



COCTURACHEF

Technical Sheet

Cooking Chamber



DESCRIPTION

The *Cocturachef* is a low temperature cooking chambers which allows a warm food keeping.

Its accurate temperature control system and its humidifying device, preserves the food quality during and after cooking.

Very practical, the *Cocturachef* is easy to carry with its integrated carrying handles.

Cocturachef is manufactured by the french company PACOCLEAN.

IN SHORT

- Continuous heating for a slow mastered cooking
- Accurate temperature control
- Adjustable temperature level from + 50°C to +120 °C
- The mobile valve device controls the dehumidifying process. It allows a perfect crunchy state for coated food with breadcrumbs or puff pastry
- Practical : door handles can be adjusted to open left or right side

TECHNICAL SPECIFICATIONS	Cocturachef	Cocturachef 2/3
Dimensions W x D x H (mm)	410 x 655 x 365	410 x 520x 365
Weight (kg)	24	20
Rated power (W)	1 000	
Voltage (V)	220	
Covering	stainless steel	
Capacity (L)	48	32

