



Vvesta
precision

SV100-025

Sous-vide Rack

advanced-cuisine.com

Product highlights



Keep bags perfectly organized. Individual slots hold each vacuum bag upright, preventing overlap and ensuring consistent water circulation for even cooking results.



Maximize cooking capacity. Neatly arranges multiple bags in one container, allowing you to cook more portions at once without crowding.



Stable and secure placement. Designed to keep bags fully submerged and properly spaced, avoiding floating or blocking water flow during sous-vide cooking.



Durable stainless steel construction. Made from high-quality stainless steel for excellent heat resistance, corrosion resistance, and long-lasting durability.



Easy to clean. Smooth surface and simple structure make the rack easy to rinse or place in the dishwasher after use.



Compatible with most containers. Fits common sous-vide containers, pots, and water baths, making it a versatile accessory for home kitchens or professional use.

Technical data

Model	SV100-025
Material	Stainless steel
Dimensions	194 (D) × 178 (W) × 180 (H) mm
Number of slots	3
Slot width	67.5 mm
Temperature resistance	Up to 100°C
Compatible with	Most sous-vide containers and pots
Dishwasher safe	Yes
Weight	0.34 kg