

ATMOVAC™

SV-EZ

THERMAL IMMERSION CIRCULATOR FOR SOUS-VIDE

- With volume capacity from 25 liters (6.6 gallons) to 60 liters per unit (15.6 gallons) our ATMOVAC units will deliver precise temperature control over time in all conditions
- Precise temperature and time control
- Adapts to a variety of containers
- Sous-Vide cooking or Precise Rethermalization in Cook and Chill processes
- Perform pasteurization processes for maximum shelf life and sale opportunity
- No direct contact with air or water extends life of foods and provides maximum safety
- Save on energy consumption compared to oven or gas stove



- #### Features
- Temperature and time controls
 - LCD display
 - Removable filter for easy cleaning
 - IPX7 certified waterproof

Voltage	110-120V
Power	900W
Frequency	60Hz
Nema	5-15P
Suggested container volume	30 L 31.7 qt
Temperature setting range	5-92°C 41-198°F
Time setting range	5 mins - 99 hours
Display accuracy	0.1°
Dimensions	7 x 12 x 13 cm 2.7" x 4.7" x 13"
Weight	1.87 lbs 0.85 kg

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MORE PRODUCTS



Warranty: (1) year parts & labor



MADE IN CHINA