

Immersion Circulator for Precise Temperature Control

This immersion circulator is designed for precise temperature control in water baths. It features a digital display and a clamp for secure attachment to cooking vessels.



ADDITIONAL IMAGES



Product Overview

Precision Sous Vide Cooking

The SVJ-3000 is a high-performance immersion circulator designed to maintain precise water temperatures for professional-grade cooking results. By circulating water continuously throughout the vessel, it ensures consistent, tender, and moist food every time. The unit is fully adjustable to fit various pot sizes and features an intuitive digital interface for easy time and temperature management.

Technical Specifications

Power Performance

1200 W

Power (220-240V)

1100 W

Power (100-120V)

Temperature Range	25°C to 100°C
Temperature Stability	1 %
Time Setting Range	1 min to 100 hours
Circulation Pump Capacity	8.50 LPM / 2.25 GPM
Maximum Bath Size	15 L

Design and Materials

Construction Materials

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

Compliance and Certifications

Certifications

ETL, CETL, CE, CB, GS, RoHS

Logistics

Loading Capacity

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