



## SOUS-VIDE COOKER SVC-4-22D

Unstirred sous-vide digital bath with two tanks of 22 and 4 litres capacity.



FOOD PRESERVATION AND SOUS-VIDE  
UNSTIRRED SOUS-VIDE BATHS



### FEATURES AND BENEFITS

- ✓ The entire case is constructed from high quality stainless steel.
- ✓ Two tanks of 4 and 22 litres with the possibility to use partitions.
- ✓ 0.2°C sensitivity / 0.1°C uniformity.

**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 piece of equipment for all leading chefs worldwide.**

- ✓ Precise temperatures.
- ✓ 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.
- ✓ If the water drops below the recommended minimum level or the unit is inadvertently switched on without being filled with water, 'FILL' appears on the display as a visual alert and gives run dry protection.
- ✓ Side lifting handles make it easy to carry the bath around the kitchen and the drain tap allows quick emptying for cleaning.
- ✓ The product is supplied with a stainless steel lid which has an easy grab insulated handle.
- ✓ The bath is also supplied with a removable stainless steel perforated shelf which provides effective distribution of heat uniformly throughout the chamber by convection.
- ✓ The product is powered from a standard 13 amp wall socket.

### SALES DESCRIPTION

### INCLUDES

- ✓ Drain tap.

### ACCESSORIES

- ☐ Digital thermometer and Probe Kit
- ☐ Probe Foam Seal



**sammic** | [www.sammic.com](http://www.sammic.com)  
Food Service Equipment Manufacturer

Polígono Basarte, 1. phone +34 943 15 72 36  
20720 Azkoitia, Spain [sales@sammic.com](mailto:sales@sammic.com)



Project

Date

Item

Qty

Approved

product sheet  
updated 12/03/2020



## SOUS-VIDE COOKER SVC-4-22D

Unstirred sous-vide digital bath with two tanks of 22 and 4 litres capacity.



### SPECIFICATIONS

#### Temperature

Display precision: 0.01 °C

Range: 95 °C - 5 °C

Control: PID-Adaptativo

Sensitivity: 0.2 °C

Uniformity at 55°C: 0.1 °C

#### Time

Resolution: 1 '

Cycle duration: [v:ciclo\_min] - [v:ciclo\_max]

#### General features

Capacity: 4+22 l + l

Total loading: 1250 W

Internal dimensions:

(1) 152 mm x 300 mm x 150 mm

(2) 505 mm x 300 mm x 150 mm

External dimensions (WxDxH): 152 mm x  
300 mm x 150 mm

#### Crated dimensions

450 x 480 x 860 mm

Gross weight: 17 Kg.

### AVAILABLE MODELS

5170010 Sous-vide SVC4-22D 230/50-60/1

\* Ask for special versions availability

 **sammic** | [www.sammic.com](http://www.sammic.com)  
**Food Service Equipment Manufacturer**

Polígono Basarte, 1.  
20720 Azkoitia, Spain

phone +34 943 15 72 36  
[sales@sammic.com](mailto:sales@sammic.com)



Project

Date

Item

Qty

Approved

FOOD PRESERVATION AND SOUS-VIDE  
UNSTIRRED SOUS-VIDE BATHS

product sheet  
updated 12/03/2020