

Anvil Sous Vide Bath And Circulator

[Complete Unit]

PRODUCT CODE NOT STATED | BRAND Anvil



POWER	VOLTAGE	DIMENSIONS	NET WEIGHT
0.62kW	230V 50Hz	420 x 280 x 290mm	7.5kg

PRODUCT OVERVIEW

Anvil Sous Vide Bath and Circulator is a compact, digital unit for precise low-temperature cooking. Features include a stainless steel body, digital display, lift-out tray, insulated lid, and strong circulation pump. Designed for restaurants and gourmet kitchens.

KEY FEATURES

- Stainless steel construction
- Digital display showing time, set temperature, and current temperature
- Lift-out cooking tray for easy loading/unloading

TECHNICAL SPECIFICATIONS

BRAND	Anvil
POWER	0.62kW
VOLTAGE	230V 50Hz
DIMENSIONS	420 x 280 x 290mm
NET WEIGHT	7.5kg
PACKAGING DIMENSIONS	490 x 340 x 378mm
DISPLAY TYPE	Digital
COOKING TRAY	Lift-out