

Galaxy SV100 Sous Vide Immersion Circulator with 5 Gallon Water Tank - 120V, 900W

Item #177SV100KIT

Special Features

- Perfect for small scale sous vide cooking
- Adjustable temperature up to 194 degrees Fahrenheit, with an accuracy of +/- <1 degree Fahrenheit
- Heats 1.6 gallons of water per minute; automatically maintains ideal temperature
- Easy-to-read LCD display with built-in 99-hour timer with 1-minute increments
- Tank has built-in capacity indicators for accurate portioning
- Note: only the immersion circulator holds the ETL certification

Technical Data

Circulator Head Length	6 Inches
Water Tank Length	18 Inches
Circulator Head Width	4 1/2 Inches
Water Tank Width	12 Inches
Water Tank Depth	9 Inches
Circulator Head Height	11 1/4 Inches
Amps	7.5 Amps
Voltage	120 Volts
Wattage	900 Watts
Circulation Capacity	8 Gallons



Certifications



5-15P



ETL, US & Canada



IPX7 Submersion
Protection

Technical Data

Features	Digital Display
Maximum Temperature	> 194 Degrees F
Output	1.6 Gallons per Minute
Plug Type	NEMA 5-15P
Power Type	Electric
Tank Capacity	5 Gallons
Temperature Settings	Adjustable
Type	Sous Vide Circulator Kits

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.