

# Sous Vide Bath



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

## Model: SVD0003

### APPLICATION

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

### CONSTRUCTION

- Compact self contained unit with 14 litre bath
- Powerful circulation pump with multiple inlet and outlet jets to ensure uniform temperature distribution, fitted with removable filters.
- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature.
- Lift out cooking tray for easy loading and unloading
- Lid with insulated mat to preserve heat.

### HEATING

- Large surface area silicone heating element
- Float switch safety cut out
- High accuracy electronic controller
- Built in thermal safety fuse



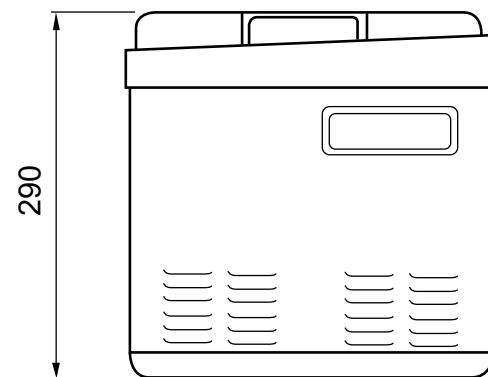
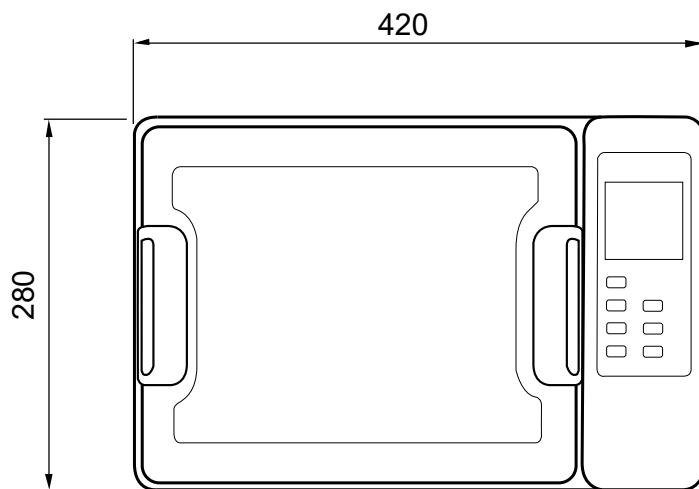
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AXIS



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

SVD0003  
99  
620W  
420 x 280 x 290  
± 0.1  
6,3

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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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# AXIS

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.