

SOUS-VIDE 2/3GN.

€465.00

SKU: **7518.0115**

Discover the precision and versatility of our compact 2/3GN sous-vide!

This compact yet powerful sous-vide appliance is an indispensable addition to any professional kitchen, from restaurants to catering companies. With its 16-litre capacity and 2/3GN size, it is ideal for precisely preparing a variety of dishes, even in smaller quantities. Thanks to the precise temperature control, you can cook your dishes to the degree. The dimensions are 402x360x300 mm (LxDxH) - consumption 0.5 kW - temp. +30/+95ºC - weight 8.8 kg.

Main features:

- **Precision temperature control:** guarantee perfect results, every time.
- **16-litre capacity and 2/3GN:** ideal for preparing medium-sized portions.
- **With drain tap:** for easy and quick emptying of the water tank.
- **Stainless steel housing:** durable, hygienic and easy to clean.

Whether you're preparing delicate fish, tender meat or crispy vegetables, this sous-vide will give you restaurant-quality results every time.





EAN code	7422242894842	Width (mm)	402
Depth (mm)	360	Height (mm)	300
Material	Stainless steel 18/8	Parcel ready	Yes
Gross Weight (kg)	10.9	Net weight(kg)	8.8
Voltage (Volt)	230	Frequency (Hz)	50
Electrical power (kW)	0.5	Model tabletop/ freestanding/drop-in	Tabletop
Temperature range (°C)	45-95	Gross Capacity (Ltr)	16
Contents of GN	2/3GN	Drain Valve	Yes
Brand	COMBISTEEL	GTIN	8721025021420
Plug and play (EU plug)	Yes	SEO title	SOUS-VIDE 16 L 2/3 GN STAINLESS STEEL | COMBISTEEL 7518.0115