



COOKING EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

SOUS VIDE WITH DIGITAL CONTROL AND TIMER

Item: 44376 Model: CE-CN-0110



Omcans Sous Vide Immersion Head features high-end quality, solid, durable stainless steel machine body design, LED function display, digital control, timer, and low water level detection alarm. This unit can work up to 99 hours and its powerful memory function can keep the last setting for working time and temperature.



WARRANTY
PARTS AND LABOR



Authorized Dealer

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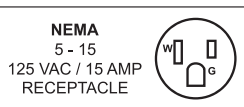


FEATURES

- Durable stainless steel machine body
- LED function display
- Waterproof IPX7
- Low water level detection alarm device
- Cooking setting from 5 min to 99 hours
- Powerful memory function: can save the temperature unit being used, the status before disconnecting, and the last working time setting

TECHNICAL SPECIFICATIONS

ITEM NUMBER	44376
MODEL	CE-CN-0110
TEMPERATURE SETTING	5°C - 99°C / 41°F - 210.2°F
TIME SETTING	5 min - 99 hours
SUGGESTED VOLUME	≤ 30L
ELECTRICAL	110V / 60Hz / 1Ph
NET DIMENSIONS	3.7" x 2.32" x 13.34" / 94 x 59 x 339 mm
GROSS DIMENSIONS	7.87" x 6.5" x 13" / 200 x 165 x 330 mm
NET WEIGHT	3.52 lbs. / 1.6 kgs.
GROSS WEIGHT	4.3 lbs. / 2 kgs.



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