

VacPak-It SV158KIT Sous Vide Immersion Circulator Head with 12.5-gallon Water Tank- 120V, 1800W

Item #186SV158KIT

Technical Data

Length	5 1/2 Inches
Width	5 1/4 Inches
Height	12 Inches
Hertz	60 Hz
Voltage	120 Volts
Wattage	1800 Watts
Circulation Capacity	16 Gallons
Features	Digital Display
Output	2.5 Gallons per Minute
Plug Type	NEMA 5-15P



Features

- Perfect for small-scale sous vide cooking; cook and hold food at the perfect temperature
- Cooking temperature of 75-210 degrees Fahrenheit; cycle length up to 99 hours
- Heats up to 16 gallons of water with heating speed up to 2.5 gallons/minute
- 4 3/4" x 4" LCD display shows target and actual temperatures, accurate to +/- 0.2 degrees Fahrenheit
- Note: only the immersion circulator holds the ETL certification

Certifications



5-15P



ETL Listed

Technical Data

Power Type	Electric
Tank Capacity	12.5 Gallons
Type	Sous Vide Circulator Kits

Notes & Details

Serve high quality, perfectly cooked portions of vegetables, meats, and fish with this VacPak-It SV158 sous vide immersion circulator head with 12.5 gallon water tank! Mounted on the side of the water tank, this immersion circulator allows you to achieve the ideal texture, taste, and tenderness of meats, seafood, and vegetables, and it can even cook several of your most popular foods at the same time in a single tank, cutting down on the amount of space you would otherwise need to make multiple meals at once.

This sous vide circulator can attain a maximum cooking temperature of 210 degrees Fahrenheit. With innovative features and durable stainless steel construction, this circulator delivers the best results under tough conditions and demands. Another great benefit of this sous vide circulator head is its consistency. Now you can make high quality meals with the same consistency every time. Because you're cooking food at a precise water bath temperature, you never have to worry about overcooking or undercooking again! It allows anyone in your kitchen to cook even your most sensitive meals perfect every time. This IPX7 waterproof certified circulator is designed to work with tanks up to 16 gallons but is conveniently portable so you can move it from one tank to another.

The head has a large 4 3/4" x 4" LCD display that can show the set and current water temperatures at the same time so your staff can track cooking more easily while getting other tasks done. It is accurate to +/- 0.2 degrees Fahrenheit. This device also features a low water alarm, letting you know when water has evaporated and helping to ensure you won't ruin your culinary creation or cause harm to your unit. This sous vide circulator head has a timer that can display in increments of 1 minute and can be set for any time between 1 minute and 99 hours!

The included water tank holds up to 12.5 gallons of water, and can be heated at up to 2 1/2 gallons per minute, reducing the time it takes to produce perfectly-cooked foods. The tank's durable, stain-resistant polycarbonate construction makes it capable of withstanding heavy use, and its rounded corners make transport comfortable. Along with the circulator head, this tank is perfect for caterers and restaurants alike that need to turn out a highly consistent product. Streamline your vacuum-sealed cooking process with this circulator head and water tank!

Set Includes:

- 12.5 gallon water tank
- Sous vide circulator head

⚠ 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.