Perfect for Juicy and Flavourful Food Can heat and circulate up to 80L of water Heinzelmann CHEF-S2

COMMECIAL GRADE

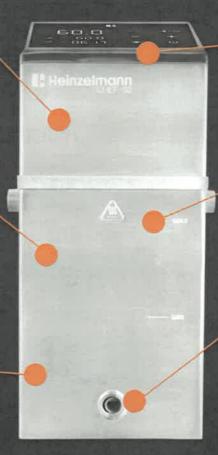
Constructed of high-quality materials for long term use

PRECISELY CONTROLLED TEMPERATURE

Accurate to ±0.1 °C/°F to keep the food at the exact level of doneness

WATERPROOF

II IPX7 waterproof



EASY CONTROL

Digital display on LED, Easy control panel with touch controls

PROTECTION

High/low water level alarm protection

Technical Specification

MODEL NUMBER: HMCS02 DIMENSION (LXWXH): 326 x 160 x 142mm **RATING POWER:** 2300W CAPACITY: Acceptable for up to 80L **TEMPERATURE SETTING:** 5°-95°C TIME SETTING: 5 mins - 99 hours **DISPLAY ACCURACY:** MAX TEMPERATURE TOLERANCE: ± 0.5°C WEIGHT: 2.3 kg

Disclaimer - Information may be changed or updated without notice.

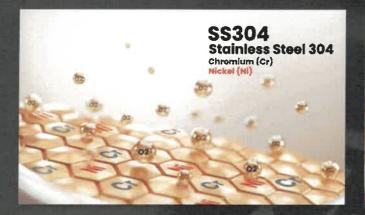


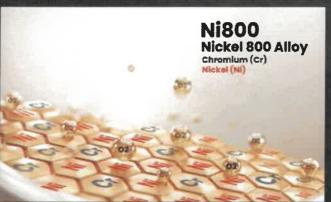
EFFECTIVE WATER CIRCULATION

Patented pump system for water - 10L per minute

What makes CHEF-S / CHEF-S2 different?

The performance of heater defines the quality of Sous Vide Stick of CHEF-S / CHEF-S2 get a Ni800 coating.



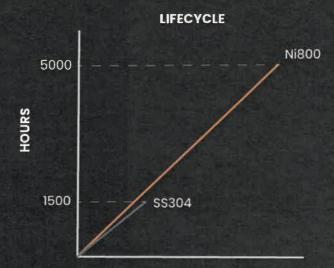


Ni800 Nickel 800 Alloy has a higher content of Chromium (Cr) and Nickel (Ni), which makes it have better corrosion resistance caused by oxidation in high temperature environments.

Less oxidation means less opportunity creating extra layer covered on heater, keep heat transfer effectively.

Material lifecycle in hot water

Ni800 heating element could work over 5000 hrs, while SS304 heating element could work ground 1500 hrs





To learn about Heinzelmann products (including CHEF-X, CHEF-S, CHEF-S2, SMOKER) offers and news. Contact us today.

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