

SVV Range Digital Water Baths SVV12 & SVV18

Built to the same exacting standards with slightly lower specification, the new SVV Water Baths are perfect for consistent and controlled sous vide cooking.

Features and Benefits

- Digital display showing actual temperature
- Count-up timer (hours, minutes)
- Low water level warning
- Temperature range: Ambient to 95°C
- Easy draining facility (SVV18)
- One year guarantee (return to base)

Electrical

To be connected to 230 volt 13 amp supply.

Construction

High quality stainless steel case.
Stainless steel heating chamber.



Dimensions

Model	Height (mm)	Width (mm)	Depth (mm)
SVV12	325	282	386
SVV18	325	335	410



Technical Data

Model	Maximum Capacity (Litres)	Recommended Working Capacity (Litres)	Empty Weight (kg)	Weight At Working (kg)	Approximate Heat Up Time to 60°C (minutes)
SVV12	12	10	6.8	16.8	16
SVV18	17.5	14.5	8.5	22.8	23

Technical Help & Advice: 01704 502911