



SOUS-VIDE 1/1GN.

€700.00

Discover the precision and versatility of our 1/1GN sous-vide with drain tap!



This high-quality sous-vide appliance is an indispensable tool for any professional kitchen, from restaurants to catering companies. With its large capacity of 24 litres and 1/1GN size, it is ideal for preparing larger quantities of food. Thanks to the precise temperature control, you can cook your dishes to the degree. The dimensions are 580x360x296 mm (LxDxH) - consumption 0.7 kW - temp. +30/+95°C - weight 11.9 kg.

Main features:

- **Precision temperature control:** guarantee perfect results, every time.
- **24-litre capacity and 1/1GN:** ideal for preparing larger portions.
- **With drain tap:** for easy and quick emptying of the water tank.
- **Stainless steel housing:** durable, hygienic and easy to clean.

Whether you're preparing delicate fish, tender meat or crispy vegetables, this sous-vide will give you restaurant-quality results every time.



EAN code	7422242894835	Width (mm)	580
Depth (mm)	360	Height (mm)	296
Material	Stainless steel 18/8	Parcel ready	Yes
Gross Weight (kg)	13.3	Net weight(kg)	11.9
Voltage (Volt)	230	Frequency (Hz)	50
Electrical power (kW)	0.7	Model tabletop/ freestanding/drop-in	Tabletop
Temperature range (°C)	45-95	Gross Capacity (Ltr)	24
Contents of GN	1/1GN	Drain Valve	Yes
Brand	COMBISTEEL	Cord length (mm)	1500
Plug and play (EU only)	Yes		