



Sous-vide cooker
Model SALERNO and RIVOLI

- Material: stainless steel
- Including circulation pump
- With drain tap
- Digital display
- Adjustable time / temperature levels
- Including separating grille
- With universally pluggable frame
- **RIVOLI:** for 2/3 GN water filling: min. 7 to max. 14 liters
- **SALERNO:** for 1/1 GN water filling: min. 11 to max. 22 ltr.

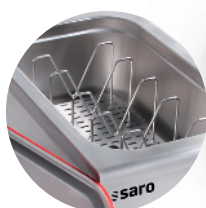
Our sous vide models are equipped with a **circulation pumping system** and guarantee an even heat distribution.



Drain tap and digital display



Universal plug-in frame



Easy to use



RIVOLI



SALERNO

Model	Order no.	GTIN	Price
RIVOLI	443-4005	4017337044788	494,00 €
SALERNO	443-4000	4017337044771	629,00 €

RIVOLI	SALERNO
230 V - 50 Hz - 0,5 kW	230 V - 50 Hz - 0,7 kW
+45 /+95	+45 /+95
7	12
B 360 x D 402 x H 300 mm	B 360 x D 578 x H 300 mm

