

# SVTHERMO



Precise temperature control



Perfect and uniform cooking



Maximum exaltation of flavours and colours

## The "Top" machine for the sous-vide cooking

*"Take on commitments, your Svtthermo will cook for you!"*

Svtthermo is the only thermostatic bath on the market, that has a temperature sensor present in the tub and 3 special high precision probes for temperature control directly in the heart of the product. Completely made of Stainless Steel, it is ideal for coking under vacuum at low temperature. Thanks to its reduced size and practical handles, combined with the catering cooking operation, will allow you to always cook under vacuum in any room. When working, the Svtthermo does not generate unpleasant smell or smoke: no need to place it under an exhausting or re-circulating hood.

### Svtthermo is ideal for:



Restaurant



Hotel



Gastronomy



Catering



Food processing laboratories



"Anti-shock" lid



Three probes at the heart



Useful stainless steel system with a basket



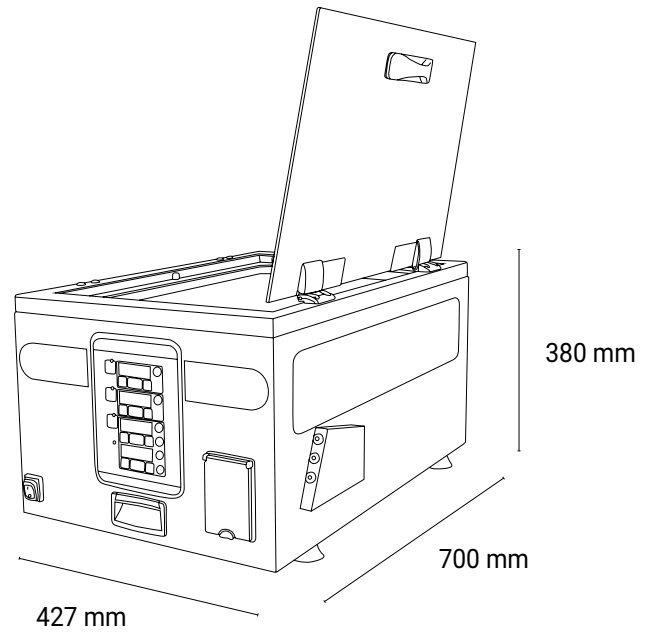
handles for a better and easier portability



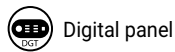
Heat maintenance thanks to the complete insulation of the machine

### Technical data

- > Bodywork: stainless steel
- > Size: 427x700x380h mm
- > Capacity: 27 lt.
- > Weight: 23 kg
- > Power grid voltage: 230V 50Hz
- > Max power absorption: 1600 W



### Standard equipment



### Matching accessories



Channelled cooking vacuum bags



Smooth cooking vacuum bags



Carriage



SYV valve