

Immersion Circulator for Sous Vide Cooking

This immersion circulator is designed for sous vide cooking. It maintains precise temperature control in water baths to ensure evenly cooked food.



Overview

Professional Sous Vide Immersion Circulator

This immersion circulator is designed for precise temperature control in sous vide cooking, ensuring consistent and professional culinary results. Equipped with an intuitive LED display and highly adjustable settings, it provides the reliability needed for professional kitchen environments. Its stable design makes it compatible with various water baths, allowing for versatile and efficient food preparation.

Performance

Temperature Range

20

Minimum Temperature

100

Maximum Temperature

Timer Duration

99 hours

Features

Interface

- Integrated LED display screen
- User-adjustable timer settings
- Precision temperature control