

# Immersion Circulator for Sous Vide Cooking

This immersion circulator is designed for sous vide cooking, providing precise temperature control in a water bath. It ensures even cooking and consistent results for achieving the desired doneness and texture.



## ADDITIONAL IMAGES



## Product Overview

### Precision Immersion Cooking

The SVJ-4000 immersion circulator brings professional-grade temperature control to your kitchen, ensuring food is cooked with exceptional tenderness and consistency. Designed with a high-performance DC brushless motor for silent operation and a durable stainless steel housing, it is built for long-term reliability. Its versatile height adjustment and powerful 1200W heating capacity allow for seamless integration into various cooking vessels.

## Technical Specifications

### Power Ratings

**1200 W**

Power (220-240V)

**1100 W**

Power (100-120V)

Temperature Range: 25°C to 100°C

Temperature Stability: 1 %

Circulation Pump Speed: 8.5 LPM

Max Bath Capacity: 15 L

## Design & Construction

### Ingress Protection

IPX7

### Wetted Materials

Stainless Steel, Polycarbonate, Rubber Coating

## Certifications

### Safety Certifications

ETL, CETL, CE, CB, GS, RoHS

## Logistics

### Container Loading Quantities

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