

Galaxy Sous Vide Starter Kit with Vacuum Packing Machine, Immersion Circulator, and 5 Gallon Water Tank

Item #177GSVKIT

Special Features

- Combines all the equipment you need for sous vide cooking
- 10" seal bar and 1/4 hp maintenance-free dry pump create a secure seal
- Immersion circulator allows temperature up to 194 degrees Fahrenheit with an accuracy of <1 degree
- Heats 1.6 gallons of water per minute; automatically maintains ideal temperature
- Durable tank withstands high temperatures and has built-in capacity indicators for accurate portions
- Note: only the immersion circulator and vacuum packing machine holds the ETL certification

Technical Data

Seal Length	10 Inches
Chamber Width	10 7/16 Inches
Chamber Depth	11 13/16 Inches
Chamber Height	3 15/16 Inches
Circulation Capacity	8 Gallons
Horsepower	1/4 hp
Installation Type	Countertop
Number of Seal Bars	1 Bars
Output	1.6 Gallons per Minute
Plug Type	NEMA 5-15P



Certifications



5-15P



IPX7 Submersion Protection



ETL Listed

Intertek

Technical Data

Pump	Dry
Style	Chamber
Tank Capacity	5 Gallons
Temperature Settings	Adjustable
Type	Sous Vide Circulator Kits

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.