



COOKING EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

SOUS VIDE COOKERS

Item: 39512/ 38039

Model: CE-CN-0008/ CE-CN-0020



38039

39512



Authorized Dealer



LIMITED WARRANTY
PARTS AND LABOR





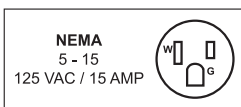
Sous Vide Cookers

Sous Vide cooking baths are designed to regulate the temperature up to a maximum of 85°C. They are used to cook vacuum packaged product, and because the Sous Vide cooking baths cook the product in the sealed vacuum packaged bags, they avoid drying out, leaching and hardening.

- Simple operation and no supervision required
- Microprocessor technology with temperature control
- Large bright temperature display
- 304 stainless steel body



	8.5 QT / 8L Sous Vide	21 QT / 20L Sous Vide
ITEM NUMBER	39512	38039
MODEL	CE-CN-0008	CE-CN-0020
MAX TEMPERATURE	85°C / 185°F	85°C / 185°F
CAPACITY	8 L	20 L
POWER	1 kW	2 kW
ELECTRICAL	110V / 60Hz	110V / 60Hz
INTERNAL DIMENSIONS	11" x 10" x 13" / 279 x 254 x 330 mm	20.75" x 13" x 6" / 527 x 330 x 152 mm
DIMENSIONS	14.5" x 12" x 12.25" / 368 x 304.8 x 311 mm	22.5" x 14.5" x 12.25" / 571.5 x 368 x 311 mm
PACKAGING WEIGHT	11.9 kg / 26.18 lbs	18.8 kg / 41.36 lbs



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