

ATMOVAC

A COMPLETE RANGE OF SOUS-VIDE COOKING SOLUTIONS

THERMAL IMMERSION CIRCULATORS

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

- **Precise Temperature and Time Control:** Ensures consistent results in all conditions.
- **Adaptable to Various Containers:** Suitable for a wide range of cooking and rethermalization processes.
- **Ideal for Sous-Vide Cooking and Cook-Chill Processes:** Achieve perfect sous-vide cooking or precise rethermalization.
- **Effective Pasteurization:** Extends shelf life and maximizes sale opportunities.
- **Enhanced Food Safety:** No direct contact with air or water, preserving food quality and safety.
- **Energy Efficient:** Saves on energy consumption compared to traditional ovens or gas stoves.



SV-310

MADE IN CHINA

**ALSO
AVAILABLE
FROM
ATMOVAC**



SV-EZ

MADE IN CHINA



SV-PRO

MADE IN CHINA



SOFTCOOKERXP 120/130

MADE IN ITALY

