

SousVideTools®

iVide® 2.0 Sous Vide Cooker with WIFI

This is the next generation in Sous Vide Smart Cookers, our iVide 2.0. This new model is Sleeker, Smaller, Quieter and so much more powerful. The large touchscreen control panel is extremely responsive, and it is WiFi enabled for Smart Cooking when used with our iVide APP.



STANDARD SPECIFICATION

Works best up to a 30 litre capacity

POWER SUPPLY

UK 3 pin plug or Schuko plug for Europe

WARRANTY

2 year warranty



The new design is all-black, and the clamp used to secure it to your cooking vessel is smaller and integrated into the unit. The large touch sensitive control panel is extremely responsive, and the device is also WiFi enabled for compatibility with our iVide APP. The 1200-Watt iVide 2.0 Cooker will heat up to 30litres of water from 0°C to 90°C, with accuracy of 0.1°C.

The iVide 2.0 Cooker clamps to the side of the container with a screw action clamp. The screw spins freely and quickly allowing you to mount it securely to all sorts of cooking vessels.

The iVide 2.0 Cooker can be used as a connected or manual device and has excellent manual controls — touch buttons and a digital screen — that are responsive and intuitive. Turn it on, select °F or °C, set the temperature desired to 0.1°C increments, set the optional timer, then hit start and it will begin circulating and heating water. More power doesn't equate to more noise and we've designed the iVide 2.0 Cooker to be exceptionally quiet only producing 42dB of noise.

The iVide 2.0 Cooker heats to the perfect temperature - no more, no less - which means that your food will never overcook! 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 a rate of 12 litres a minute so guarantees to eliminate any hot or cold spots, whilst remaining near silent in operation. There is also both an audio & visual notification at the end of the set cooking period after which the circulator continues to operate at the set temperature.

The iVide 2.0 Cooker is also IPX7 water resistant, meaning it can be submerged in up to 1 meter of water for up to 30 minutes without damaging the device. As the iVide 2.0 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.

The new iVide 2.0 Cooker is engineered with greater performance in mind: 1200 watts of heating power with a 12 litres/min flow rate. Inside the housing is an array of heating, monitoring, and circulating hardware. These components combine to not only heat the water quickly and effectively but keep it at a very precise temperature set-point. The integrated temperature probe is accurate to +/- 0.1°C on up to 30 litres of water.

When not in use, this new smaller iVide 2.0 Cooker can be easily stored away taking up very little space.

Cooking Sous Vide has never been easier, you place food in a vacuum pouch 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 2.0 Cooker" to a cooking vessel with the adjustable clamp and use the manual controls or 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 Cooker with temperature control
- + Bright touch screen working temperature display
- + Can be applied to virtually any vessel by means of integrated screw action clamp
- + Best performances up to 30 litres
- + Working temperature 5°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
- + Maximum pressure flow rate of 12 litres per minute
- + It is built with a state of the art 1200 watt heating element that will never burn itself out
- + Easy to use water proof controls for selecting desired temperature and time
- + Circulating pump to eliminate cold and hot spots
- + Near silent running
- + Temperature sensor to prevent overload and overheating
- + Dimensions: 344 x 66 x 121 (HxWxD) mm
- + 2 Year Parts and Labour Warranty

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
iVide® 2.0 Sous Vide Cooker with WIFI	SVT-01046	8516799090