



## Sous-vide cooker SVC-4-22D

**UNSTIRRED SOUS-VIDE DIGITAL BATH WITH TWO TANKS OF 22 AND 4 LITRES CAPACITY.**

**For consistent controlled cooking, Sammic water baths 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 an indispensable**

Precise temperatures  
 · Two tanks of 4 and 22 litres with the possibility to use partitions.  
 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

### DEFAULT EQUIPMENT

### OPTIONAL EQUIPMENT

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

### 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: 4 l + 22 l  
 Loading: 1250 W  
 Internal dimensions:  
 (1) 300 mm x 152 mm x 150 mm  
 (2) 505 mm x 300 mm x 150 mm  
 External dimensions: 300 mm x 152 mm x 150 mm



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UNE-EN ISO 9001



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