



A COMPLETE RANGE OF SOUS-VIDE COOKING SOLUTIONS

SOFTCOOKERXP 230
MADE IN ITALY

THERMAL IMMERSION CIRCULATORS 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 life 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



**ALSO AVAILABLE
FROM ATMOVAC**



SV-96
MADE IN CHINA

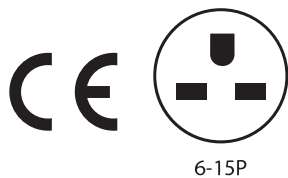


SV-120
MADE IN CHINA

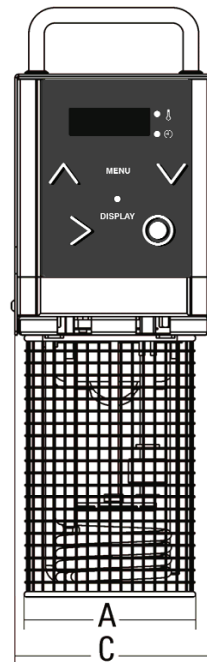


SV-310
MADE IN CHINA

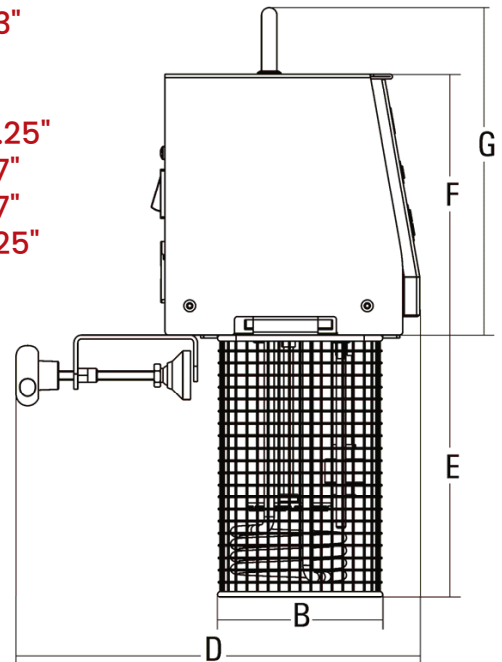
SOFTCOOKERXP 230	
POWER	220V, 2000W, 9A
NEMA	6-15P
MINIMUM WATER LEVEL	3.75"
MAXIMUM WATER LEVEL	6"
MAXIMUM VOLUME CAPACITY	11 Gal (43L)
TIMER RANGE	1 - 99 hours
TEMPERATURE RANGE	24 - 99°C
	75 - 210°F
TEMPERATURE VARIANCE (+/-)	.03°C
	.03°F
AUTO SHUT-OFF	YES
DIMENSIONS (L X W X H)	10.25" x 5" x 15"
NET WEIGHT	10 lbs
SHIPPING DIMENSIONS (L X W X H)	13" x 9.5" x 18"
SHIPPING WEIGHT	12 lbs



ATMOVAC



A 4.3"
 B 4"
 C 5"
 D 10.25"
 E 6.7"
 F 6.7"
 G 8.25"



FEATURES:

- **Heavy-duty AISI 304 stainless steel construction**
- Temperature and time controls
- Working temperature display
- 25 adjustable preset cooking programs
- Delayed start
- Adjustable fixed clamp
- Electro-polished coated spiral element
- Plastic coated stainless steel handle for convenience

SAFETY FEATURE:

- Dry-Run Protection
- Element protective cell
- Protection against overvoltage and overheating

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