

# ATMOVAC

A COMPLETE RANGE OF SOUS-VIDE COOKING SOLUTIONS

**SOFTCOOKER 120**  
**SOFTCOOKER 230**

MADE IN ITALY

## THERMAL IMMERSION CIRCULATORS FOR SOUS-VIDE

With volume capacity from 25 liters (6.6 gallons) to 60 liters per unit (15.6 gallons) our ATMOVAC units will deliver precise temperature control over time in all conditions.

- Precise temperature and time control
- Adapts to a variety of containers.
- Sous-Vide cooking or Precise Rethermalization in Cook and Chill processes
- Perform pasteurization processes for maximum shelf life and sale opportunity
- No direct contact with air or water extends life of foods and provides maximum safety
- Save on energy consumption compared to oven or gas stove



**ALSO AVAILABLE  
FROM ATMOVAC**



**SV-96**  
MADE IN CHINA



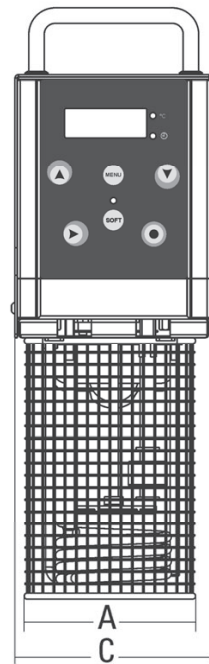
**SV-120**  
MADE IN CHINA



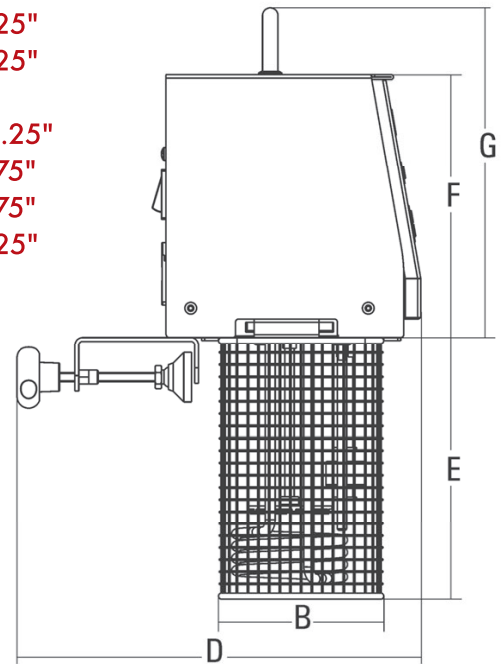
**SV-310**  
MADE IN CHINA

# ATMOVAC

	SOFTCOOKER 120	SOFTCOOKER 230
<b>POWER</b>	120V, 1500W, 12A	220V, 2000W, 9A
<b>NEMA</b>	5-15P	6-15P
<b>MINIMUM WATER LEVEL</b>	3.75"	
<b>MAXIMUM WATER LEVEL</b>	6"	
<b>MAXIMUM VOLUME CAPACITY</b>	15.75 Gal (60L)	
<b>TIMER RANGE</b>	1 - 99 hours	
<b>TEMPERATURE RANGE</b>	24 - 99°C	
	75 - 210°F	
<b>TEMPERATURE VARIANCE (+/-)</b>	.03°C	
	.03°F	
<b>AUTO SHUT-OFF</b>	YES	
<b>DIMENSIONS (L X W X H)</b>	10" x 5" x 13.25"	
<b>NET WEIGHT</b>	10 lbs	
<b>SHIPPING DIMENSIONS (L X W X H)</b>	13" x 9.5" x 18"	
<b>SHIPPING WEIGHT</b>	12 lbs	



- A 4.25"
- B 4.25"
- C 5"
- D 10.25"
- E 6.75"
- F 6.75"
- G 8.25"

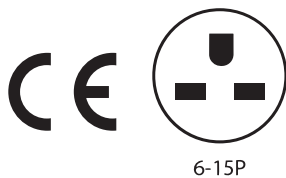


## FEATURES:

- **Heavy-Duty Sturdy construction of AISI 304 Stainless Steel**
- Temperature and Time controls
- 5 Preset cooking programs
- Electro-polished coated spiral element
- Stainless Steel handle for convenient handling

## SAFETY FEATURE:

- Dry-Run Protection
- Element protective cell
- Protection against overvoltage and overheating



V2.11.2020