

Immersion Circulator for Sous Vide Cooking

This immersion circulator is designed for precise temperature control during sous vide cooking. It ensures consistent and even cooking results with features like a digital display, adjustable clamp, and optional smartphone app connectivity.



ADDITIONAL IMAGES



Overview

Professional Sous Vide Precision Cooker

This immersion circulator offers professional-grade precision for sous vide cooking, ensuring consistent and tender results by maintaining exact water temperatures. Equipped with advanced PTC heating and a powerful 10 LPM circulation pump, it guarantees even heat distribution for perfectly cooked meals while retaining nutritional value. Designed for safety and versatility, the device features an IPX7 waterproof rating, intuitive slider touch controls, and smartphone app connectivity for remote monitoring.

Performance

Circulation Pump Capacity

10 LPM
Pump Flow

Power Rating 1200 W

Maximum Thermal Power 1260 W

Technical Specs

Operating Temperature Range	0 - 95
Temperature Stability	±0.1
Connection Requirements	220-240V / 50-60Hz
Construction Materials	Stainless Steel, PC

Features & Safety

Certifications

ETL • RoHS • CE • CB • GS

Safety Protection

- IPX7 Waterproof
- Dry Burning Protection
- Short-circuit Protection

Control Options

- Sensor Touch Panel
- Slider Control
- Smartphone App Control
- 4 Automatic Recipes

Warranty Period

36 months