

Immersion Circulator Sous Vide Cooker

This immersion circulator is designed for sous vide cooking, ensuring consistent and controlled results. With 1200W of power, it efficiently heats and maintains the water temperature for perfectly cooked meals.



ADDITIONAL IMAGES



Product Overview

Smart Sous Vide Circulator

The SVJ-4000 is a high-performance immersion circulator designed to deliver professional culinary results with ease. Utilizing a powerful DC brushless motor for quiet and reliable operation, it maintains precise temperature control for perfectly tender and moist food. Its flexible design allows for seamless attachment to any pot, making it an ideal tool for consistent, restaurant-quality cooking.

Technical Specifications

Performance Metrics

1200 W

Power Output

8.5 LPM

Circulation Speed

15 L

Max Bath Capacity

Operating Range

- Temp Range: 25°C to 100°C
- Time Setting: 1 min to 100 hours
- Temperature Stability: $\pm 1\%$

Voltage Compatibility

220-240V / 50-60Hz, 100-120V / 60Hz

Build & Quality

Materials

- Lower Housing: Stainless Steel
- Upper Housing: PC + Rubber Coating

Safety Certifications

ETL • CETL • CE • CB • GS • RoHS

Water Resistance

IPX7

Logistics

Container Loading Estimates

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