

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

Maximum Bath Volume	120V: 8 gal / 30 L 240V: 12 gal / 45 L
Maximum 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

* 240V part numbers shown include a European-style power cord (A, E, P)

**230V 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.