

Sous-Vide baskets and lifting tool Metos Proveno/Culino/Viking 150

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.



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Product capacity	60 kg
Item width mm	555
Item depth mm	555
Item height mm	480
Package volume	0.154
Unit of volume	m3
Package volume	0.154 m3
Package length	56
Package width	56
Package height	49
Package unit of dimension	cm
Package dimensions (LxWxH)	56x56x49 cm
Net weight	14.5
Net weight	14.5 kg
Gross weight	14.5
Package weight	14.5 kg
Unit of weight	kg
Model	Sous-Vide baskets and lifting tool