

THE ULTIMATE
IMMERSION CIRCULATOR
FOR ANY CHEF

SousVide™
PROFESSIONAL

PRECISE TEMPERATURE COOKING
SYSTEM™



CHEF SERIES

OR

CREATIVE SERIES

Choose the best
Sous Vide Professional for you.

Sous Vide™ PROFESSIONAL

PRECISE TEMPERATURE COOKING SYSTEM™



CREATIVE SERIES

Specifically designed for the casual user



CHEF SERIES

The standard of the professional kitchen

INCLUDES		Guide to Sous Vide Cooking Time & Temperature Reference Guide	Sous Vide Cookbook by Chef Thomas Keller Time & Temperature Reference Guide Instructional DVD
PERFORMANCE	Maximum Bath Control Volume	20 liter	30 liter
	Circulation Pump Flow Rate	6 l/min	12 l/min
	Maximum Temperature	210°F (99°C)	212°F (100°C)
	Stability	0.1°C	0.07°C
	Heater Watts (60Hz/50Hz)	1100 W	1100 W
DESIGN FEATURES	Large Backlit LCD Display	•	•
	LCD Settable For °F or °C	•	•
	Timer	•	
	Auto-Restart After Power Interruption	•	•
	Icon-Based Power Interrupt Indicator		•
	Icon-Based Fault Indicators		•
	Ability to Calibrate Display to Reference Standard		•
Pump Speed Regulation		•	
SAFETY	Over-Temperature and Low Liquid Level Safety Protection	•	•
AGENCY APPROVALS		ETL, CE	ETL, CE



PRECISE

Temperature control within 1/10th of a degree results in perfect texture throughout.



COMPACT

Compact design makes for easy storage.



FLEXIBLE

Clamp Sous Vide Professional circulator to any size tank or flat walls.



CONSISTENT

Improved temperature consistency through circulating water versus still water baths.

EXPERIENCE THE BENEFITS OF SOUS VIDE COOKING

By cooking in a circulating, precisely controlled bath, you get repeatability, uniform doneness, enhanced flavor, and perfect texture without the stress of strict timing. Side dishes can be held at serving temperature without the risk of drying out,

over-cooking, or burning. The easy-to-store immersion circulator simply clamps to a pot or tank, transforming it into a precisely controlled bath capable of preparing a meal for one or a large dinner party.