

SousVideTools®

iVide Thermal Circulator Home WiFi

The iVide Thermal Circulator Home WiFi is the worlds smartest Sous Vide tool to date. Thanks to our APP you will never have under or overcooked food again. Simply select the product type you are wanting to cook, select the weight and doneness and the iVide Cooker will do the rest for you.



STANDARD SPECIFICATION

Works best up to a 20 litre capacity

POWER SUPPLY

UK 3 pin plug or Schuko plug for Europe

WARRANTY

2 year warranty



The iVide Sous Vide Thermal Circulator heats to the perfect temperature - no more, no less - which means that your food won't overcook, ever! The iVide Cooker is also the world's first IPX7 water resistant cooker meaning the iVide Cooker can be submerged in up to 1 meter of water for up to 30 minutes without damaging the device. As the iVide Cooker is fully water resistant it can be wiped clean with a damp cloth. Running the device with a vinegar solution will also allow for easy cleaning. You can create a stirred water bath by simply attaching the device to any pot or container via its adjustable clamp.

This Sous Vide thermal circulator really is state of the art. The anti-reflective touch screen control panel is responsive, even with wet fingers. Turn it on with a switch on the back, select °F or °C, set the temperature desired to 0.5°C increments, set the optional timer, then hit start and it will begin circulating and heating water.

Now to the really technical bits. The devices working temperatures are from 0°C to 90°C, with accuracy of 0.1°C. Actual temperature is clearly displayed to 0.1°C. It circulates the water at rate of 8 litres a minute so guarantees to eliminate any hot or cold spots, whilst remaining silent in operation. There is also both an audio & visual notification at the end of the set cooking period after which the circulator still continues to operate at the set temperature.

It is built with a state of the art 800 watt heating element that will never burn itself out.

It has been designed with clothes peg style adjustable clamp to provide flexibility and convenience for cooks who want to use their own kitchen vessels of up to 20 litres or have limited space in the kitchen. When not in use it can be easily stored away taking up very little space.

You've probably heard of Sous Vide – a cooking technique that allows anyone to produce restaurant quality results. To cook Sous Vide, you place food in a plastic bag and immerse it in a water bath. Water gently circulates around the food, bringing it to a precise temperature and providing consistently amazing results.

It is as simple at 1,2,3.

1. Attach "The iVide" to a pot with the adjustable clamp and use the iVide APP to set the time and temperature.
2. Prepare your food and place inside a vacuum sealer bag and remove the air using your vacuum sealer.
3. Remove the food from the vacuum pouch at the end of the cooking time and quickly sear to finish in a hot pan or with a blow torch and serve as you wish.

It really is that easy.



IPX7
Immersion in water
To a depth of 1m



2 YEAR WARRANTY

KEY FEATURES

- + High precision Sous Vide thermal circulator with temperature control
- + Bright touch screen working temperature display
- + Can be applied to virtually any vessel by means of it's patent pending clamp
- + Best performances up to 20 litres
- + Working temperature 0°C to 90°C, accuracy 0.1°C.
- + Low Level water protection device switches off the Sous Vide in case of accidental use without water
- + Near silent running
- + It is built with a state of the art 800 watt heating element that will never burn itself out
- + Maximum pressure flow rate of 8 litres per minute
- + Easy to use water proof controls for selecting desired temperature and time
- + Circulating pump to eliminate cold and hot spots
- + Temperature sensor to prevent overload and overheating
- + iVide Cooker: HxWxD (mm) 393 x 72 x 135
- + Carry Case: HxWxD (mm) 435 x 230 x 118

PRODUCT SPECIFICATION

NAME	MODEL	LIST PRICE
SousVideTools® iVide Thermal Circulator Home WiFi	SVT-01001	
SousVideTools® iVide Thermal Circulator Home WiFi	SVT-01001EU	
iVide Home Carry Case	SVT-01004	