



Specification AD 6415

Sous vide: A healthy method of slow cooking
Sous vide cooking is a technique that uses precise temperature settings to guarantee a uniform and perfect result every time
Thanks to the slow and gentle preparation, the nutritional values of meat, vegetables and fish are preserved in the dish
The perfect, original taste of the selected ingredients stays in the food, not in the water
Cooking without the addition of fat
Can be used in pots and other heat-resistant containers with a minimum height of 15 cm
Temperature range: 20-95 Celsius degrees
Accuracy +/- 0.1°C
Time setting from 1 minute to 99 hours and 59 minutes
Temperature in °C and °F
IPX7 water resistant design with automatic safety shutdown
Removable heater housing for easy cleaning
Power: 1000 W
Maximum container capacity up to 20L
Plug type: E/F
[Cooking tips](#)



Product availability	270
UNIT EAN code	5903887804066
CTNS EAN code CTNS	5903887804073
CN code	85167970
UNIT Net weight kg	0.9
UNIT Gross weight kg	1.28
UNIT Size of the box WxDxH	16 x 42 x 10
CTN Gross weight kg	13.1
CTN dimensions WxDxH	33.5 x 43 x 45.5
PACKING: UNIT/CTN	8
PACKING: UNIT/PALLET	160
PACKING: CTN/PALLET	20
PACKING: CTN/LAYER	5
PACKING: LAYERS/PALLET	4