



# SEVERIN

TASTEFUL TECHNOLOGY



Im Test: Sous-Vide-Garer  
Sehr hohe Temperaturgenauigkeit,  
einfache Handhabung



## SV 2447



### Sous-Vide Cooker, brushed stainless steel-black

- **Wattage: approx. 550 W**
- **Capacity: approx. ca. 6 l**
- **brushed stainless steel housing**
- removable, non-stick bowl, capacity approx. 6 l
- easy-to-clean
- precise electronic temperature control between 40-99 °C with max. 1°C deviation for **precise "low-temperature" cooking**
- gentle, fat-free cooking method: preserves vitamins and essential nutrients
- with buzzer
- **24h timer**
- LED display
- pilot light
- approx. dimensions W = 44 cm, D = 29 cm, H = 23 cm
- display carton, 2 piece
- EAN 4008146011993



For the use of the item we recommend our vacuum appliance FS 3609

