

SOUS VIDE IMMERSION COOKER KUOCO

VLK1410V264



Horizontal Circulation



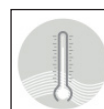
Up to 20 L



20 programmes



OLED screen



1/10°C Precision

PRODUCT FEATURES

Sous-vide cooking.
Suitable for sous-vide cooking and regeneration during service.
The smallest for professional vacuum cooking.
Suitable for sous vide cooking and regeneration during service.
20 customizable programs with timer.
1/10°C temperature precision.
Capacity up to 20 liters, low energy consumption.
Horizontal Circulation.
OLED screen.
Adaptable to any type of container.

It's tornado water circulation is based on the Vortex-system technology. The unique technology each machine uses is complementary to the dimensions of the cooking tank, in order to have a controlled and

TECHNICAL SPECIFICATIONS

Model	LxDxH (mm)	Min. height of Tank (mm)	Temperature (°C)	Temp. precision (°C)	Capacity (L)	Weight (kg)	Power (W)	Electrical connection
VLK1410V264	93x172x357	180	0/+95	+1/+10	20	3	1100	230V/1ph/50-60Hz

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357mm

