



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

SOUS VIDE WITH DIGITAL CONTROL & TIMER

Items: 47046 | Model: CE-CN-1500

CREATE PERFECTLY DELICIOUS, HIGH QUALITY MEALS WITH OMCAN'S SOUS VIDE WITH DIGITAL CONTROL AND TIMER



WARRANTY
PARTS AND LABOR



Intertek Intertek

Authorized Dealer

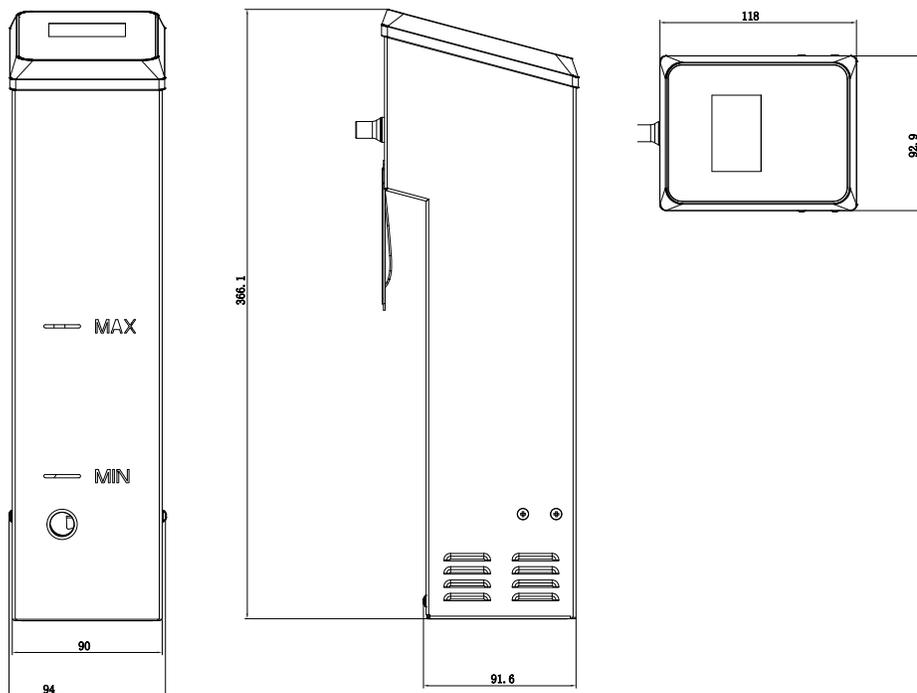
FOOD EQUIPMENT

SOUS VIDE WITH DIGITAL CONTROL & TIMER



TECHNICAL DRAWINGS & DIMENSIONS

*measurements in diagrams are in inches



TECHNICAL SPECIFICATIONS

Item	47046
Model	CE-CN-1500
Power	1500 W
Electrical	120V / 60Hz / 1Ph
Suggested Volume	5 - 40 L
Temperature Range	0 - 90°C 32 - 194°F
Time Setting	0 - 99.59 Hours
Weight	22 lbs 10 kg
Gross Weight	24.3 lbs 11 kg
Dimensions	3.5" x 4.5" x 14" 90 x 115.5 x 356 mm
Gross Dimensions	15" x 10.8" x 16.3" 381 x 274 x 415 mm

FEATURES:

- Stainless steel housing
- Adjustable timer and temperature system
- LED Digital display and touch buttons
- Water cycling system
- Power heating system
- Sturdy and secure clamp design
- Accurate within 0.1°C



WARRANTY
PARTS AND LABOR



OMCAN INC.

Telephone: 1-800-465-0234
 Fax: (905) 607-0234
 Email: sales@omcan.com
 Website: www.omcan.com



Follow us to keep up to date with the latest news and offers



2017E&OE