



COOKING EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

SOUS VIDE IMMERSION HEAD

ITEM: 43127

MODEL: CE-CN-1500



SOUS VIDE COOKING

This cooking method yields result that other conventional cooking methods are hard to achieve. It regulates temperature accurately up to a maximum of 99°C. This method is known for keeping food away from drying out, leaching and hardening while being cooked. Meats and seafood that cooked by Sous vide method are found more tender and juicier.

Cooking sous vide is easy and safe. Vacuum sealing your choice of food and seasoning in a vacuum sealed bag, then placing it in the water bath at a pre-set time and temperature. Once it reaches the target temperature and time, your food is ready to be served or to give it a quick sear for perfection. No supervision required for this method.

Sous vide cooking not only to improve the safety in the kitchen as well as the quality of the food.



WARRANTY
PARTS AND LABOR

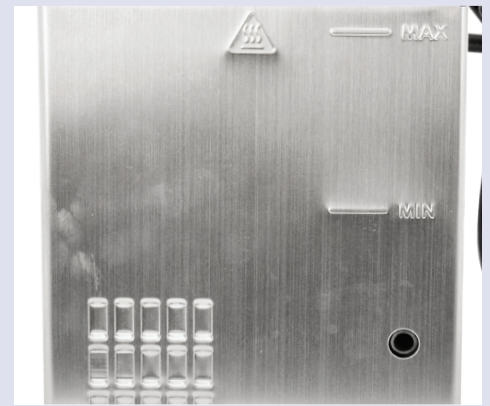
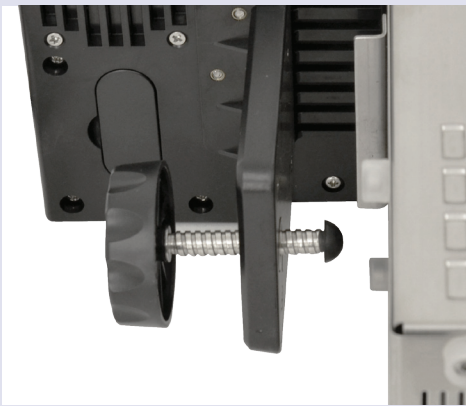
NEMA
5 - 15
125 VAC / 15 AMP



Authorized Dealer

1500 WATT SOUS VIDE WITH DIGITAL CONTROL AND TIMER

Omcan's Sous Vides with Digital Control and Timer feature high-end quality, solid, durable stainless steel machine body design, LCD function display, digital control, timer, and low water level detection alarm. These sous vide cookers can work up to 99 hours and its powerful memory function can keep the last setting for working time and temperature.

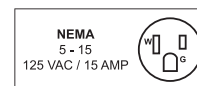


TECHNICAL SPECIFICATION

ITEM	43127
MODEL	CE-CN-1500
TEMPERATURE SETTING	5°C - 99°C / 41°F - 210°F
TIME SETTING	0-99 hours
POWER	1.5 kW
ELECTRICAL	110V / 60Hz / 1Ph
WEIGHT	4 lbs. / 1.75 kg
PACKAGING WEIGHT	4.4 lbs. / 2 kg
DIMENSIONS	5.7" x 7.3" x 11.4" / 145 x 185 x 290 mm
PACKAGING DIMENSIONS	9" x 7.9" x 9.4" / 230 x 200 x 240 mm

Features:

- Improved temperature consistency through circulating water versus still water baths
- Can fit for any size tank with rounded or flat walls which required by different kitchens
- LCD function display
- Low and high water level detection alarm device
- 100% anti-dry safety protection device
- Can set long working time (0 - 99 hours)
- Powerful memory function (memorize the last working temperature, time and status)



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