

Product Data Sheet

Immersion electric thermometer
For vacuum cooking
Reference 91000-030/CSV

Specifications

- 0+95°C / (203°F)
- Display resolution : 0.1°
- Accuracy : $\pm 0.5^\circ\text{C}$
- Alarm and temperature setting
- Timer
- Backlight
- Stainless steel circulator
- Maximum volume : 20 liters
- Flow rate : 10 liters/minute
- Cable : 125 cm
- 220-240V / 50Hz / 1300W
- In box



Keeps the water
At constant
Temperature



Instructions



Immerse the metal part of the unit. The water level should be between the MIN and MAX marks on the unit.



ON/OFF


To start the instrument, press the start button  for 3 seconds.

To switch you can also press  and  buttons simultaneously.

Cooking

Press  button once. Water starts to heat and flow. When it reaches the set temperature, an alarm will ring every 3 seconds. Press  twice to stop the alarm.

You can now put the sous-vide bag in the recipient. Set the cooking time with the  and  button. When the count-down is over, the thermometer will ring.

You can take the food out and turn the unit off by pressing the  button for five seconds.

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