



FEATURES

- Casing and tank in AISI304 stainless steel, fine electropolished tank; handles for ease transport; waterproof protection degree IPX3;
- Tempered glass lid that can be mounted on the right or left depending on the need, with chromed aluminum die-cast hinges;
- 1600W heating element distributed over the entire bottom of the tank, with an internal auxiliary ventilation system for cooling the electronic components;
- High accuracy of the water bath ($\pm 0.5 \text{ }^\circ\text{C}$) and three core probes ($\pm 0.3 \text{ }^\circ\text{C}$), using PT1000 class A probes;
- Double thermal insulation of the tank and the perimeter frame with interposed silicone gasket, to guarantee maximum energy saving and reduce the risk of scalding on the surfaces of the machine and the upper stainless steel frame;
- Hot water, cold water and drain connection that allow numerous variations of the cooking process, equipped with solenoid valves and outside accessible, cleanable water filters;
- 6 programmable water levels, managed automatically;
- 3 programmable core probes, each with independently settable temperatures and timers;
- Digital controls with four displays that allows to program 99 user programs, 4 cooking modes, 4 timers, 3 core temperatures, bath temperature, water level, simple delayed start and delayed start with overnight cooking using the "ice" function;
- Four cooking modes: timed with switching off at the end of the cycle, timed with cooling at the end of the cycle, timed with minimum temperature maintained at the end of the cycle, "manual" / catering for use outdoors without water connections;
- Delayed start-up for products stored at $3 \text{ }^\circ\text{C}$ with the help of granular ice inserted in the tank and gradual melting at the beginning of cooking, automatically managed;
- Stainless steel bagholder with seven removable compartments for immersion and positioning of sous vide cooking bags containing the food.

DESCRIPTION

SV-Thermo is the unique "Water oven" which allows to fully exploit the advantages of Sous Vide cooking. It is equipped with separate hot water, cold water and drain connections, all automatic, with automatic and programmable management of 6 water levels, three independent core probes, four cooking modes, delayed start with overnight cooking in "Ice" mode, four independent timers. AISI304 stainless steel structure, thermal insulation and joints guarantee maximum efficiency, uniformity and temperature precision.



ACCESSORIES

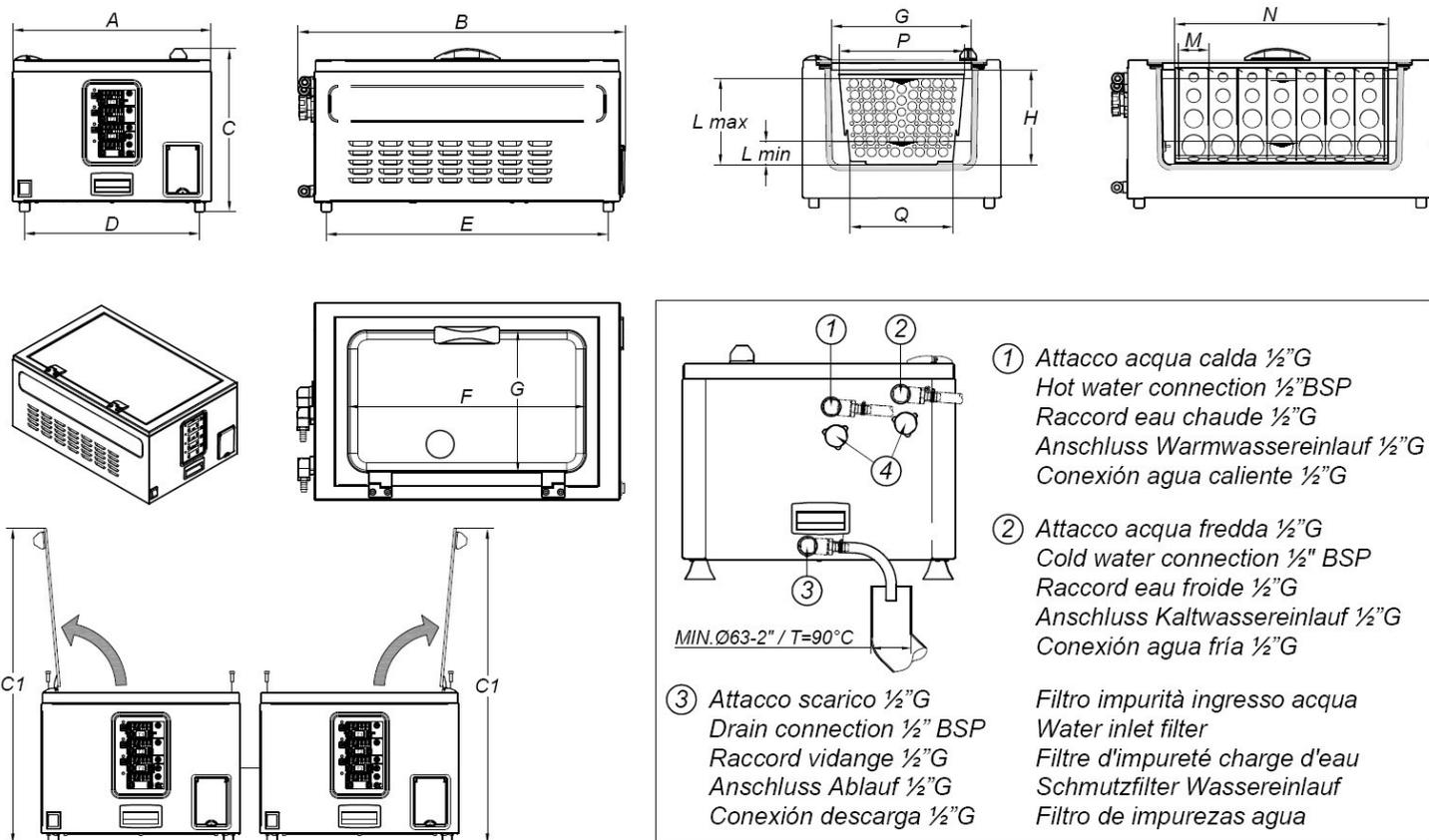
- AISI304 stainless steel core temperature valve "SYV" to detect the core temperature of the product being cooked sous-vide, creating an effective barrier against air passage where the probe goes through the bag;
- OPA/PP Sous vide cooking bags.

CE

According to: Standard EN/IEC 60335-1

Safety assured by
accredited third-party certification body!

PROJECT	DATE	APPROVED
ITEM	QTY	



SPECIFICATIONS

Tank size (FxGxH)	mm	513x301x205
Tank depth (H)	mm	205
Maximum water level (L max)	mm	187
Minimum water level (L min)	mm	50
Lower width bag-holder basket (Q)	mm	221
Upper width bag-holder basket (P)	mm	269
Width of compartment bag-holder basket (M)	mm	65
Length bag-holder basket (N)	mm	460
Electrical voltage/Frequency/Phases	V/Hz	220-240V / 50-60Hz / 1Ph+N+PE
Maximum power consumption	W	1600
Maximum heating power	W	1600
Power cord and plug		3 mt / Schuko
Tank volume	Lt	28,4
Predisposition to hydraulic connections		Warm / cold water, exhaust
Warm/cold water inlet and drain management		Automatic
Type and accuracy of water temperature probe		PT1000 Class A, +/-0,5°C
Type and accuracy of core probe		PT1000 Class A, +/-0,3°C
Core probe connections		3
Number and type of display / display resolution		4 - 6 digit / 0,1
User programs that can be stored		90
Number of settable cooking modes		4
Weight with bag-holder basket	kg	27
Weight of bag-holder basket	kg	5