



SVC-28

UNSTIRRED SOUS-VIDE DIGITAL BATH.

For consistent controlled cooking, Sammic water baths allows chefs to cook in a precise temperature controlled environment, to produce

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.
The entire case is constructed from high quality stainless steel.
If the water drops below the recommended minimum level or the unit is inadvertently

TECHNICAL SPECIFICATIONS

Temperature
Display precision: 0.1 °C
Range: 5 °C - 99 °C
Control: PID-Adaptativo
Sensitivity: 0.2 °C
Uniformity at 55°C: 0.1 °C

Time
Resolution: 1 '
Cycle length: 1' - 99 h

General features
Capacity: 28 l
Loading: 1900 W
Internal dimensions: 300 mm x 505 mm x 200 mm
External dimensions: 332 mm x 652 mm x 290 mm

Tap: y

DEFAULT EQUIPMENT

OPTIONAL EQUIPMENT

- Bath partition.
- Needle probe.
- Probe foam seal.
- Digital thermometer and probe kit.

