

SV1 MACHINE SPECS

Sous Vide Immersion Circulator



VACMASTER® SV1 Immersion Circulator

One of the most efficient and reliable instruments for sous vide cooking. The SV1 quickly achieves and effectively maintains water temperature for precise cooking every time. By using a pump to create circulation, the machine provides consistent cooking temperatures resulting in uniform doneness, perfect texture and superior flavor. The SV1 offers a space-saving, stainless steel design and easy-to-use controls. The SV1 will revolutionize your kitchen with one of the most progressive trends in modern cuisine.

Features

- Easy-to-use digital control panel
- Adjustable clamp for secure placement
- Low water level alarm
- Space saving design
- Stainless steel bottom for easier cleanup
- Quiet, low voltage circulation pump
- Heats up to 15 liters of water
- Compatible with most water containers

INCLUDES:

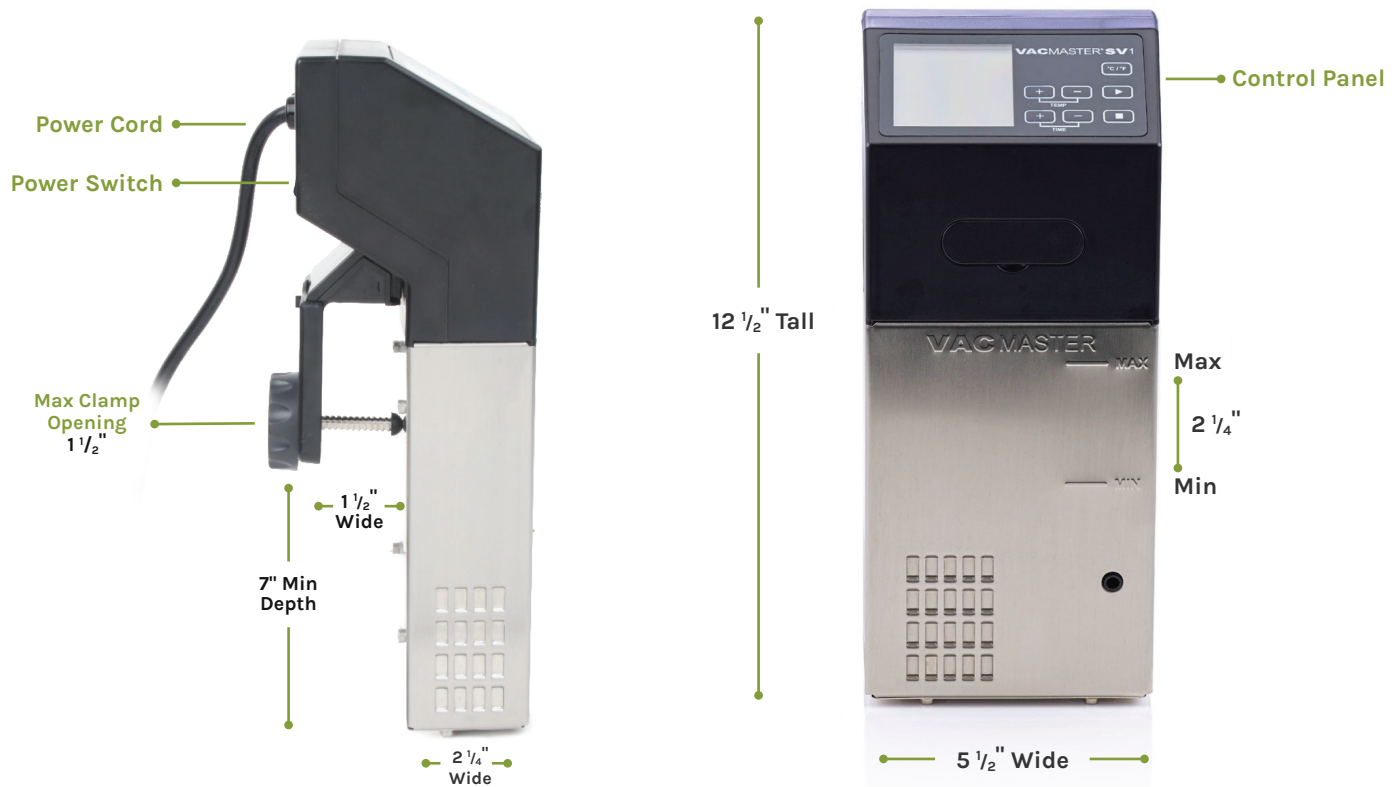
- Maintenance Kit
- User's Guide

VACMASTER® *SV1 Immersion Circulator*

ARY, Inc | 5200 W 110th Street Suite 200, Overland Park, KS 66211 | www.vacmasterfresh.com | 800-821-7849

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DETAILS:

Temperature Range:	25° C to 99° C ± 1° C
Tank capacity:	15 Liters (4 gallons)
Timer:	99 hrs max
Safety:	High temperature protection and low water alarm.
Pump:	Quiet, low voltage circulation pump
Power:	110/240V
Heating Power:	1200 Watts

ACCESSORIES:

- Full Mesh Bags & Rolls
Chamber Sealer compatible, BPA Free, & Sous Vide Friendly
- Suction Bags & Rolls
Suction Sealer compatible, BPA Free, & Sous Vide Friendly
- Water Tank
Sous Vide-Safe and BPA Free



Circulator Specifications

Overall Pump Dimensions:	Pump:	Weight:	Electrical Specifications:
13" x 2.5" x 6"	AD 12V Motor	4.5 lbs.	120V, 60Hz, 1200 Watts

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