

Sous Vide Professional™ CLASSIC Series

Immersion Circulator

The legendary machine that changed kitchens forever

- The standard behind many cookbooks and ground-breaking recipes
- Includes:
 - Operator's Manual
 - Protective stainless steel cage

PERFORMANCE

Maximum Bath Volume	120V: 8 gal / 30 L 240V: 12 gal / 45 L
Maximum Pump Output	1.3 or 3.2 gpm / 5 or 12 lpm
Maximum Temperature	200°F / 93°C
Temperature Stability	±0.09°F / ±0.05°C
Heater Wattage	120V: 1100 Watts 240V: 1600 Watts

OPERATION

Menu Language & Prompts	English
Minimum Immersion Depth	3.375 in / 8.57 cm

WEIGHTS & DIMENSIONS

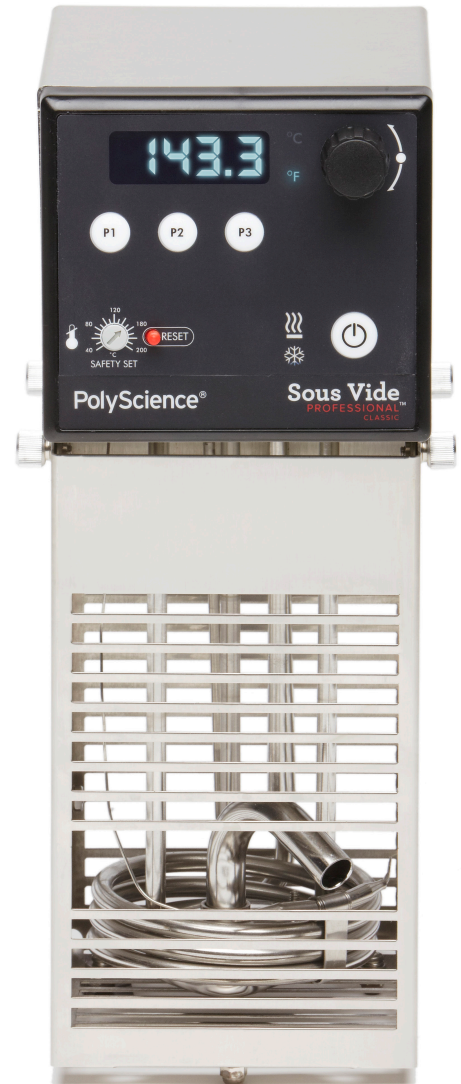
Shipping Dimensions	12 x 8 x 16 in / 30.5 x 20.3 x 40.6 cm
Shipping Weight	9 lbs / 4.1 kg

AGENCY APPROVALS

	Commercial Use ETL Sanitation CE
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PART NUMBER

120V	7306AC1B5
240V	7306AC2E5



The Sous Vide Professional™ CLASSIC Series provides high and low pump speeds to provide precise liquid circulation control.