

Sous Vide Thermal Immersion Circulator

This sous vide cooker features precise temperature control for consistent cooking. It includes a digital interface for setting temperature and time, along with a thermal immersion circulator to maintain even water temperature.



ADDITIONAL IMAGES



Product Overview

Professional Precision Cooking

This sous vide thermal immersion circulator allows you to achieve professional-quality culinary results with ease. By maintaining consistent, precise water temperatures, the device ensures your meals are cooked perfectly from edge to edge. Designed for versatility, the compact unit clips onto your existing kitchen pots, while the whisper-quiet motor provides efficient circulation for uniform heat distribution.

Technical Performance

Rated Power

800 W

Heating Element

Temperature Range 30°C to 95°C

Temperature Precision 0.1 °C

Maximum Timer Duration 99 hours

Design and Interface

Control Interface Touch control panel with LCD display

Connectivity Features Wifi, Bluetooth

Material Construction Stainless steel