

Immersion Circulator Sous Vide Cooker

This immersion circulator is designed for consistent and accurate temperature control during cooking. It features a digital display for monitoring temperature and an adjustable clamp for secure attachment to cooking containers.



ADDITIONAL IMAGES



Product Overview

Precision Sous Vide Immersion Circulator

The SVJ-5000 is a professional-grade immersion circulator designed for consistent and accurate temperature control. By circulating water at a stable temperature, it ensures your food is perfectly tender, moist, and cooked evenly every time. Its versatile design features an adjustable height clamp that fits various cooking pots, making it an ideal choice for both home and commercial culinary applications.

Technical Specifications

Performance Metrics

1200 W
Max Power

100 °C
Max Temperature

8.5 LPM
Pump Flow Rate

Voltage Compatibility

- 220-240V 50-60Hz (1200W)
- 100-120V 60Hz (1100W)

Timer Range

1 minute to 100 hours

Construction & Materials

Wetted Materials

Stainless Steel, PC, Rubber Coating

Certifications

Regulatory Approvals

ETL • CETL • CE • CB • GS • RoHS

Logistics

Loading Quantity

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