



# SOUS VIDE COOKER

Sous Vide Cooker method to cook, it will keep much more of the nutritional content and use less additional fat than foods prepared traditionally due to the reduced oxygen environment and low cooking temperature. Sous Vide Cooking can control precisely on cooking time and temperature, giving the same perfect meals and the same cooking effect each time the food is prepared.

The consistency of Sous Vide Cooker can save your time and effort in cooking in traditional ways because after the food is prepared, just leave it cooking in the Sous Vide without any of your attention. When you are back, a perfect meal is well-cooked.



## SPECIFICATION

- POWER : 1500W
- VOLTAGE : 220-240V / 50HZ
- TEMPERATURE REACTION SCOPE : 0°C – 100°C
- TEMPERATURE SETTING SCOPE : 5°C - 99°C
- TEMPERATURE SETTING AND DISPLAY PRECISION : 0.1°C
- WEIGHT : 2KG
- CARTON DIMENSION : 200 X 200 X 395 MM
- STOCK CODE : 880703040
- USER FRIENDLY | COMMERCIAL DEVICE | PORTABLE**



\*\*\* Product's specification subject to change without further notice.  
\*\*\* Actual product may slightly differ from pictures shown.

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