

Electric Preserving Cooker and Beverage Warmer

This electric cooker is designed for heating liquids and sterilizing jars. It features a temperature control knob ranging from 40°C to 100°C and a spigot for dispensing liquids.



ADDITIONAL IMAGES



Product Overview

Versatile Thermal Appliance

This electric preserving cooker and beverage warmer provides a robust, enamel-housed solution for various culinary tasks. Designed for safety and ease of use, it features precise temperature control from 40°C to 100°C, making it ideal for sterilization, mulled wine preparation, and general liquid heating. The integrated dispensing tap and insulated handles ensure efficient, safe operation in professional settings.

Technical Specifications

Temperature Range

40 °C

Minimum Temperature

100 °C

Maximum Temperature

Housing Material

Enamel

Power Cord Length

1 m

Plug Standard

VDE

Features

Operational Features

- Integrated liquid dispensing tap
- Steam outlet opening in lid
- Adjustable control knob
- High and low level indicators
- Thermal safety handles

Primary Applications

Cooking, Sterilization, Defrosting, Heating, Mulled Wine