

# THE ULTIMATE IMMERSION CIRCULATOR FOR **ANY** CHEF



CREATIVE SERIES **OR** CHEF SERIES **OR** CLASSIC SERIES

Choose the best Sous Vide Professional™ for you.

# SousVide™ PROFESSIONAL

PRECISE TEMPERATURE COOKING SYSTEM™



## CREATIVE SERIES

Specifically designed for the casual user



## CHEF SERIES

The standard of the professional kitchen



## CLASSIC SERIES

The first PolyScience sous vide immersion circulator.

### INCLUDES

Guide to Sous Vide Cooking  
Time & Temperature  
Reference Guide

Sous Vide Cookbook  
Time & Temperature  
Reference Guide  
Travel & Storage Case

PERFORMANCE	Maximum Bath Control Volume	20 liter	30 liter	30 liter (120V) / 45 liter (240V)
	Circulation Pump Flow Rate	6 l/min	12 l/min	5 or 12 l/min
	Maximum Temperature	210°F (99°C)	212°F (100°C)	302°F (150°C)
	Stability	0.1°C	0.07°C	0.05°C
	Heater Wattage (120V/240V)	1100/1100	1100/1100	1100/1600
DESIGN FEATURES	Display	Large Backlit LCD	Large Backlit LCD	LED Readout
	Settable for °F or °C	•	•	•
	Timer	•		
	Auto-Restart After Power Interruption	•	•	•
	Pump Speed Regulation		•	•
	Icon-Based Power Interrupt Indicator		•	
	Icon-Based Fault Indicators		•	
	Ability to Calibrate Display to Reference Standard		•	•
SAFETY	Over-Temperature and Low Liquid Level Safety Protection	•	•	•
AGENCY APPROVALS		ETL, CE	ETL, CE	CSA, CE



### PRECISE

Temperature control within 1/10th of a degree results in perfect texture throughout.



### COMPACT

Compact design makes for easy storage.



### FLEXIBLE

Clamp Sous Vide Professional circulator to any size tank or flat walls.



### CONSISTENT

Improved temperature consistency through circulating water versus still water baths.

## EXPERIENCE THE BENEFITS OF SOUS VIDE COOKING

By cooking in a circulating, precisely controlled bath, you get repeatability, uniform doneness, enhanced flavor, and perfect texture without the stress of strict timing. Side dishes can be held at serving temperature without the risk of drying out,

over-cooking, or burning. The easy-to-store immersion circulator simply clamps to a pot or tank, transforming it into a precisely controlled bath capable of preparing a meal for one or a large dinner party.