

THERMAL PRO SOUS-VIDE COOKER (SVC-100D)



Brand: Thermal Pro Product Code: TP-SVC-100D Availability: In Stock

Rating: Not Rated Yet

Price

Sales price \$5,930.00

Discount

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Manufacturer [THERMAL PRO](#)

Description

THERMAL PRO SOUS-VIDE COOKER (SVC-100D)

Sous-vide is a technique which vacuum-seals food in a plastic bag, and poaching in a water bath.

This would achieve the desired "doneness" and consistency by manipulating the cooking temperature and time.

Thermal Pro Sous-Vide Cooker will be your best partner for slow cooking menus.

Features:

- Digital thermostat control
- Simple and easy to use control panel
- Adjustable grid dividers for different compartment size
- Precise temperature control from 30? ~ 80?
- Simple to use water bath design
- Timer control up to 999 mins for extended long hour cooking
- Manual drainage valve Polycarbonate centre hinge lid cover as standard accessories
- Included 1pc six grid shelf

Specifications:

- Dimensions: L 37 x W 57 x H 27.3 cm
- Voltage: 220V / SPN, 50/60Hz
- Power: 1.3kW
- Weight: 9kg
- Hong Kong: Half year service warranty

Reviews

There are yet no reviews for this product.