# Sous-Vide baskets and lifting tool Metos Proveno/Culino/Viking 100



## Product information

| | |
|---|---|
| SKU | 4222724 |
| Productnaam | Sous-Vide baskets and lifting tool Metos Proveno/Culino/Viking 100 |
| Afmetingen | 455 × 455 × 560 mm |
| Gewicht | 11,600 kg |
| Capacity | 35 kg |

## Description

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.