

powerful circulation
precision control
built to last



SVR8200
Professional Sous Vide Circulator



Serious Sous Vide for Professionals

The SVR8200 is built from the ground up for professional chefs who run busy kitchens, and rely on their sous vide setup to get the job done. It's fitted with Ratek's high-flow dual-outlet adjustable pump, which ensures excellent temperature uniformity within even the largest of baths. Coupled with this is a high-power 2.2 kWatt heater which allows the circulator to heat large cooking tanks in less time, and to bring bags up to temperature more quickly.



SPECIFICATIONS

Temperature Control	Advanced digital PID with fuzzy logic
Digital Display Type	Dual-line active bright LED
Information Display	<ul style="list-style-type: none"> • Current & set temp displayed concurrently • Over & under temp alarm set-point • SP2 preset set-point • Low water level indicator • Heating indicator • Operating mode indicator • 0.1° resolution
Temperature Control Range	-30°C to 100.0°C, (external cooling required for ambient +7°C or less)
Control Stability	+/- 0.02°C (in a Ratek SVT2400 cooking bath)
Heating Power	2,200 Watts
Minimum Tank Depth	200 mm
Pump	Adjustable flow rate up to 17 L/min at 0 head, with pump-out facility, removable for cleaning
Alarm	<ul style="list-style-type: none"> • Audible & visual over-temp with cut-out • Audible & visual low level with cut-out • Visual under-temp indicator
Safety features	<ul style="list-style-type: none"> • Resettable safety thermostat • Low water level cut-out • Over-temp cut-out • Over-current protection • Fully enclosed element guard
Power input	240 VAC / 50-60 Hz
Overall dimensions	W125 x D190 x H360mm
Nett weight	4.95 kg

The SVR8200 features a large dual line display which is easily visible from anywhere in the kitchen, showing you the set temperature and actual temperature side by side. With a loud built-in alarm system, the unit will both visually and audibly alert you if the water level is too low or the water temperature is too high. It's also smart enough to indicate if the temperature is too cold after re-filling. The unit is easily transportable from tank to tank due to the large universal mounting clamp.

When used with a Ratek insulated sous vide cooking tank, the SVR8200 is capable of providing control stability of better than +/- 0.02°C and bath uniformity of better than +/- 0.05°C making it the ultimate tool for the professional chef.

The SVR8200 is for busy kitchens that need to produce professional results, on time, every time.

RELATED PRODUCTS

Product Code	Description
SVT1100-KIT, SVT2400-KIT	Brushed stainless steel insulated baths with mounting plate for SVR unit and lid. Designed for Ratek SVR7100 & SVR8200.
SVT-CUSTOM	Custom made stainless steel cooking baths, made to size with options of mounting plate for SVR unit, lid and drain taps.

AUSTRALIAN
MADE & SUPPORTED

3 YEAR
PARTS WARRANTY



Quality
ISO 9001
SAI GLOBAL