

Project:

Item Number:

Quantity:

IMMERSION CIRCULATOR



Immersion Circulator

MODELS

40868 Immersion Circulator (head only)

Immersion Circulator (head, bath and cover) 40861

FEATURES

- Stainless steel housing for durability
- ☐ Temperature stability to 0.1°F (0.06°C) for precise, consistent results
- ☐ Two pump speeds for flexible cooking
- ☐ Three convenient programmable settings for ease of use
- ☐ Accurate LED Celsius or Fahrenheit temperature readouts for precise cooking
- ☐ 40861includes a convenient factory fitted drain valve for easy cleaning
- ☐ 6 ft. (1.8m) cord and plug

DESCRIPTION

Sous Vide is a cooking method in which food is vacuum sealed in a plastic pouch and then cooked at a preset temperature in a water bath. This cooking method provides more control, and allows for perfect repeatable results.

> WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to the Vollrath Equipment and Smallwares Catalog.

Approvals	Date

Agency Listings









Due to continued product improvement, please consult www.vollrathco.com for current product specifications.



IMMERSION CIRCULATOR

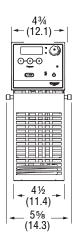
MODELS 40868 Immersion Circulator (head only)

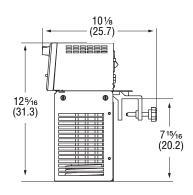
40861 Immersion Circulator (head, bath and cover)

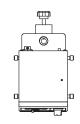
DIMENSIONS

Dimensions shown in inches (cm).

40868





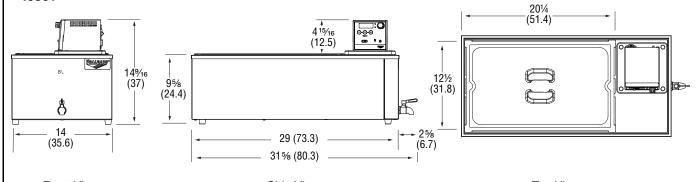


Front View

Side View

Top View

40861



Front View Side View Top View

SPECIFICATIONS

Model	Voltage	Watts	Amps	Plug	Shipping Container W x D x H	Shipping Weight LB (Kg)
40868	120V	1100	11	5-15P	12 x 8 x 15½ (30.5 x 20.3 x 39.4)	10½ (4.8)
40861	120V	1100	11	5-15P	185% 2 335% 2 1334 39.7 x 85.4 x 34.9)	49 (22.2)







The Vollrath Company, L.L.C. 1236 North 18th Street Sheboygan, WI 53081-3201 U.S.A. Customer Service: 800.628.0830 Canada Customer Service: 800.695.8560 Main Fax: 800.752.5620 or 920.459.6573 Technical Services: 800.628.0832 Technical Services Fax: 920.459.5462