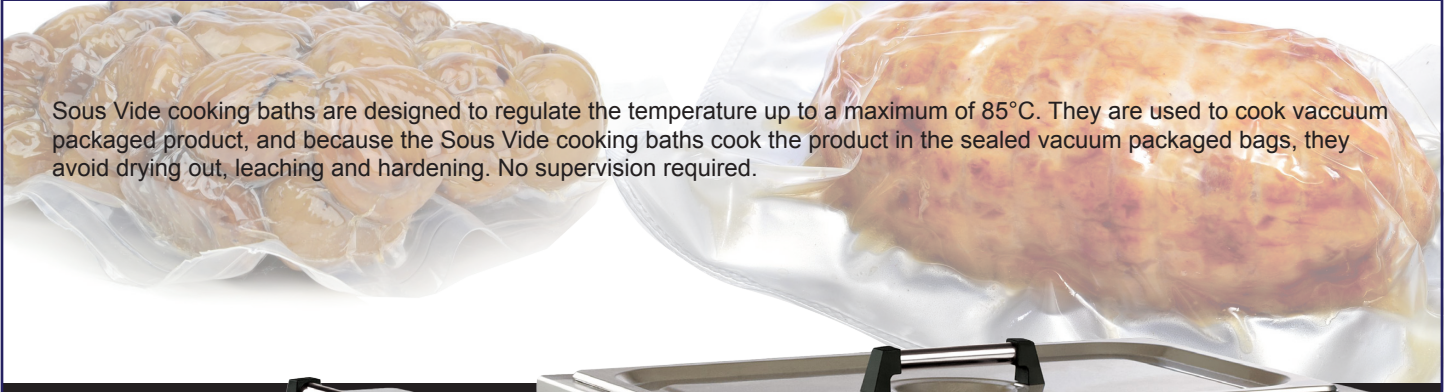


## SOUS VIDE COOKERS



Sous Vide cooking baths are designed to regulate the temperature up to a maximum of 85°C. They are used to cook vacuum packaged product, and because the Sous Vide cooking baths cook the product in the sealed vacuum packaged bags, they avoid drying out, leaching and hardening. No supervision required.



Model	SV-08	SV-20
Max Temperature	85°C / 185°F	85°C / 185°F
Capacity	8 L	20 L
Power	1000W	2000W
Electrical	110V / 60Hz	110V / 60Hz
Internal Dimensions	13" x 10.5" x 6"	20.75" x 13" x 6"
Dimensions	14.5" x 12" x 12.25"	22.5" x 14.5" x 12.25"
Item #	39512	38039

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