



WATERCHEF / S

Technical specifications

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.

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