

Sous Vide Professional™ Chef Series

Immersion Circulator

The standard of the professional kitchen

The Sous Vide Professional Chef Series sets the standard for Sous Vide cooking. The Chef Series Immersion Circulator was developed to meet the requirements of the world's best chefs and to add a new dimension of control to your kitchen. With its innovative, new features and award winning design, the Chef Series Immersion Circulator delivers outstanding results under the toughest conditions and demands. The compact design makes for easy storage. The immersion circulator clamps onto any pot or tank with round or flat walls that can hold up to 30 liters (8 gallons) for instant liquid circulation control.

Includes:

- Sous Vide Cookbook
- Travel and Storage Case
- User's Guide
- Temperature Reference Guide

PERFORMANCE

Maximum Bath Volume	8 gal / 30 L
Maximum Pump Output	3.2 gpm / 12 lpm
Maximum Temperature	200°F / 95°C
Temperature Stability	±0.1°F / ±0.07°C
Heater Wattage	1100 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	18 x 11.5 x 9 in / 45.72 x 29.21 x 22.86 cm
Shipping Weight	12.75 lbs / 5.78 kg

COMMERCIAL APPROVALS

Commercial Use
ETL Sanitation, ETL Electric
CE

MODEL NUMBER

120V ~ 50 / 60 Hz	SVC-AC1B
220 - 240V ~50 / 60 Hz	SVC-AC2*

*220 - 240V int'l power plugs available: A, E, P, Z
Example: SVC-AC2E



- Large, back-lit LCD displays set and current temperatures
- Pump-flow regulation
- Auto-restart
- Ability to calibrate to reference standard

The Sous Vide Professional™ CHEF Series was developed to meet the requirements of the world's best chefs and to add a whole new dimension of control to your kitchen. The immersion circulator clamps onto a tank or pot.