

Sous Vide Professional

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Tank	
Tank Dimensions (W x L x H)	Clamp to any tank or vessel
Tank Volume	Depends on your tank
Dip Depth	-
Heating System Integration	Clamp to tank
Minimum Immersion Height	3.38"
Performance	
Max. Temperature	212°F
Temperature Control Increments	0.1°F
Temperature Stability	± 0.1°F
Lifting System	Manual
Maximum Weight Load	-
Insulating Polypropylene Balls	Optional
Cycle Time	Manual
Circulation Pump	1-speed with adjustable slider
Pressure Flow Rate (Max.)	3.2 gallons per minute
Heater Output	1100W
Power Rating	-
Power Supply	120V / 10A
Display & Controls	
Display Type	LCD
Display Size	2.12" x 3.00"
Backlit Display	✓
Selectable Temperature Readings (°C/°F)	✓
Easy Up and Down Buttons	-
Alarm and Fault Indicators	✓
Operational Features	
Low Liquid Level Safety	✓
Over Temperature Protection	✓
Failsafe Heater Control	✓
Service	
Easy Frontal Access	✓
Error Codes	✓
1 Year Limited Warranty	✓
Housing & Dimensions	
Material	FDA approved plastic
Machine Size (W x L x H)	7.38" x 3.88" x 14.16"
Locking Casters	-
Weight (Net/Shipping)	10 lbs / 13 lbs
Optional Features	
240V Power Supply	✓
Custom Lid for Cambro Tanks	✓
Travel & Storage Case	✓
Double-Wall Cooking Tank (Stainless)	✓

Specifications may change without notice.