

Thermal Immersion Circulator Sous Vide Cooker

This sous vide cooker features a stainless steel construction for durability and precise temperature control. It utilizes thermal immersion circulation to maintain a consistent water bath temperature, ensuring evenly cooked food.



Product Overview

Professional Thermal Immersion Precision

This high-performance thermal immersion circulator is designed to deliver professional sous vide results in any kitchen environment. Featuring a powerful 800W heating element and whisper-quiet circulation, it ensures consistent water temperature for precise, even cooking. The unit is built for durability with an IPX7 waterproof rating and offers versatile control through an intuitive touch interface with connectivity options.

Technical Specifications

Heating Element

800 W

Power Rating

Temperature Range	30°C - 95°C
Temperature Precision	0.1 °C
Maximum Timer	99 hours

Features & Compliance

Connectivity

Wifi • Bluetooth

Safety Standards	IPX7 Waterproof, Whole Waterproof
Interface	Touch control panel with LCD display

Design

Mounting	Adjustable pot clip system
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