



## WATERCHEF / L

**WATERCHEF / L** for Sous Vide cooking, is essential in any professional kitchen. The static water and the constant monitoring through the sensor - which helps keeping the temperature uniform and constant in the bath - allow to reach excellent results: food is extremely soft and tasty, flavours are exalted and the loss of weight will be definitely reduced.

## Technical specifications

### OVERALL DIMENSIONS

350x550x320 h

### TOTAL CHAMBER HEIGHT

mm 200

### EFFECTIVE WATER LEVEL

mm 170

### MAXIMUM CHAMBER CAPACITY

25 L

### WORKING TEMPERATURE

45° - 99°

### WEIGHT

kg 12

### POWER

W 1000

### VOLTAGE

230 V/50-60 Hz



Univac Group s.r.l. ■ Divisione



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MACCHINE PER IL CONFEZIONAMENTO SOTTOVUOTO E INDUSTRIA ALIMENTARE IN GENERE (BREVETTI PROPRI)