

## Sous-vide circulator

### Salvis-SousChef

*Oftringen, 05 July 2016:* Cooking with the Salvis sous-vide circulator. In a low temperature range the precision cooker helps you achieve your goal reliably and at a precise temperature!

Salvis sous-vide circulators score highly with their powerful circulating pump and an internal thermostat that measures precise temperatures settings to within one degree. This also ensures fast re-heating and safe pasteurisation for larger quantities and for refilling individual portions in à la carte catering environments! The insulated pans ensure food safety through their very even temperature distribution.

Test the Salvis-SousChef GN1/1 today! Salvis offers you a 100% satisfaction guarantee! For more technical details follow the "QR-Code".



More information is available from:

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