

A white Vötsch V1000 pressure cooker. It has a rounded top with a digital display and several ports. A black handle is attached to the side. The brand name 'vötsch' is visible on the front.

Background *Staphylococcus aureus* (S. aureus) is a Gram-positive bacterium that is a common cause of skin and soft tissue infections. It is also a leading cause of hospital-acquired infections. S. aureus is a facultative anaerobe, meaning it can grow in the presence or absence of oxygen. It is a highly adaptable organism, capable of surviving in a wide range of environments, including on human skin and in the nasal cavity. S. aureus is also a highly contagious organism, capable of spreading from person to person or from animal to human. The bacterium is known for its ability to form biofilms, which are communities of bacteria that are attached to a surface and encased in a protective matrix. Biofilms are highly resistant to antibiotics and disinfectants, making them a major challenge in the treatment of S. aureus infections. S. aureus is also known for its ability to produce a variety of virulence factors, including toxins and enzymes, which contribute to its pathogenicity. The bacterium is a major cause of skin and soft tissue infections, including abscesses, cellulitis, and impetigo. It is also a leading cause of hospital-acquired infections, including pneumonia, sepsis, and endocarditis. S. aureus is a highly adaptable organism, capable of surviving in a wide range of environments, including on human skin and in the nasal cavity. The bacterium is known for its ability to form biofilms, which are communities of bacteria that are attached to a surface and encased in a protective matrix. Biofilms are highly resistant to antibiotics and disinfectants, making them a major challenge in the treatment of S. aureus infections. S. aureus is also known for its ability to produce a variety of virulence factors, including toxins and enzymes, which contribute to its pathogenicity.

Cechy produktu:

Gwarancja: 2 lata

Czas realizacji: 3-4 tygodnie

Szerokość (mm): 760

Głębokość (mm): 1670

Wysokość (mm): 730

Napięcie zasilania: 400 V

Moc elektryczna (kW): 1.1

Waga (kg): 175

Ilość porcji: 30

Zakres wagi ciasta (g): 40-135

Maksymalny wsad (kg): 4.0

Atrybuty produktu:

Galeria produktu:

