

simplicity & reliability
ideal for small batches
built to last



SVR7100
Sous Vide Circulator



Excellent Temperature Uniformity & Simple Operation

The SVR7100 is fitted with Ratek's high-flow dual-outlet adjustable pump, which ensures excellent temperature uniformity within even the largest of baths. The pump is powerful enough to ensure all spaces between your bags is circulated to achieve a uniform temperature for precise repeatable results. The simple to use precision digital PID control system produces accurate and stable temperatures in a rugged package purpose built for commercial sous vide kitchens.



SPECIFICATIONS

Temperature Control	Digital PID
Digital Display Type	Active bright red LED
Information Display	<ul style="list-style-type: none"> • Current temperature • Set temperature • Over-temp alarm set-point • Heating indicator • 0.1° resolution
Temperature Control Range	0°C to 100.0°C, (external cooling required for ambient +7°C or less)
Control Stability	+/- 0.1°C (in a Ratek SVT1100 cooking bath)
Heating Power	1,000 Watts
Minimum Tank Depth	200 mm
Pump	Adjustable flow rate up to 17 L/min at 0 head, with pump-out facility, removable for cleaning
Alarm	Visual over-temp indicator
Safety features	<ul style="list-style-type: none"> • Resettable safety thermostat • Over-current protection • Fully enclosed element guard
Power input	240 VAC / 50-60 Hz
Overall dimensions	W125 x D190 x H360mm
Nett weight	4.46 kg

The SVR7100 is ideally suited for cooking baths up to 11 Litres in capacity, and is easily transportable from tank to tank due to the universal mounting clamp. All Ratek sous vide circulators are built to withstand the toughest of operating environments and feature a unique vent system to ensure steam is kept away from the control unit.

When used with a Ratek insulated sous vide cooking tank, the SVR7100 is capable of providing control stability of better than +/- 0.1°C and bath uniformity of better than +/- 0.05°C making it ideal for even the toughest sous vide recipes. The built in element guard ensures bags cannot come into contact with the heater, whilst the pump and guard can be easily removed for easy cleaning.

With all the key features that sous vide cooking demands, the SVR7100 immersion circulator is the essential tool for every commercial kitchen.

RELATED PRODUCTS

Product Code	Description
SVT1100-KIT, SVT2400-KIT	Brushed stainless steel insulated baths with mounting plate for SVR unit and lid. Designed for Ratek SVR7100 & SVR8200.
SVT-CUSTOM	Custom made stainless steel cooking baths, made to size with options of mounting plate for SVR unit, lid and drain taps.

AUSTRALIAN
MADE & SUPPORTED

3 YEAR
PARTS WARRANTY



Quality
ISO 9001
SAI GLOBAL