



WATERCHEF / S

WATERCHEF / S for Sous Vide cooking, is essential in any professional kitchen. The static water and the constant monitoring through the sensor - which helps keeping the temperature uniform and constant in the bath - allow to reach excellent results: food is extremely soft and tasty, flavours are exalted and the loss of weight will be definitely reduced.

Technical specifications

OVERALL DIMENSIONS

345x285x270 h

TOTAL CHAMBER HEIGHT

mm 150

EFFECTIVE WATER LEVEL

mm 120

MAXIMUM CHAMBER CAPACITY

9 L

WORKING TEMPERATURE

45° - 99°

WEIGHT

kg 6,5

POWER

W 400

VOLTAGE

230 V/50-60 Hz



Univac Group s.r.l. ■ Divisione



Capitale Sociale 100.000,00 € i.v. - Codice Fiscale, Partita Iva e nr. Iscr. Reg. Impr. PC n°01500110331 - R.E.A. 167804 - univacgroup.srl@pec.it

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MACCHINE PER IL CONFEZIONAMENTO SOTTOVUOTO E INDUSTRIA ALIMENTARE IN GENERE (BREVETTI PROPRI)