

TSV-150N Sous Vide Machine, Immersion Circulator Smart Time Control Cooker, Low Temperature Slow Cooker

Features:

1. The LED display is clearly visible and easy to operate.
2. With the 360° water circulation system, sous vide heats the water in a safe and uniform way, fast heating the water to the desired temperature.
3. Can adjustable timer and adjustable temperature system.
4. All stainless steel material, strong waterproof. Prolonged life of temperature sensors and timers for better durability.
5. The back hook design is suitable for a variety of containers. Easy to use in the kitchen/home

Using Step:

- 1: Seal the food in a vacuum bag, then put them in a water bath.
- 2: Put the slow cooker on the container and add a suitable amount of water.
- 3: Turn on the power, press and hold the "ON" button, the display will show the current temperature.
- 4: Use +/- on the front panel to set the temperature/timer.
- 5: when the food reaches the target temperature and time, take it out and eat it.

Specifications:

1. Voltage: 220~240V/50Hz, 110V/60Hz
2. Power: 2000W
3. Material: All Stainless Steel
4. Feature: Water Cycling System
5. Temperature Range: 0~90°C/ 32~194°F
6. Time Range: 0~99 hours
7. Product Size: 9x12x36.7cm
8. Package Size: 39.5x12.5x18.3cm
9. N.W: 2.2Kg; G.W.: 2.45Kg