



Vesta  
precision

SV330

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 2300W high-power system quickly heats water and keeps it stable, delivering precise sous vide results even for large quantities of food.



**Batches handles up to 80 L.** Generously sized to accommodate up to 80 liters of water, perfect for big cuts, family-sized meals, or professional kitchens.



**Large display for easy monitoring.** Easily view and adjust settings at a glance.



**Smart Wi-Fi connectivity.** Control temperature and time remotely from your phone.



**Quiet & efficient circulation.** Keeps water evenly heated for professional-quality sous vide cooking.



**Durable waterproof design.** Built with steel, PPO & PC for long-lasting, safe performance.



**Compact & lightweight build.** Space-saving size fits any kitchen—home or professional.

## Technical data

Model	SV330
Power supply	220-240 V, 50 Hz
Power	2300 W
Pump speed	10 L / min, $\pm 15\%$
Water volume	$\leq 80$ L
Working temperature	5°C-95°C
Temperature accuracy	0.1°C
Waterproofing grade	IPX7
Minimum water height	99.8 mm
Dimensions	155 (W) x 174 (D) x 319 (H) mm
Weight	3 kg
Material	Steel & PPO & PC

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