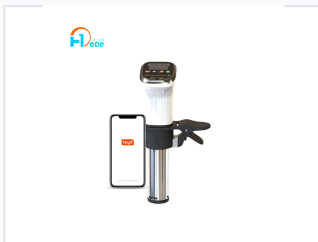


# Immersion Circulator for Sous Vide Cooking

This immersion circulator is designed for sous vide cooking, providing precise temperature control in a water bath. It features a digital display, intuitive controls, and a secure clamp for easy attachment to various containers.



## ADDITIONAL IMAGES



## Overview

### Professional Sous Vide Immersion Circulator

This food-grade stainless steel immersion circulator offers precise temperature control for professional-grade sous vide cooking. Featuring Tuya app integration and a flexible clamp design, it ensures consistent results by maintaining water temperature within  $\pm 0.1^{\circ}\text{C}$ . Designed for safety and convenience, it includes dry-burning protection and four preset cooking menus for effortless operation.

## Performance

### Thermal Performance

**1200 W**

Power Rating

**10 LPM**

Circulation Pump

**0.1**

Stability

### Temperature Range

0-95 (32-203 )

## Safety & Compliance

### Protection Features

Waterproof IPX7 • Dry Burning Protection • Short-circuit Protection

### Certifications

ETL, RoHS, CE, CB, GS

## Logistics

### Packaging and Shipping

Metric	Value
Product Dimensions	131 x 79 x 370 mm
Net Weight	8.00 kg
Gross Weight	9.00 kg
Quantity per Carton	6 pcs

### Container Loading (pcs)

- 20 GP: 2496
- 40 GP: 5430
- 40 HQ: 6360