



DESCRIPTION

SV-LAB is the "Water Oven" that fully leverages the benefits of Sous Vide cooking. It features independent connections for hot water, cold water, and drainage, all automatic, with automatic and programmable management of 3 water levels, one core probes, four cooking modes, delayed start with overnight cooking. Its structure is made of AISI304 stainless steel, with thermal insulation and joints that ensure maximum efficiency, uniformity, and precision in water temperature.

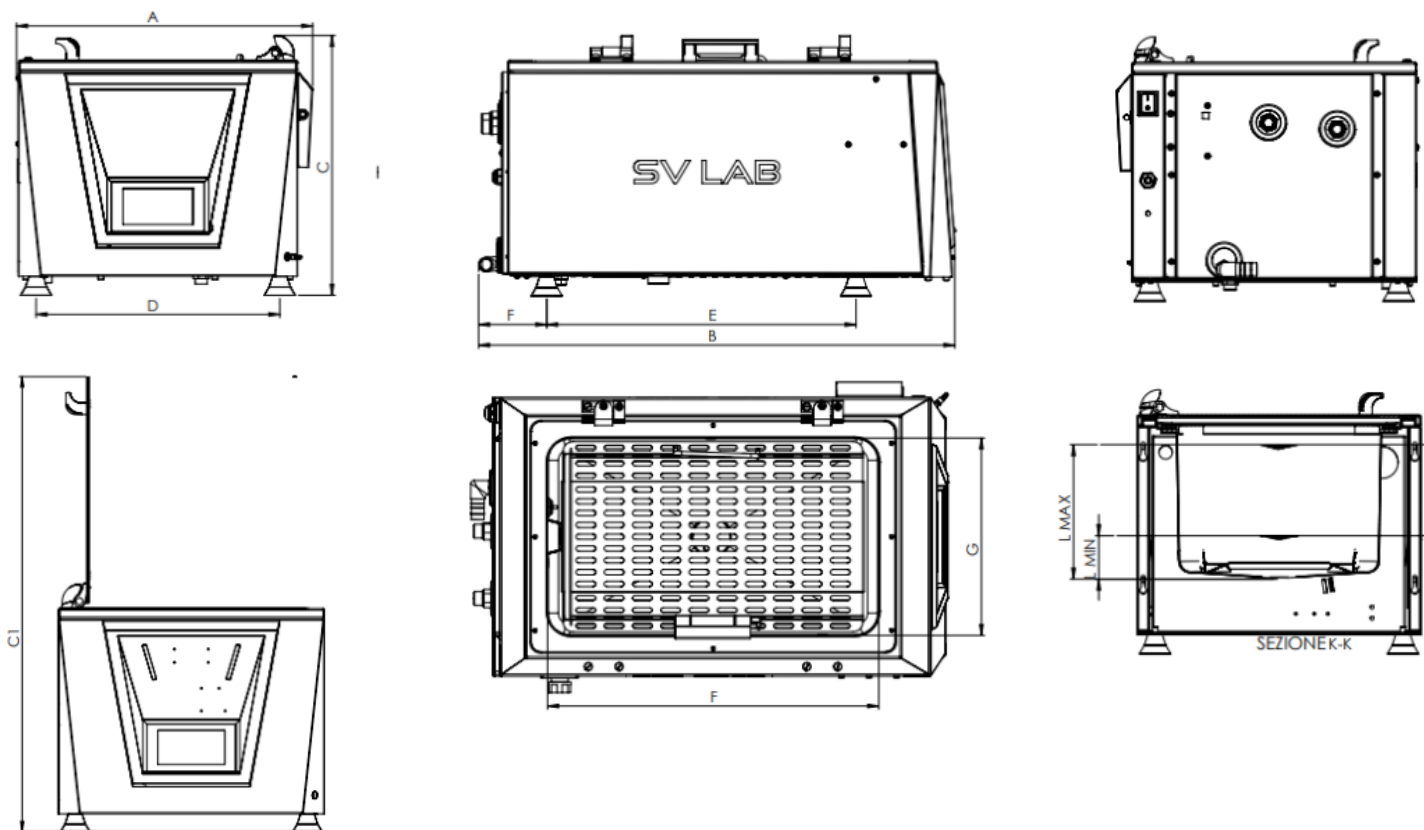


FEATURES

- Chassis and tank in AISI304 stainless steel, electropolished and polished tank, with handles for transport; IPX3 waterproof rating;
- Tempered glass lid, installable on the right or left as needed, attached to hinges with friction in thermoplastic material;
- 2500W heating element distributed over the entire bottom of the tank, with an internal auxiliary ventilation system for cooling electronic components;
- High precision of the bath (+/- 0.5°) and of the core probe (+/- 0.3°) of the PT1000 type, precision class A;
- Double thermal insulation of the tank and the peripheral frame with silicone gasket interposed, ensuring maximum energy savings and eliminating the risk of burns on the machine's steel surfaces;
- Hot water, cold water, and bottom drain connections, allowing numerous cooking process variants, equipped with solenoid valves and filters accessible and cleanable from the outside;
- 3 programmable water levels, automatically managed;
- 1 programmable core probe;
- 1 SYV valve supplied;
- Control panel with 5" TFT touchscreen, protected by scratch-resistant tempered glass, resistant to liquids, humidity, dirt, and dust;
- 5 languages available (IT,EN,FR,ES,DE);
- Four cooking modes: with probe, by time, chef recipes (65 recipes already programmed and divided by food category, meat, fish, vegetables, and specials, only cooking for use in outdoor environments without plumbing connections.
- Possibility to save own recipes up to a maximum of 50.
- Wi-Fi module for connection to the Orved cloud.

ACCESSORIES (NOT INCLUDED)

- "Cook&chill" vacuum bags;
- OPA/PP vacuum bags;
- Trolley with wheels and stainless steel shelf;
- AISI304 stainless steel bag holder basket with seven removable compartments for positioning vacuum-packed products.



TECHNICAL DATA

Maximum height with lid open (C1)	mm	731
Maximum dimensions (AxBxC)	mm	452x726x397
Distance between supports (Dx(E+F))	mm	372x576
Tank dimensions (FxGxH)	mm	513x301x205
Tank depth (H)	mm	205
Maximum water level (L max)	mm	187
Minimum water level (L min)	mm	50
Nominal voltage/Frequency/Phases	V/Hz	220-240V / 50-60Hz / 1Ph+N+PE
Maximum absorbed power	W	2700
Maximum heating power	W	2500
Maximum H2O heating temperature	°C/(°F)	99° (210,2°)
Power cord and plug		3 mt / Schuko
Tank volume	Lt	28,4
Preparation for hydraulic connections		Hot and cold water, drain
Water load/drain management		Automatic
Type and precision of bath probe		PT1000 Class A, +/-0,5°
Type and precision of core probe		PT1000 Class A, +/-0,3°
Connections for core probes		1
User-programmable programs		50
Settable cooking modes		4
Weight	kg	25
Operating temperature (min-max) °C	°C/(°F)	12÷35 (53,6÷95)