

**DESCRIPTION**

SV-LAB PRO is the "Water Oven" that allows you to fully leverage the benefits of Sous Vide cooking, with the ability to chill the product down to +3°C at the end of cooking. It is equipped with independent connections for hot water, cold water, and drainage, all automatic, with automatic and programmable management of 3 water levels, a core probe, four cooking modes, and delayed start with overnight cooking.

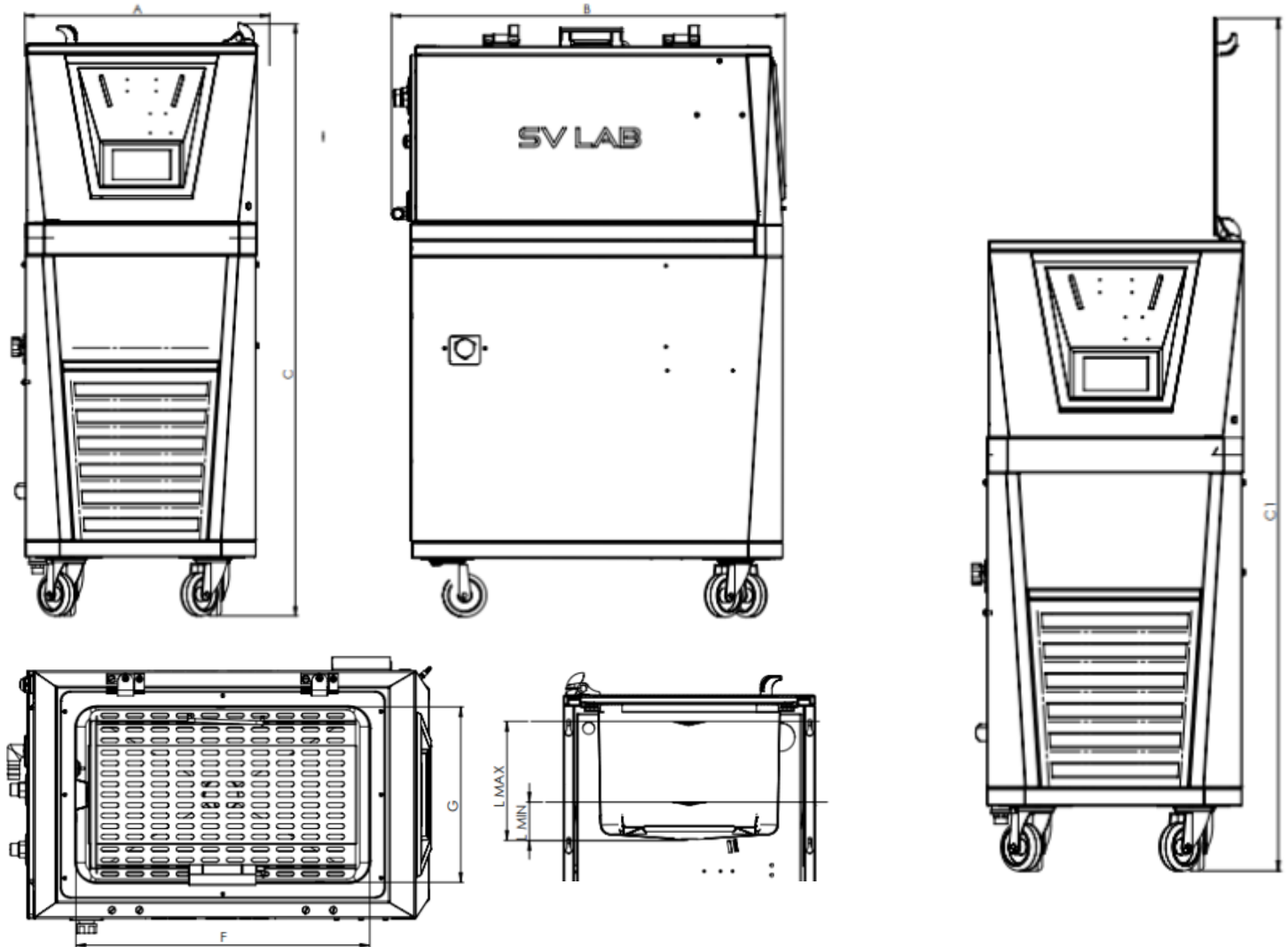
The structure is made of AISI304 stainless steel, thermal insulation, and joints ensure maximum efficiency, uniformity, and water temperature precise control.

**FEATURES**

- Housing and tank made of AISI304 stainless steel, electropolished and polished tank with handles for transportation; IPX3 waterproof rating;
- Tempered glass lid that can be installed on the right or left side as needed, attached to hinges with friction in thermoplastic material;
- 2500W heating element distributed across the bottom of the tank, with an internal auxiliary ventilation system for cooling electronic components;
- Refrigeration device for positive chilling down to +3°C (+37.4°F);
- 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 an interposed silicone gasket, ensuring maximum energy savings and eliminating the risk of burns on the machine's steel surfaces;
- Hot water, cold water, and drain connections, allowing for numerous cooking process variations, 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 a 5" TFT touchscreen, protected by scratch-resistant tempered glass, resistant to liquids, humidity, dirt, and dust;
- 5 available languages (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), cooking only for use outside the kitchen without water connection.
- Possibility to save your 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;
- AISI304 stainless steel bag holder basket with seven removable compartments for placing vacuum-packed products;


**TECHNICAL DATA**

Maximum height with lid open (C1)	mm	1428
Maximum dimensions (AxBxC)	mm	452x726x1098
Distance between supports (Dx(E+F))	mm	/
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 / 50Hz / 1Ph+N+PE
Maximum absorbed power	W	2700
Maximum heating power	W	2500
Refrigerant gas		R290
Maximum H <sub>2</sub> O heating temperature	°C/(°F)	99° (210,2°)
Minimum chilling temperature	°C/(°F)	+3° (+37,4°)
Power cord and plug		3 mt / Schuko
Tank volume	L†	28,4
Preparation for hydraulic connections		Acqua calda e fredda, scarico
Water load/drain management		Automatica
Type and precision of bath probe		PT1000 Classe A, +/-0,5°
Type and precision of core probe		PT1000 Classe A, +/-0,3°
Connections for core probes		1
User-programmable programs		50
Settable cooking modes		4
Weight	kg	82
Operating temperature (min-max) °C	°C/(°F)	12÷35 (53,6÷95)