

SOUS-VIDE COOKING

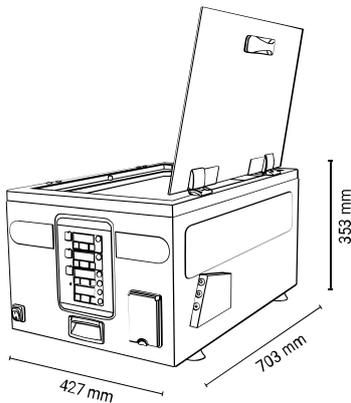
# SV Thermo

Thermostatic bath for low temperature cooking of Sous-Vide products. Sv-Thermo is equipped with a totally stainless steel body, 3 millesimal temperature control probes, 4 different cooking modes, a digital panel with 4 displays and 99 programs memory, 4 timer, a practical basket with removable dividers, "anti-shock" glass lid, possibility of connection to the water supply for automatic refilling of the tank, 2 water loading solenoid valves and 1 water discharge solenoid valve.



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## Technical specifications



### IT CAN COOK:

Liquids

Solids

### IDEAL FOR

restaurants, hotels, butchers, delicatessens.

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#### BODYWORK

Stainless steel

#### DIMENSIONS

427 x 703 x 353h mm

#### WEIGHT

27 Kg

#### VOLTAGE

220-240V / 50-60Hz - 1600W

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#### TANK VOLUME

27 lt

#### INSTALLATION

counter top

## Details



Sous-vide cooking



End of cycle signalling



4 cooking modes

## Kits



Digital panel



Smooth cooking  
bags