

efi sales Ltd.

Equipment for the Foodservice Industry
value + quality + service

Sous Vide Vacuum Cooking Machine

Model No:
VS-SV-60



VS-SV-60

Features

Features:

- Constructed of high quality materials for long term use
- Low temperature sous vide cooking in pouch
- Heat is evenly distributed throughout the food during cooking process
- Accurate to $\pm 0.1^{\circ}\text{C}/^{\circ}\text{F}$ to keep food at the precise temperature
- Intelligent heating program and WiFi connection available
- IPX7 waterproof and high/low water level alarm

protection

- Maximizes the preservation of nutrients and enhances the food's flavour

Warranty:

- One year parts and labour. *For full warranty details visit <https://www.efifoodequip.com/warranty-info.php>.*

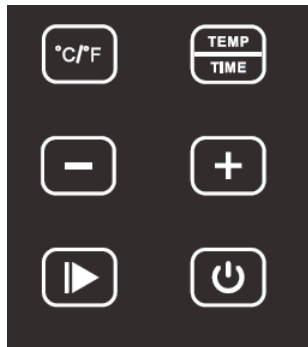


VS-SV-60

Specifications

Product Functions

Temperature Display Setting, °C or °F

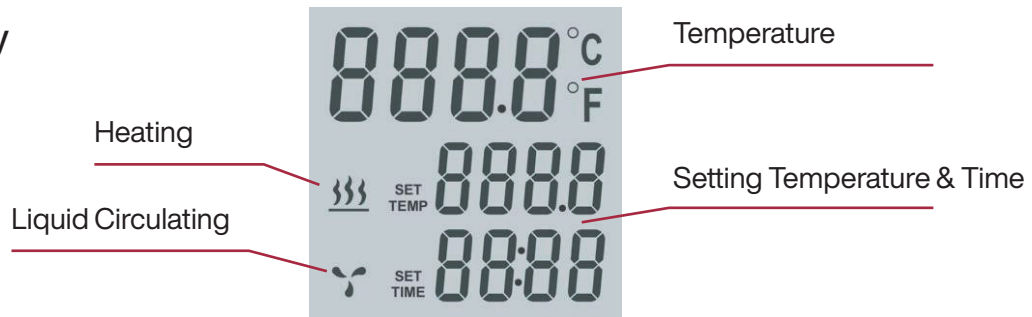


Temperature & Time Button

Temperature & Time Setting

Start and Stop Buttons

LED Display



By using the VS-SV-60 sous vide cooking method, foods will keep most of their nutritional content and will need less fat compared to traditional cooking methods due to the reduced oxygen environment and low cooking temperature.

Sous Vide cooking controls the cooking time and the temperature precisely, giving the same perfect meals and the same cooking results every time.

Model	Circulation Capacity	Temperature Setting Scope	Type	Voltage	Amps	Power	Overall Dimensions (mm) (inch)			Net Weight (KG) (LBS)
							W	D	H	
VS-SV-60	≤60L	5°C - 99°C	Immersion	110/60	16.3.9	1800 W	173	142	328	3.1
		41°F - 210°F					6.8	5.6	12.9	6.8

Equipped with one NEMA 5-15P plug

Specifications subject to change without notice.