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The Professionals Choice

SV12

Culinaire Sous Vide Standard Digital Water Bath (Unstirred)



FULL SPECIFICATION



SV12 Culinaire Sous Vide Standard Digital Water Bath Unstirred

Type	Digital Water Bath (unstirred)
Country of Design & Manufacture	UK
<u>CAPACITY, WEIGHTS & DIMENSIONS:</u>	
Bath Capacity (Litres)	12
Fill Capacity (Litres)	8.0
Unit dimensions (W x D x H) mm	286 x 385 x 325
Product weight - empty (kg)	6.8
Product weight – full (kg)	16.8
<u>CONSTRUCTION:</u>	
Outer fabrication (body) construction	304 grade Stainless Steel (Superbrush polish)
Tank construction	304 & 316 grade Stainless Steel
Tank wall thickness	0.7mm
Hinged lid	304 grade Stainless Steel
<u>ELECTRICAL:</u>	
Power rating (kW)	1.6
Voltage supply	230 V (50-60Hz)
Electrical supply	Single-phase, N & E (10A)
Electrical Installation	UK standard 3-pin
Fitted cable length (m)	1.7m
<u>TEMPERATURE:</u>	
Water temperature	Adjustable in 0.5°C increments between 30°C and 98°C
Accuracy:	+ or – 1°C
<u>OTHER FEATURES:</u>	
Extra deep tank (for larger portions)	Yes
Timer	Yes - count-up timer give cooking time elapsed
Low water warning	Yes - via LCD message & audible beep
Boil-dry safety protection	Yes
<u>STANDARDS & APPROVALS:</u>	
EMC Tested and Certified	Yes – EN 55014 & EN 61000
Electrical Safety Tested and Certified	Yes – BS EN 60335-1 & 2
<u>WARRANTY & AFTER-SALES:</u>	
Guarantee	2 Year parts & labour
Spare parts, filters & accessories	Same day despatch (if ordered before 3pm)