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- Immersion thermal circulator for Sous Vide cooking entirely
- Structured in s/steel
- Equipped with an LCD touch screen and a Bluetooth system that allows you to control the cooking process remotely by using an interactive App
- Current temperature
- Back/Settings button
- Values selection buttons
- Next button
- Current temperature and time
- Suitable for all heat-resistant containers able to contain up to 25 lt
- CE approved
- Proudly Made in Italy

#### TECHNICAL SHEET

Power supply (Volt/Hz)	230/50
Power (Kwatt/Hp)	1,20
Net weight single phase (kg)	1,80
Gross weight single phase (Kg)	5,0
Dimensions (mm)	B. 115 D. 90 H. 355
Packaging dimensions (mm)	B. 130 D. 100 H. 370