

BCE

CATERING EQUIPMENT LTD

Catering Equipment supplied with
Integrity, Honesty and Knowledge



SV102 Sous Vide Circulator



The SV102 Immersion Circulator is one of the most efficient and reliable instruments for sous vide cooking.

Cook to perfection

The SV102 quickly achieves and effectively maintains water temperature for precise cooking every time. By using a pump to create circulation, the machine provides a consistent cooking temperature resulting in uniform doneness, perfect texture and superior flavour – along with consistency.

The device's durable stainless steel body is resilient and features easy-to-use push button membrane controls. The SV102 will revolutionise your kitchen with one of the most innovative advances in the modern kitchen.

Features

- ✓ Easy-to-use digital control panel
- ✓ 0.1°C temperature accuracy
- ✓ 24 hour timer
- ✓ Adjustable clamp for secure placement
- ✓ Low water level alarm
- ✓ Auto off function when the water is too low
- ✓ Space saving design
- ✓ Quiet, low voltage circulation pump
- ✓ Heats up to 30 litres of water
- ✓ Attaches to most water containers

sous vide /su: 'vi:d/

*"involving or denoting a method of preserving food by partial cooking followed by vacuum-sealing and chilling."
"the technique of cooking ingredients in a vacuum-sealed plastic pouch, usually for a long time at a low temperature."*

Specifications

Dimensions: 330mm x 64mm x 152mm (WxDxH)
Pump: 12V Motor
Power: 220-240V, 50Hz, 1500 watts
Weight: 2kg



Low temperature cooking



Seal in the flavour



Perfect everytime



Juicy, moist, tender results



Amazingly easy

