

immersa expert

IMMERSION CIRCULATOR



This Smart WiFi enabled, immersion circulator is designed for the professional cook. Can handle a larger capacity bath for cooking larger quantities. Achieve delicious, tender results and enjoy the flexibility to cook just about anywhere in the kitchen. Can efficiently heat up to 80 liters.

PATENT PENDING

- Foldable design attaches over water bath vessel.
- Ability to reload previous temp and time after unexpected stops during cooking
- Smart wi-fi app enabled
- Only circulator to pass European CE IPX7 submersible safety reg.



- Pairs well with Vesta sous vide products, vacuum seal pouches and rolls

PRODUCT CODE	SV320
PUMP CAPACITY	10 L/Min
WATER VOLUME	≤50 L US ≤80 L EU
WORKING TEMPERATURE	68°F - 203°F 20°C - 95 °C
TEMPERATURE ACCURACY	0.2 °F 0.1 °C
DIMENSIONS	8.6" x 6.9" x 6.4"
MATERIALS	steel & PC & PPO
VOLTS	(110-120) V±10% US (220-240) V±10% EU
WATTS	1500W +5%/-15% US 2300W +5%/-10% EU
CERTIFICATIONS	GS, CE(EMC/LVD/ERP), RoHS, Reach and ETL
STANDARDS	UL-1026, CAN/CSA-C22.2 No. 64, CAN/CSA-C22.2 No. 109, IEC60335_2_74A(IPX7), 2011/65/EU, EU REACH Regulation No 1907/2006 Article 33(1) SVHC174, UL-499,
WARRANTY	2 Years

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