



## Sous-Vide Cooking

The SV-Thermo is a fully integrating thermostatic bath. Equipped with three core probes, the bath allows you to cook multiple products requiring different core temperatures. Direct plumbing to drain, cold and hot water allows for easy and safe water management.



### SV-THERMO TOP

- **Power:** 120V, 1650W, 5-20P
- **Included:** 3 probes for core temperature control
- **Dimensions:** 26.6" L x 16.8" W x 14.4" H
- **Net Weight:** 65 lbs
- **Ship Dims:** 30.3" L x 20.5" W x 17.3" H
- **Ship wt.** 98 lbs