

SOUS VIDE IMMERSION COOKERS

The perfect tools for the for precise and even cooking, resulting in a uniformly heated water bath. Heat fast, store easily, and work with vessels of different sizes, ranging from saucepans to large casseroles. Easy to set up with outstanding results.



WHSV01K SOUS VIDE IMMERSION COOKER

Injection Plastic Housing with Stainless Steel Immersion Sleeve
 White LED display shows time / temperature setting
 Up to 99 hour timer
 Temperature setting from 25 °C to 95 °C
 Temperature stability: +/- 0.1 °C
 Pump speed: 6-8 L/minute
 Tank capacity: 6-15 L
 Spring Loaded Clamp
 Touch Screen control
 Water proof IPX7
 1200W, 220-240V~



 **Westinghouse**



Westinghouse

INNOVATION YOU CAN BE SURE OF

CONTACT US

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