

CONSISTENCY TASTE FLEXIBILITY

With a considerable capacity of 30 liters (CHEF-S) / 80 liters (CHEF-S2) or below, the Heinzelmann CHEF-S is suitable for sous vide cooking various dishes and food items. The taste, texture and nutrients are all preserved when you choose sous vide cooking. This way of cooking is very quiet and the sous vide appliance makes almost no noise.

Heinzelmann CHEF-S and Heinzelmann CHEF-S2 creates food with less fat and salt is used in the preparation, products do not burn or separate as the water does not get hotter than 99°C. By cooking vacuum-packed dishes at a constant temperature, they also do not dry out.

Heinzelmann
CHEF-S2



Heinzelmann
CHEF-S



Perfect for Juicy and Flavourful Food

Can heat and circulate up to **30L** of water

Heinzelmann CHEF-S

COMMERCIAL GRADE

- Constructed of high-quality materials for long term use

PRECISELY CONTROLLED TEMPERATURE

- Accurate to $\pm 0.1^{\circ}\text{C}$ / $^{\circ}\text{F}$ to keep the food at the exact level of doneness

WATERPROOF

- IPX7 waterproof



EASY CONTROL

- Digital display on LED, Easy control panel with touch controls

PROTECTION

- High/low water level alarm protection

EFFECTIVE WATER CIRCULATION

- Patented pump system for water - 4.5L per minute

Technical Specification

MODEL NUMBER:

HMCS01

DIMENSION (L X W X H):

71 x 145 x 340mm

RATING POWER:

1500W

CAPACITY:

Acceptable for up to 30L

TEMPERATURE SETTING:

5°-95°C

TIME SETTING:

5 mins - 99 hours

DISPLAY ACCURACY:

0.1

MAX TEMPERATURE TOLERANCE:

$\pm 0.5^{\circ}\text{C}$

WEIGHT:

1.3 kg

Disclaimer - Information may be changed or updated without notice.



Heinzelmann
CHEF-S

Perfect for Juicy and Flavourful Food

Can heat and circulate up to **80L** of water

Heinzelmann CHEF-S2

COMMERCIAL GRADE

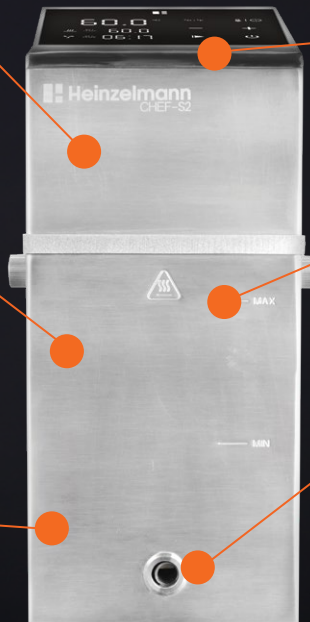
- Constructed of high-quality materials for long term use

PRECISELY CONTROLLED TEMPERATURE

- Accurate to $\pm 0.1^{\circ}\text{C}/^{\circ}\text{F}$ to keep the food at the exact level of doneness

WATERPROOF

- IPX7 waterproof



EASY CONTROL

- Digital display on LED, Easy control panel with touch controls

PROTECTION

- High/low water level alarm protection

EFFECTIVE WATER CIRCULATION

- Patented pump system for water - 10L per minute

Technical Specification

| |
|----------------------------|
| MODEL NUMBER: |
| HMCS02 |
| DIMENSION (L X W X H): |
| 160 x 142 x 326 mm |
| RATING POWER: |
| 2300W |
| CAPACITY: |
| Acceptable for up to 80L |
| TEMPERATURE SETTING: |
| 5°-95°C |
| TIME SETTING: |
| 5 mins - 99 hours |
| DISPLAY ACCURACY: |
| 0.1 |
| MAX TEMPERATURE TOLERANCE: |
| $\pm 0.5^{\circ}\text{C}$ |
| WEIGHT: |
| 2.3 kg |

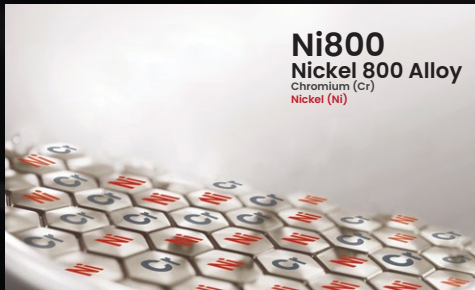
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Heinzelmann
CHEF-S2

What makes CHEF-S / CHEF-S2 different?

The performance of heater defines the quality of Sous Vide Stick of CHEF-S / CHEF-S2 get a **Ni800** coating.

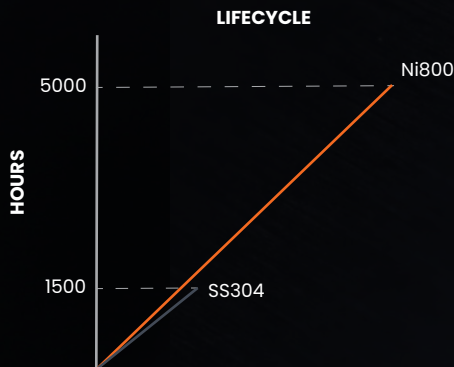


Ni800 Nickel 800 Alloy has a higher content of Chromium (Cr) and Nickel (Ni), which makes it have better corrosion resistance caused by oxidation in high temperature environments.

Less oxidation means less opportunity creating extra layer covered on heater, keep heat transfer effectively.

Material lifecycle in hot water

Ni800 heating element could work over 5000 hrs,
while
SS304 heating element could work around 1500 hrs



To learn about Heinzelmann products (including CHEF-X, CHEF-S, CHEF-S2, SMOKER) offers and news. Contact us today.

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|---|-------------------------|
| ✉ | info@heinzelmannpro.com |
| 🌐 | www.heinzelmannpro.com |
| 📷 | heinzelmann_pro 🔍 |
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