



# SOUS-VIDE COOKER SVC-28

28 litres capacity.



FOOD PRESERVATION AND SOUS-VIDE  
UNSTIRRED SOUS-VIDE BATHS

## SALES DESCRIPTION

Unstirred digital bath.

- ✓ The entire case is constructed from high quality stainless steel.
- ✓ 28 litres capacity.
- ✓ 0.2°C sensitivity / 0.1°C uniformity.
- ✓ 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.

## INCLUDES

- ✓ Drain tap.

## ACCESSORIES

- Probe foam seal

## 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'

### General features

Capacity: 28 l  
Total loading: 1500 W  
Internal dimensions: 300 mm x 505 mm x 200 mm  
External dimensions (W x D x H): 332 mm x 652 mm x 290 mm  
Tap: yes

## AVAILABLE MODELS

5170005 Sous-vide SVC-28 230/50-60/1

5170006 Sous-vide SVC-28 120/60/1

\* Ask for special versions availability



SAMMIC, S.L. · Basarte, 1  
20720 AZKOITIA (Gipuzkoa) · SPAIN

**sammic** | sammic.com  
Food Service Equipment Manufacturer

Polígono Basarte, 1. phone +34 943 15 72 36  
20720 Azkoitia, Spain sales@sammic.com



|          |      |
|----------|------|
| Project  | Date |
| Item     | Qty  |
| Approved |      |

product sheet  
updated 12/11/2025