

# Sous Vide Cooker



**CE160-100**



**CE160-101**



**CE160-102**



Model	CE160-100	CE160-101	CE160-102
Volts	220~240V/50Hz	220~240V/50Hz	220~240V/50Hz
Power (W)	2000	2000	2000
Capacity (L)	16	24	9
Working Time (H)	0~99	0~99	0~99
Working Temperature (°C)	30~90	30~90	30~90
Dimensions (mm)	370x340x270	540x340x270	340x320x280
N.W. (kg)	9.2	9.8	8.5
Certificate	CE	CE	CE

Remark: 1) 5 preset options,with individual time and temperature setting  
 2) Drain with hose tube attachment  
 3)Stainless steel body and stainless steel lid  
 4)Automatic warm water circulation system  
 5)Drying and overheating protection  
 6)Stainless steel wire racks available(to put food in the bowl)

# Sous Vide Cooker



**CE360-100-3**

Model	CE360-100-3	CE360-101-3
Description	Sous Vide Cooker	Sous Vide Cooker
Feature	Menu function	Menu function
Volts	220~240V/50Hz	220~240V/50Hz
Power(W)	700	500
Capacity(L)	24	16
Water Pan	1/1	2/3
Material	S/S 304	S/S 201
Temperature Range	45~95°C	45~195°C
Dimensions(mm)	626x360x300	450x360x300
N.W.(kg)	13	8
Certificate	CE	CE
Remark	With Faucet	With Faucet
The Accessory	Food Rack 	Food Rack 

## Sous Vide Cooker




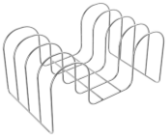

**CE320-100**



**CE320-100A**



**CE320-100B**

<b>Model</b>	<b>CE320-100</b>
<b>Description</b>	Sous Vide Cooker
<b>Feature</b>	Touch Control LED Display
<b>Volts</b>	220~240V/50Hz
<b>Power(W)</b>	700
<b>Capacity</b>	9L
<b>Temperature Range</b>	+/-0.3 degree C(40-70°C) +/-0.5 degree C(70-90°C)
<b>N.W.(kg)</b>	18.5
<b>Certificate</b>	<b>CE</b>
<b>Selling Point</b>	Magnetic driven water circulation system
<b>The Accessory</b>	<div style="display: flex; align-items: center;">  <div> <p>Food Rack </p> <p>Magnetic Stick </p> </div> </div>

### Optional:



**A: 1/6 GN Pan\*2 pcs+Sheet**



**B: 1/3 GN Pan\*1 pc+Sheet**

# Sous Vide Immersion Circulator

- \*Providing precise and consistent temperature control to cook food evenly
- \*Heating up to 30L (8 gallons) water or more
- \*Good for usage at home, restaurant, hotel etc for compact kitchen
- \*Easy use digital control panel
- \*Automatic cooking with setting of desired time and temperature
- \*Pump with AD 12V motor
- \*Easy to use and apply to all kind of foods
- \*Stainless steel construction
- \*Quiet operation
- \*The easy portable immersion circulator clamps are applicable to any pot or tank with round or flat walls 6" or deeper
- \*Low water level alarm
- \* NEMA 5-15P plug



**CE220-114**

<b>Volts</b>	<b>110~240V/50~60Hz</b>
<b>Power (W)</b>	1500
<b>Inside Temperature</b>	5~99°C
<b>Control</b>	Manual
<b>Dimensions (mm)</b>	153×64×330
<b>N.W. (kg)</b>	4.1
<b>MOQ (pcs)</b>	200
<b>Certificate</b>	CE

# Sous Vide Immersion Circulator



**CE660-103**



**CE660-100**



**CE660-101**



**CE660-102**

Model	CE660-103	CE660-100	CE660-101	CE660-102
<b>Description</b>	Sous Vide Immersion Circulator	Sous Vide Immersion Circulator	Sous Vide Immersion Circulator	Sous Vide Immersion Circulator
<b>Control</b>	Digital	Digital	Digital	Digital
<b>Volts</b>	220~240V/50Hz	220~240V/50Hz	220~240V/50Hz	220~240V/50Hz
<b>Power (W)</b>	2000	2000	2000	2000
<b>Inside Temperature</b>	30-90°C	30-90°C	30-90°C	30-90°C
<b>Timer</b>	1Min~24hr	1Min~24hr	1Min~24hr	1Min~24hr
<b>Stage Cooking</b>	5 Independent Operation Modes	5 Independent Operation Modes	5 Independent Operation Modes	5 Independent Operation Modes
<b>Material</b>	S/S #304	S/S #304	S/S #304	S/S #304
<b>Capacity (L)</b>	Heat Up To 20L (8 Kgs) Water	Heat Up To 20L (8 Kgs) Water	Heat Up To 20L (8 Kgs) Water	Heat Up To 40L (16 Kgs) Water
<b>Water Tank Material</b>	-	PC	S/S #304	S/S #304
<b>Dimensions (mm)</b>	140x155x305	328x540x250	335x540x450	648x540x450
<b>N.W. (kg)</b>	3.9	18	25	36
<b>Certificate</b>	CE in Process	CE in Process	CE in Process	CE in Process
<b>Features</b>	360°C Constant Temperature Water Cycle			