



## Sous-vide cooker SVP-100

### PORTABLE, PORTABLE CLIP-ON DIGITAL IMMERSION CIRCULATOR

**For consistent controlled cooking, Sammic thermal circulators allows chefs to cook in a precise temperature controlled environment, to produce consistently perfect results. Ideal for sous vide and other low temperature cooking, these baths are**

- Space saving clip on heater/stirrer unit.
  - Specially suitable for chefs who travel and want portability or have limited space in the kitchen.
  - It can be fitted in seconds to a standard stainless or polycarbonate gastronorm tank or round, straight sided circular pot with a diameter of 30cms or more (minimum depth 15cms) and maximum volume of approximately 56 litres.
  - When not in use it can be easily stored away taking up little space. Precise temperatures
  - Temperature 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. Audio/visual notification at the end of the set period after which the circulator still continues to operate at the set temperature.
  - Current time and temperature settings are retained in memory even after 'power off.'
- SVP-100: Portable clip-on digital immersion circulator
- Temperatures can be easily and rapidly set with the push button, wipe clean control panel.
  - Entirely constructed from high quality stainless steel. The heater and stirrer mechanism are completely surrounded by a stainless steel cage which prevents

**DEFAULT EQUIPMENT**  
 · Water bath portable with stirrer.

**OPTIONAL EQUIPMENT**  
 · Needle Probe.  
 · Probe Foam Seal.  
 · Digital thermometer and Probe.  
 · Additional equipment: Vacuum Packaging Machine.

### TECHNICAL SPECIFICATIONS

Electrical supply: 120V / 60 Hz / 1~  
 Temperature  
 Display precision: 0.1 °C ( 0.18 °F )  
 Range: 5 °C - 95 °C (41 °F - 203 °F)  
 Sensitivity: 0.1 °C (0.18 °F)  
 Uniformity at 55°C (131°F): 0.1 °C (0.18 °F)

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

General features  
 Capacity: 60 qt.  
 Loading: 1.3 Hp  
 Internal dimensions: 5 " x 5 " x 6 "  
 External dimensions: 5 " x 6 " x 8 "

