

Sous Vide Professional™ Creative Series

Immersion Circulator

Take the technique of master chefs home

The Sous Vide Professional Creative Series provides quality results at an affordable price. By cooking in a precise, controlled circulating bath, you receive consistent, enhanced flavor and perfect texture. In addition, side dishes can be held at serving temperatures without the risk of drying out, overcooking or burning.

The Creative Series Immersion Circulator is ideal for home cooks and culinary students wanting to produce professional results. The easy-to-store and light weight immersion circulator clamps onto any pot or tank with round or flat walls that can hold up to 20 liters (5.3 gallons), transforming it into a controlled bath, capable of preparing a meal for up to 12 guests.

Includes:

- User's Manual
- Guide to Sous Vide Cooking



PERFORMANCE

Maximum Bath Volume	5.3 gal / 20 L
Maximum Pump Output	1.6 gpm / 6 lpm
Maximum Temperature	210°F / 99°C
Temperature Stability	±0.1°F / ±0.07°C
Heater Wattage (120/240V)	1100 Watts
Minimum Immersion Depth	3.375 in / 8.57 cm
Timer	Yes

WEIGHTS & DIMENSIONS

Unit Dimensions (H x W x D)	14.125 x 3.875 x 7.375 in / 35.88 x 9.84 x 18.73 cm
Shipping Dimensions	16 x 10 x 8 in / 40.6 x 25.4 x 20.3 cm
Shipping Weight	6.5 lbs / 2.9 kg

HOUSEHOLD APPROVALS

	Household Use CE
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MODEL NUMBER

120V ~ 60 Hz	CRC-5AC1B
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- Large, back-lit LCD displays set and current temperatures
- Auto-restart

Sous Vide Professional™ CREATIVE Series

This affordable immersion circulator provides the same quality results achieved by many of the world's greatest chefs. Its powerful heater reduces heat-up time.