



Vesta  
precision

SV251

Sous Vide Cooker

[advanced-cuisine.com](http://advanced-cuisine.com)

## Product highlights



**Precise temperature control ( $\pm 0.1^{\circ}\text{C}$ ).** Ensures perfect doneness and consistent results every time.



**Powerful heating for large batches.** A high-power system quickly heats water and keeps it stable, delivering precise sous vide results even for large quantities of food.



**Integrated tank design for stable cooking.** The all-in-one water tank design ensures a stable cooking environment and even heat distribution, delivering consistent sous vide results suitable for commercial use.



**Durable stainless steel construction.** Premium stainless steel housing offers long-lasting durability and is easy to clean, making it ideal for professional kitchen environments.



**Lid included for better temperature stability.** The fitted lid helps retain heat and minimize evaporation, improving temperature stability and cooking performance.



**Thoughtful side design for convenience.** A built-in lid holder and recessed side handles make storage and handling easier during busy kitchen operations.

## Technical data

Model	SV251
Rated voltage	220-240 V
Rated frequency	50Hz
Rated power	620 W
Temperature range	5 - 95°C
Time Range	5 min to 99 hours
Accuracy	$\pm 0.1^{\circ}\text{C}$
Dimensions	569 (W) × 455 (D) × 310 (H) mm
Weight	12.6 kg