

SV-PRO

THERMAL IMMERSION CIRCULATOR FOR SOUS-VIDE

- With volume capacity from 25 liters (6.6 gallons) to 60 liters per unit (15.6 gallons) our ATMOVAC units will deliver precise temperature control over time in all conditions
- Precise temperature and time control
- Adapts to a variety of containers
- Sous-Vide cooking or Precise Rethermalization in Cook and Chill processes
- Perform pasteurization processes for maximum shelf live and sale opportunity
- No direct contact with air or water extends life of foods and provides maximum safety
- Save on energy consumption compared to oven or gas stove



- easy cleaning IPX7 certified
- waterproof

SV-PRO

00:05 - 99:59

0.1°C/°F

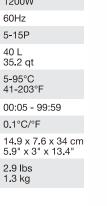
2.9 lbs 1.3 kg

Voltage 110-120V 1200W Power Frequency 60Hz Nema 5-15P Suggested 40 L 35.2 qt container volume Temperature 5-95°C 41-203°F

Time setting range Display accuracy

Dimensions $(L \times W \times H)$ Weight

setting range







MORE PRODUCTS



Warranty: (1) year parts & labor





MADE IN CHINA

