ATMØVAC™

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



Features

- Temperature and time controls
- WiFi connection and pairing with "Sous Vide Cooker" application available
- LCD display
- Removable filter for easy cleaning
- IPX7 certified waterproof

	SV-PRO
Voltage	110-120V
Power	1200W
Frequency	60Hz
Nema	5-15P
Suggested container volume	40 L 35.2 qt
Temperature setting range	5-95°C 41-203°F
Time setting range	00:05 - 99:59
Display accuracy	0.1°C/°F
Dimensions (L × W × H)	14.9 x 7.6 x 34 cm 5.9" x 3" x 13.4"
Weight	2.9 lbs 1.3 kg





MORE PRODUCTS

Warranty: (1) year parts & labor

5-15P

Intertek

MADE IN CHINA

eurodib

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Babak Food Equipment

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