The Professionals Choice

SVP38

Culinaire Sous Vide Premium Digital Water Bath (Stirred)

FULL SPECIFICATION

SVP38 Culinaire Sous Vide Premium Digital Water (Stirred)

Type	Premium Digital Water Bath (with Agitation)
Country of Design & Manufacture	UK
CAPACITY, WEIGHTS & DIMENSIONS:	
Bath Capacity (Litres)	38
Fill Capacity (Litres)	31
Unit dimensions (W x D x H) mm	375 x 588 x 415 (additional height required to open lid)
Product weight - empty (kg)	19.0
Product weight – full (kg)	50.0
CONSTRUCTION:	
Outer fabrication (body) construction	304 grade Stainless Steel (Superbrush polish)
Tank construction	304 & 316 grade Stainless Steel
Tank wall thickness	0.9mm
Hinged lid	Toughened Tinted Glass
ELECTRICAL:	
Power rating (kW)	3
Voltage supply	230 V (50-60Hz)
Electrical supply	Single-phase, N & E (13A)
Electrical Installation	UK standard 3-pin
Fitted cable length (m)	1.6m
TEMPERATURE:	
Water temperature	Adjustable in 0.1^0C increments between 20^0C and 99^0C
Accuracy:	+ or – 0.1^0C
OTHER FEATURES:	
Extra deep tank (for larger portions)	Yes
Drain tap (for easy drain-down of bath)	Yes
Agitation (stirred) – unique pumped agitation system	Yes - keeps temperature consistent throughout the bath
5 Timers	Yes - five count-up timers give cooking time elapsed
Low water warning	Yes - via LCD message & audible beep
Boil-dry safety protection	Yes
Food rack (for suspending food pouches)	Yes - stainless steel food rack c/w clips
St/steel partition plates (divides bath into 5 separate compartments)	Yes - optional extra (specify at time of ordering)
STANDARDS & APPROVALS:	
EMC Tested and Certified	Yes – EN 55014 & EN 61000
Electrical Safety Tested and Certified	Yes – BS EN 60335-1 & 2
WARRANTY & AFTER-SALES:	
Guarantee	2 Year parts & labour
Spare parts, filters & accessories	Same day despatch (if ordered before 3pm)

Certificate Numbers: FM01234 & EM01234