



Without decoration

Sous Vide

The new trend in five star cuisine
 – precise vacuum cooking
 Gentle method of food preparation for rich flavoured results.
 Nutrients and ingredients are retained. The food is tender and juicy and retains its natural taste.

Stainless steel

Product video



Sous Vide Cooker **PC-SV 1126**

- Stainless steel housing with ergonomic soft touch handle
- Precise cooking of food by electronic temperature control (max. deviation $\pm 0.5^{\circ}\text{C}$)
- Vitamins, nutrients and flavors are retained
- Incl. yoghurt maker function, keep warm function and defrost function
- Water circulation: 7–8 l/min.
- LED-Multifunction display for:
 - Selected temperature
 - Actual temperature
 - Timer
- Sensor touch control panel
- Temperature setting 0°C – 90°C (in 0.5°C steps)
- Automatic switch off at low water level
- 99 hour timer
- For all heat-resistant vessels from approx. 18 cm height
- Integrated mounting clip
- User-friendly and easy to clean
- 230 V, 50 Hz, 800 W



LED-Multifunction display



For all heat-resistant vessels from min. 18 cm height

Fitting accessories: (not included)

Replacement bags and foils



PC-VK 1080
Article-No.: 501 080



Size: 50 pcs. á 28 x 40 cm
Article-No.: 8 910 152



Size: 50 pcs. á 22 x 30 cm
Article-No.: 8 910 151



Size: 2 rolls á 28 cm x 6 mm
Article-No.: 8 910 155

Color: Stainless steel/Black
 Article-No.: 501 126
 Article EAN-Code: 4 006 160 011 265
 Exportpack EAN-Code: 4 006 160 874 372
 PU: 2
 Pallet: 20"/40"/HQ Container: 4200 / 8400 / 9400

Dimensions (approx. W x H x D) and weight
 Unit: 390 x 70 x 105 mm
 Box: 450 x 130 x 110 mm

Delivery: early of february 2017

ProfiCook
 Industriering Ost 40
 47906 Kempen/Germany
 Fon +49 (0) 21 52 / 2006-0
 Fax +49 (0) 21 52 / 2006-1999
 servicecenter@proficook.de
 www.proficook.de