

Sous-Vide baskets and lifting tool Metos Proveno/Culino/Viking 100



Product information

SKU 4222724

Product name Sous-Vide baskets and lifting tool Metos

Proveno/Culino/Viking 100

Dimensions $455 \times 455 \times 560 \text{ mm}$

Weight 11,600 kg Capacity 35 kg

Description

The Sous vide rack consists of two racks that are placed on each other. The rack is rotating during cooking at low speed with the help of the combi kettle mixing function, ensuring that the product will cook as evenly as possible. Place the empty basket in the kettle and fill it or alternatively the basket can be filled outside the kettle and then lifted into the kettle with a separate hoist. Metos Proveno Climatic combi kettles can be provided with a lifting device mounted on the kettle pillar. With the lifting device the mixing tool or the sous vide basket can be lowered into the kettle and lifted up. A lifting device mounted separately from the kettle must be used with 150 and 200 litres kettles.

The sous vide rack consists of a rack holder, two racks and two lids. Made of stainless steel.

