

CULINARY SOUS VIDE EGG COOKER

MYCSVCS0001



The images shown are for illustration purposes only and may not be an exact representation of the product

PRODUCT FEATURES

- Professional sousvide for gastrobars, bars and restaurants. With this bain-marie you can cook sous vide without losing the organoleptic or nutritional properties of the food.
- Made of stainless steel, robust and compact.
- More tender and tasty products, without loss of weight or humidity.
- Simple and intuitive operation.

TECHNICAL SPECIFICATIONS

Model	Dimensions (WxDxH)	Capacity (L)	Temperature	Power (KW)	Electrical
MYCSVCS0001	345x285x270	9	45 - 100 °C.	0.4	230 V /