

## THERMAL IMMERSION CIRCULATORS FOR SOUS-VIDE

With volume capacity from 25 liters (6.6 gallons) to 60 liters per unit (15.6 gallons) our ATMOVAC units will deliver precise temperature control over time in all conditions.

- Precise temperature and time control
- Adapts to a variety of containers.
- Sous-Vide cooking or Precise Rethermalization in Cook and Chill processes
- Perform pasteurization processes for maximum shelf live and sale opportunity
- No direct contact with air or water extends life of foods and provides maximum safety
- Save on energy consumption compared to oven or gas stove



## ALSO AVAILABLE FROM ATMOVAC



**SV-96** Made in China



**SV-310** Made in China



SOFTCOOKER XP 120/230 MADE IN ITALY



Please consult our website www.eurodib.com for additional information on our product lines. **US** 334 Cornelia St., Suite #272, Plattsburgh, NY 12901 | **CAN** 120 rue de la Barre, Boucherville, QC, J4B 2X7 1 888 956 6866 | info@eurodib.com | www.eurodib.com

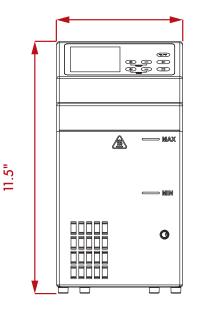
SV-120	
POWER	120V, 1200W, 10A
NEMA	5-15P
MINIMUM WATER LEVEL	4.25″
MAXIMUM WATER LEVEL	6.75″
MAXIMUM VOLUME CAPACITY	10.5 Gal (40L)
WATER CIRCULATION RATE	1.3 Gal/min (5 L/min)
TIMER RANGE	5 mins - 99 hrs
TEMPERATURE RANGE	5 - 99°C
	41 - 210°F
TEMPERATURE VARIANCE (+/-)	0.1°C
	0.1°F
AUTO SHUT-OFF	NO
DIMENSIONS (L X W X H)	5.75″ x 7.25″ x 11.5″
NET WEIGHT	4.5 lbs
SHIPPING DIMENSIONS (L X W X H)	19″ x 16.5″ x 14.25″
SHIPPING WEIGHT	9.5 lbs

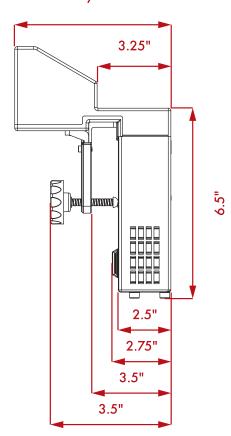






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## **FEATURES:**

- Temperature and Time Controls
- Adjustable fixed clamp
- Removable filter for easy cleaning
- IPX7 certified waterproof

## **SAFETY FEATURE:**

- Dry-Run Protection
- Element protective cell
- Protection against overvoltage and overheating

V2.12.2021



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