# Sous Vide Professional™ Classic Series

## **Immersion Circulator**

### The first PolyScience Sous Vide Immersion Circulator

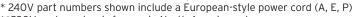
The Sous Vide Professional Classic Series Immersion Circulator is the legendary machine that changed kitchens forever. The breakthrough innovation of this immersion circulator helped pioneer the realm of Sous Vide cooking. The Sous Vide Professional Classic Series is the standard behind many cookbooks and ground-breaking recipes. This thermal circulator offers maximum flexibility and clamps onto any tank with round or flat walls that can hold up to 30L (120V) and 45L (220 - 240V). With its one-touch control it enables you to quickly set or adjust the cooking temperature. Also, its simple selectable high and low pump speeds provide precise liquid circulation control.

#### Includes:

- Operator's Manual

#### **PERFORMANCE**

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Maximum Bath Volume	120V: 8 gal / 30 L 240V: 12 gal / 45 L
Maxmimum Pump Output	3.2 gpm / 12 lpm
Maximum Temperature	200°F / 93°C
Temperature Stability	±0.09°F / ±0.05°C
Heater Wattage	120V: 1100 Watts 230V**: 1600 Watts 240V*: 1600 Watts
Minimum Immersion Depth	3.375 in / 8.57 cm
WEIGHTS & DIMENSIONS	
Unit Dimensions (H x W x D)	14.125 x 3.875 x 7.375 in / 35.88 x 9.84 x 18.73 cm
Shipping Dimensions	12 x 8 x 16 in / 30.5 x 20.3 x 40.6 cm
Shipping Weight	9 lbs / 4.1 kg
COMMERCIAL APPROVALS	Commercial Use ETL Sanitation CE
MODEL NUMBER	
120V	7306AC1B5
230V**	7306AC2D5
220 - 240V	7306AC2*5



<sup>\*\*230</sup>V part number is for use in North America only



- The standard behind many cookbooks and ground-breaking recipes
- 3 preset temperatures
- Pump-flow regulation
- Auto-restart

### The Sous Vide Professional™ CLASSIC Series

This robust immersion circulator enables you to quickly set or adjust the cooking temperature using its one-touch control. Its simple, selectable high & low pump speeds provide precise liquid circulation control.

