ATMØVAC™

SV EZ



This thermal immersion circulator is engineered for precise and reliable sous-vide cooking in commercial kitchens. Its compact, space-saving design allows seamless integration with a wide range of standard containers. Delivering accurate and stable temperature control, it ensures consistent, repeatable cooking results for improved efficiency and product quality.

FEATURES

- Precision temperature and time control for consistent sous-vide cooking and repeatable results.
- Compatible with a wide range of containers, offering flexible integration in commercial kitchen setups.
- Supports pasteurization to extend food shelf life and improve food safety management
- Energy-efficient thermal immersion circulator, reducing operational costs compared to ovens and gas ranges
- No direct contact with air or water, ensuring maximum food safety and product integrity
- No direct contact with air or water ensures food sefty and extend freshness.

1 YEAR WARRANTY

PARTS AND LABOR

DIGITAL CONTROL PANEL



SPECIFICATIONS

Voltage: 110 - 120 V
Power: 900W
Frequency: 60 Hz
Suggested container volume: 31.7 qt (30 L)
Temperature setting range: 41-198°F (5-91°C)
Time setting range: 5 min - 99 hours
Display accuracy: 0.1°
Machine dimensions: Length: 3” (7 cm) Width: 3” (7 cm) Height: 13” (33 cm)
Connection: NEMA 5-15P (120 V)
Weight: 1.87 lb (0.8 kg)
Shipping dimensions: Length: 6.2” (16 cm) Width: 4.9” (12 cm) Height: 15.1” (38 cm)

C ETL LISTED US
Intertek

Babak Food Equipment
(604) 566-9747 · babakfoodequipment.com

Authorized Atmovac dealer · view the full Atmovac range