

VacPak-It SV08 11 Gallon Sous Vide Immersion Circulator Head with LCD Display - 120V, 1200W

Item #186SV08

Technical Data

Length	6 Inches
Width	4 1/2 Inches
Height	11 1/4 Inches
Amps	10 Amps
Hertz	60 Hz
Voltage	120 Volts
Wattage	1200 Watts
Circulation Capacity	11 Gallons
Features	Digital Display
Material	Stainless Steel



Features

- Perfect for small-scale sous vide cooking; cook and hold food at the perfect temperature
- Cooking temperature of 75-210 degrees Fahrenheit; cycle length up to 99 hours
- Heats up to 11 gallons of water with heating speed up to 1.2 gallons/minute
- LCD display shows target and actual temperatures, accurate to +/- 0.35 degrees Fahrenheit
- 120V, 1200W; stainless steel construction; ETL and IPX7 waterproof certified

Certifications

 5-15P

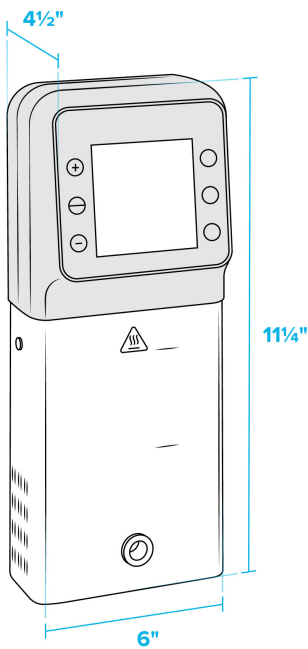
 ETL, US & Canada

 IPX7 Submersion Protection

Technical Data

Output	1.2 Gallons per Minute
Plug Type	NEMA 5-15P
Power Type	Electric
Temperature Settings	Adjustable
Type	Immersion Circulator Heads Immersion Circulators


Plan View



Notes & Details

Serve high quality, perfectly cooked portions of vegetables, meats, and fish with this VacPak-It SV08 sous vide immersion circulator head! Made to mount to the side of a container (sold separately), this immersion circulator allows you to achieve the ideal texture, taste, and tenderness of meats, seafood, and vegetables, and it can even cook several of your most popular foods at the same time in a single tank. This IPX7 waterproof certified circulator is designed to work with tanks up to 11 gallons but is conveniently portable so you can move it from one tank to another as needed. Constructed of 304 stainless steel, this immersion circulator resists corrosion and ensures a longer life for your item.

This sous vide circulator can attain a maximum cooking temperature of 210 degrees Fahrenheit. With innovative features and durable construction, this circulator delivers the best results under tough conditions and demands. Another great benefit of this sous vide circulator head is its consistency. Because you're cooking food at a precise water bath temp, it is impossible to overcook it. This is perfect for caterers and restaurants alike that need to turn out a highly consistent product. The head has a large 2 3/8" x 2 3/8" LCD display that can show both the set point and the current water temperature at the same time so your staff can track cooking more easily. It also has a timer that can display in increments of 1 minute and can be set for any time between 1 minute and 99 hours! This device also features a low water alarm, letting you know when water has evaporated and helping to ensure you won't ruin your culinary creation or cause harm to your unit. It is accurate to +/- 0.35 degrees Fahrenheit.

 **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.