



220 - 240v
1200W



WHSV01K

SPECIFICATIONS AND FEATURES

- 25-95 degree temperature range.
- Countdown timer up to 99 hours.
- Easy to use interface.
- Stainless steel heating coil.
- IPX7 rated (waterproof).
- Easy release pot clip.

WHY SOUS VIDE?

Sous Vide is a style of cooking in which food is sealed in a watertight pouch and placed into a water bath to be cooked slowly at precise temperatures. Sealing the food helps maintain flavour and nutrients whilst cooking at precise temperature allows even, perfect results every time. Top restaurants around the world use this technique to ensure the highest quality and consistency for every dish. Now you can prepare restaurant quality dishes in the convenience of your own home.



TRADITIONAL

Overcooks on the outside before the inside is allowed to brown.



SOUS VIDE

Perfectly cooked all the way through.