Gross weight master carton: 4,5 kg
- Gross weight product: 3,7 kg
- Net weight product: 2,8 kg

Packaging overview



EAN Code



Informations

Customs code: TBC
French DEEE : TBC