



F900

Eg640 Sous Vide

Key features

- Safe, controllable cooking in heated water bath
 - Complete control over cooking process
- Precise temperature control from 5 - 95°C
 - Cook food to the exact temperature required
- Manual fill as standard
 - Easy install but plumbed in option is available
- Manually drain pan from below
 - Just place bucket / pot below and open drain
- Low level sensor, timer and alarm
 - Alerts ensure perfect cooking results
- 28 litre capacity
 - Ideal for large joints of meat or individual portions
- IPX5 rated
 - Easy and problem-free cleaning
- Supplied with 13A plug
 - Ready to use as soon as it's unpacked
- Stainless steel panels with Scotch Brite finish
 - Looks great, ideal for front-of-house kitchens
- Dynamic Link System compatible
 - Integrated linking system allows quick and easy installation to create a seamless, continuous cookline

Accessories

- Front hob rail
- Kick strip
- Rear blanking plate
- Side hob extension
- Factory fitted, adjustable castors

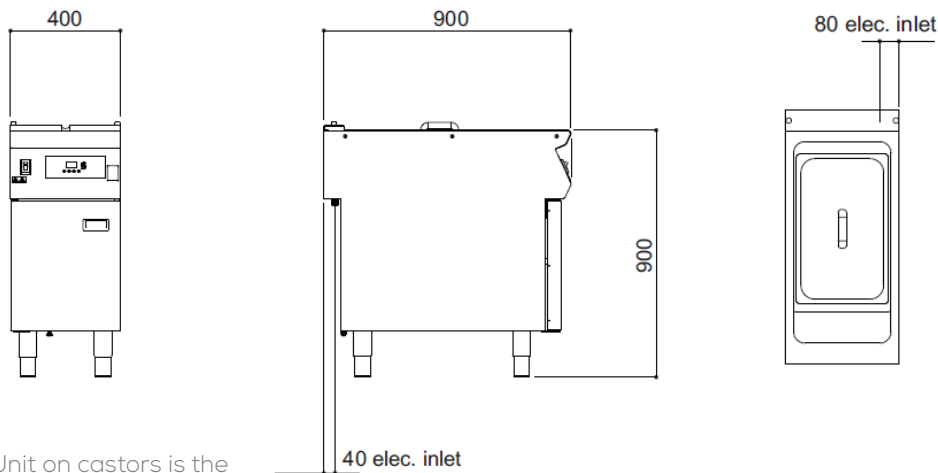


F900

E9640

Electric Sous Vide

Measurements *in mm*



Unit on castors is the same hob height

Specification *details*

Electrical rating (kW)	2	
Electrical supply voltage	230V~	
Required electrical supply (A)	13	
Electrical current split (A)	L1: 8.7	
Element rating (kW)	2	
Water capacity (litres)	28	
Drain valve	1"	
Weight (kg)	41	
Packed weight (kg)	51	
Packed dimensions (w x d x h - mm)	490 x 1000 x 1015	
GTIN numbers	On feet	On castors

Short Form *specification*

Unit to be Falcon F900 Series electric single sous vide unit. Unit to be supplied upon adjustable feet.

The hob will be constructed from 2mm 304 grade stainless steel. Hobs will be laser cut with right-angled edges to allow joining of units with no gaps between hobs. Exterior panels are Scotch Brite finish stainless steel. Control knobs to be marked showing temperature positions and to have a bezel behind each knob to prevent water ingress.

Installation note

Please consult local legislation with regard to installation of cooking equipment.



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