



E9640 Electric Sous Vide Cooker



Short Form Specification

Unit to be Falcon F900 Series electric single sous vide unit Pan will be 304 grade stainless steel. Unit to be supplied upon adjustable feet.

The hob will be constructed from 2mm 304 grade stainless steel with water bath fixed by studs. Hob will be laser cut with right-angled edges to allow joining of units with no gaps between hobs. Exterior panels are Scotch Brite finish stainless steel. Control knobs to be marked showing heat positions with a bezel behind each knob to prevent water ingress.

Should there be a note regarding vacuum packing requirement on spec sheet?

Key Features

- Safe, controllable cooking in heated water bath
Food may also be held prior to serving
- Oil can also be used, refer to literature for details
- Temperature range: 5 - 95°C
- 28 litre water capacity
- Manual fill - no water supply required
Plumb in option available
- Simple to drain into pan or bucket as required
- Low level sensor, 1 - 99 minute timer and alarm included
- Digital LED temperature display
- IPX5 rated
- Supplied upon adjustable stainless steel feet
- 2mm thick 304 grade stainless steel hob
- Laser cut hob allows edge to edge joining of units
- Stainless steel external panels with Scotch Brite finish
- Dynamic Link System Compatible



Integrated linking system allows gap free installation to create a seamless, continuous cookline.

Patent pending, application no. GB 1511389.7

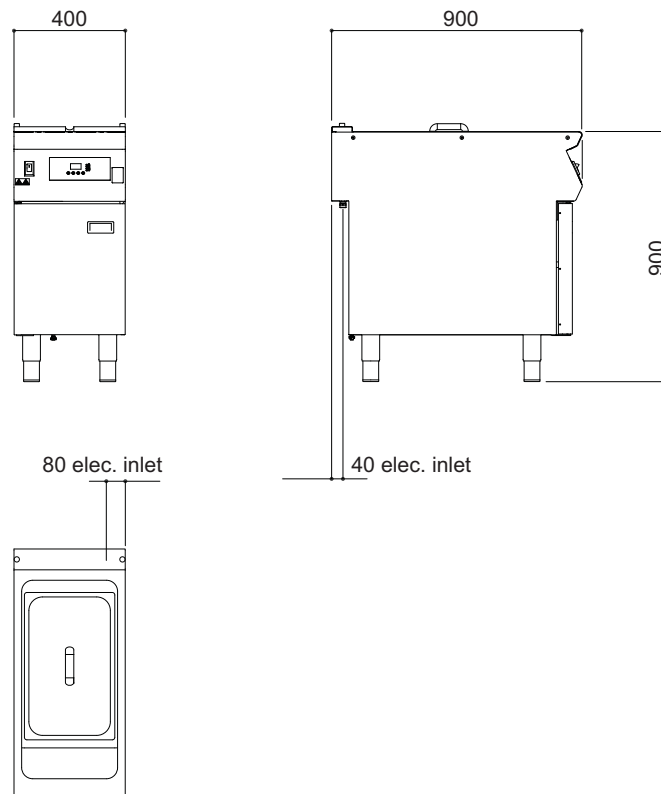
Accessories

- Hob extension rail
- Front and side kick strips



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Model Dimensions (mm)



Specification Details

Electrical rating (kW)	2
Electrical supply voltage	230V~
Required electrical supply (A)	13
Electrical current split (A)	L1:
Drain valve	1"
Weight (kg)	80
Packed weight (kg)	85
Packed dimensions (mm)	490 (w) x 1000 (d) x 1015 (h)

Installation Note:

Please consult local legislation with regard to installation of cooking equipment.