

Ванны sous-vide без перемешивания SVC-14, SVC-28, SVC-4-22D

Технические характеристики

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SOUS-VIDE COOKER SVC-14 Unstirred

sous-vide digital bath with 14 litres capacity.



SALES DESCRIPTION

Unstirred compact digital bath.

- ✓ The entire case is constructed from high quality stainless steel.
- ✓ 14 litres capacity.
- ✓ 0.2°C sensitivity / 0.1°C uniformity.
- ✓ Precise temperatures.
- ✓ Using the same high precision controller found on all other Sammic sous-vide equipment, accuracy and repeatability are guaranteed. Actual temperature is clearly displayed to 0.1°C. If required, the integrated timer can be set between 1 minute and 99 hours.
- ✓ There is audio/visual notification at the end of the set period after which the bath still continues to operate at the set temperature.
- ✓ Current time and temperature settings are retained in memory even after 'power off'.
- ✓ High quality build and features.
- ✓ Temperatures can be easily and rapidly set with the push button, wipe clean control panel.
- ✓ If the water drops below the recommended minimum level or the unit is inadvertently switched on without being filled with water, 'FILL' appears on the display as a visual alert and gives run dry protection.
- ✓ Side lifting handles make it easy to carry the bath around the kitchen and the drain tap allows quick emptying for cleaning.
- ✓ The product is supplied with a stainless steel lid which has an easy grab insulated handle.
- ✓ The bath is also supplied with a removable stainless steel perforated shelf which provides effective distribution of heat uniformly throughout the chamber by convection.
- ✓ The product is powered from a standard 13 amp wall socket.

INCLUDES

- ✓ Drain tap.

ACCESSORIES

- ☐ Probe foam seal

SPECIFICATIONS

Temperature

Display precision: 0.01°C

Range: 95°C - 5°C

Control: PID-Adaptativo

Sensitivity: 0.2°C

Uniformity at 55°C: 0.1°C

Time

Resolution: 1'

General features

Capacity: 14 l

Total loading: 1000 W

Tap: yes

Internal dimensions: 300 mm x 300 mm x 150 mm

External dimensions (W x D x H): 431 mm x 377 mm x 290 mm

Crated dimensions

440 x 480 x 600 mm

Gross weight: 11 kg

AVAILABLE MODELS

5170000 Sous-vide SVC-14 230/50-60/1

** Ask for special versions availability*

SOUS-VIDE COOKER SVC-28

28 litres capacity.



SALES DESCRIPTION

Unstirred digital bath.

- ✓ The entire case is constructed from high quality stainless steel.
- ✓ 28 litres capacity.
- ✓ 0.2°C sensitivity / 0.1°C uniformity.
- ✓ Precise temperatures.
- ✓ Using the same high precision controller found on all other Sammic sous-vide equipment, accuracy and repeatability are guaranteed. Actual temperature is clearly displayed to 0.1°C. If required, the integrated timer can be set between 1 minute and 99 hours.
- ✓ There is audio/visual notification at the end of the set period after which the bath still continues to operate at the set temperature.
- ✓ Current time and temperature settings are retained in memory even after 'power off'.
- ✓ High quality build and features.
- ✓ Temperatures can be easily and rapidly set with the push button, wipe clean control panel.
- ✓ If the water drops below the recommended minimum level or the unit is inadvertently switched on without being filled with water, 'FILL' appears on the display as a visual alert and gives run dry protection.
- ✓ Side lifting handles make it easy to carry the bath around the kitchen and the drain tap allows quick emptying for cleaning.
- ✓ The product is supplied with a stainless steel lid which has an easy grab insulated handle.
- ✓ The bath is also supplied with a removable stainless steel perforated shelf which provides effective distribution of heat uniformly throughout the chamber by convection.
- ✓ The product is powered from a standard 13 amp wall socket.

INCLUDES

- ✓ Drain tap.

ACCESSORIES

- ☐ Probe foam seal

SPECIFICATIONS

Temperature

Display precision: 0.01°C

Range: 95°C - 5°C

Control: PID-Adaptativo

Sensitivity: 0.2°C

Uniformity at 55°C: 0.1°C

Time

Resolution: 1'

General features

Capacity: 28 l

Total loading: 1500 W

Internal dimensions: 300 mm x 505 mm x 200 mm

External dimensions (W x D x H): 332 mm x 652 mm x 290 mm

Tap: yes

AVAILABLE MODELS

5170005 Sous-vide SVC-28 230/50-60/1

5170006 Sous-vide SVC-28 120/60/1

** Ask for special versions availability*

SOUS-VIDE COOKER SVC-4-22D

Two tanks of 22 and 4 litres capacity.



SALES DESCRIPTION

Unstirred sous-vide digital bath.

- ✓ The entire case is constructed from high quality stainless steel.
- ✓ Two tanks of 4 and 22 litres.
- ✓ 0.2°C sensitivity / 0.1°C uniformity.
- ✓ Precise temperatures.
- ✓ Using the same high precision controller found on all other Sammic sous-vide equipment, accuracy and repeatability are guaranteed. Actual temperature is clearly displayed to 0.1°C. If required, the integrated timer can be set between 1 minute and 99 hours.
- ✓ There is audio/visual notification at the end of the set period after which the bath still continues to operate at the set temperature.
- ✓ Current time and temperature settings are retained in memory even after 'power off'.
- ✓ High quality build and features.
- ✓ Temperatures can be easily and rapidly set with the push button, wipe clean control panel.
- ✓ If the water drops below the recommended minimum level or the unit is inadvertently switched on without being filled with water, 'FILL' appears on the display as a visual alert and gives run dry protection.
- ✓ Side lifting handles make it easy to carry the bath around the kitchen and the drain tap allows quick emptying for cleaning.
- ✓ The product is supplied with a stainless steel lid which has an easy grab insulated handle.
- ✓ The bath is also supplied with a removable stainless steel perforated shelf which provides effective distribution of heat uniformly throughout the chamber by convection.
- ✓ The product is powered from a standard 13 amp wall socket.

INCLUDES

- ✓ Drain tap.

ACCESSORIES

- ☐ Probe foam seal

SPECIFICATIONS

Temperature

Display precision: 0.01°C

Range: 95°C - 5°C

Control: PID-Adaptativo

Sensitivity: 0.2°C

Uniformity at 55°C: 0.1°C

Time

Resolution: 1'

General features

Capacity: 4+22 l +

Total loading: 1900 W

Internal dimensions:

(1) 152 mm x 300 mm x 150 mm

(2) 505 mm x 300 mm x 150 mm

External dimensions (W x D x H): 152 mm x 300 mm x 150 mm

Crated dimensions

450 x 480 x 860 mm

Gross weight: 18 kg

AVAILABLE MODELS

5170010 Sous-vide SVC4-22D 230/50-60/1

* Ask for special versions availability



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