

Cod: 6618

vacuum cooking machine capacity 80lt



Description

Appliance for bain-marie and low-temperature vacuum cooking with static heating of the water, at a constant and homogeneous temperature throughout the container: thanks to the controlled temperature, perfectly uniform cooking is achieved. The use of this innovative technique is particularly suitable for cooking products previously vacuum-packed, such as meat, fish, vegetables, pates, jams, etc. etc., and for regenerating products previously cooked in a vacuum using classic convection ovens, guaranteeing that the organoleptic structure is maintained and that food dehydration is considerably reduced. The procedure for use is extremely simple, simply fill the tank with water (softened water is recommended) and the machinery will make the water reach the desired temperature, keeping it stable during the entire work cycle, with a temperature uniformity precision of +/- 0.5°C.

Dimensions

Dimensioni esterne	130x260x380 mm
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Technical data

Alimentazione	Electric
Peso	4.5 kg
Potenza Elettrica	2 kW
Temperatura d'esercizio	+40 +115 °C
Voltaggio	230 V