

800W Sous Vide Water Bath Cooker

This sous vide cooker is designed for precise temperature control in water baths. It features a digital display for monitoring and adjusting the cooking temperature, ensuring consistent and perfectly cooked meals.



ADDITIONAL IMAGES



Product Overview

Professional Sous Vide Precision

The SVJ-1000 Sous Vide Cooker offers precise temperature control for professional culinary results at home. Designed for versatility, this 800W unit features an adjustable height mechanism compatible with various pot sizes, ensuring uniform heat distribution through an efficient circulation pump. It allows for consistent cooking, locking in moisture and flavor while maintaining temperature stability within 1%.

Technical Specifications

Power Input

800 W

Power Consumption

| | |
|-----------------------|---------------------|
| Temperature Range | 25°C to 100°C |
| Temperature Stability | ± 1% |
| Circulation Pump | 8.50 LPM / 2.25 GPM |
| Maximum Bath Capacity | 15 L |

Design & Materials

Wetted Materials

- Stainless steel (lower housing)
- PC + rubber coating (upper housing)

Compliance & Standards

| | |
|----------------|-----------------------------|
| Certifications | ETL, CETL, CE, CB, GS, RoHS |
|----------------|-----------------------------|

Logistics

Container Loading Quantities

| Container Type | Quantity (pcs) |
|----------------|----------------|
| 20'GP | 3648 |
| 40'GP | 7560 |
| 40'HQ | 8868 |