

Sous Vide Circulator



“Anvil’s Sous Vide Circulators are designed for high accuracy commercial use and ensure consistent reliable results ”

Model: SVD0002

APPLICATION

- Used in fine restaurants and quality hotel kitchens
- Particularly suited for high precision cooking
- Can reproduce dishes with great consistency

CONSTRUCTION

- Submersible parts made from Stainless Steel for durability and ease of cleaning
- Powerful circulation pump with removable filter to ensure uniform temperature distribution
- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature.
- Versatile clamp for attaching directly to inserts

HEATING

- Stainless steel immersion heating elements
- Float switch safety cut out
- High accuracy electronic controller
- Over temperature safety with reset button



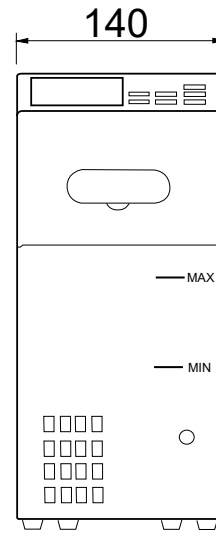
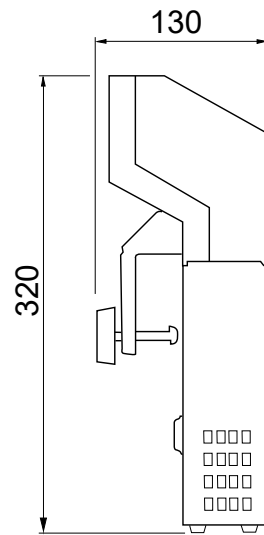
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ALL ANVIL EQUIPMENT COMES WITH A ONE YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.
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DESCRIPTION

MODEL
MAXIMUM TEMPERATURE (°C)
POWER RATING (230V/50Hz)
DIMENSIONS (mm) (W x D x H)
TEMP. DISPLAY PRECISION (°C)
PACKED WEIGHT (kg)

- Unit not available in 120V/60Hz configuration

SOUS VIDE CIRCULATOR

SVD0002
99
1500W
145 x 130 x 320
± 0.1
1,9

Model: SVD0002

NOTE: When viewing the appliance from the front in its usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top.

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Note: Output performance figures quoted are dependant on various factors

Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.