

Immersion Circulator Sous Vide Cooker

This immersion circulator is a precision cooking device that maintains consistent water temperature. It features a digital display for accurate temperature settings, ensuring even cooking and tender results.



ADDITIONAL IMAGES



Overview

Professional Precision Cooking

The SVJ-5000 Immersion Circulator is a high-performance sous vide cooker designed to provide professional-grade, consistent cooking results. Featuring a powerful DC brushless motor and precise temperature stability, this device ensures food is cooked perfectly, remaining tender and moist. Its versatile design allows for easy attachment to various pots, making it an essential tool for achieving repeatable and high-quality culinary outcomes.

Technical Specifications

Power Ratings

1200 W

Power (220-240V)

1100 W

Power (100-120V)

Temperature Range	Room Temperature 25°C to 100°C
Temperature Stability	± 1%
Time Setting Range	1 min to 100 hours

Performance

Circulation Pump	8.50 LPM / 2.25 GPM
Maximum Bath Size	15 L

Construction

Wetted Materials	Stainless Steel, PC, Rubber Coating
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Certifications

Certifications & Standards

ETL • CETL • CE • CB • GS • RoHS

Logistics

Container Loading Quantities

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