

# VACMASTER®

## SV1 Immersion Circulator



The VACMASTER® SV1 Immersion Circulator is one of the most efficient and reliable instruments for sous vide cooking. The SV1 quickly achieves and effectively maintains water temperature for precise cooking every time. By using a pump to create circulation, the machine provides consistent cooking temperatures resulting in uniform doneness, perfect texture and superior flavor. The SV1 offers a space-saving, stainless steel design and easy-to-use controls. The SV1 will revolutionize your kitchen with one of the most progressive trends in modern cuisine.

### Features:

- Easy-to-use digital control panel
- Adjustable clamp for secure placement
- Low water level alarm
- Space saving design
- Stainless steel for easier cleaning
- Quiet, low voltage circulation pump
- Heats up to 30 liters of water
- Attaches to most water containers

### Ideal For:

- Home kitchen
- Small business
- Restaurants and commissaries

### Specifications

Overall Dimensions: (W D H)	13" x 2.5" x 6"
Pump:	AD 12V motor
Electrical Specifications:	120V, 60Hz, 1500 watts
Weight:	4.5 lbs.