

VACMASTER® SV1

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.



IDEAL FOR

- Home kitchen
- Small business
- Restaurants and commissaries



FEATURES

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



The Professional Way to Prep, Cook, Package!

VACMASTER® SV1



DETAILS

Temperature Range:	25° C to 99°C ± .01°C
Tank Capacity:	30 liters (7-8 gallons)
Timer:	99 hours with alarm
Safety:	High temperature protection and low water alarm
Pump:	Quiet, low voltage circulation pump
Power:	110/240V
Heating Power:	1500 watts

INCLUDES

- Maintenance Kit
- User's Guide

ACCESSORIES (not included)

- VacStrip® Bags and Rolls
Premium design for optimal vacuum packaging
- Storage Bags and Rolls
Economically priced; work with all vacuum packaging machines
- Zipper Bags
Easy-open and reclosable design
- Water Tank
Hold up to 19 liters of water.



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.