

VacPak-It SVC100 2.6 Gallon Thermal Sous Vide Circulator - 650W, 110/120V

Item #186SVC100



Technical Data

Width	16 Inches
Depth	10 1/2 Inches
Height	10 Inches
Voltage	120 Volts
Wattage	650 Watts
Circulation Capacity	2.6 Gallons
Features	Digital Display Programmable
Material	Stainless Steel
Output	1.2 Gallons per Minute



Features

- Durable 304 stainless steel 2.6 gallon tank with removable tray
- Ranges from 41-203F degrees Fahrenheit with an accuracy of +/- <1 degree Fahrenheit
- Automatically maintains ideal temperature
- Easy-to-read LCD display with built-in 99-hour timer with 1-minute increments
- Comes to temperature quickly by heating 1.2 gallons of water per minute

Certifications



Technical Data

Plug Type	NEMA 5-15P
Power Type	Electric
Tank Capacity	2.6 Gallons
Temperature Range	41 - 203 Degrees F
Temperature Settings	Adjustable
Type	Water Bath Cookers

Notes & Details

Serve perfectly cooked foods at your restaurant or catering event with this VacPak-It SVC100 2.6 gallon thermal sous vide circulator! Ideal for a variety of uses, you can program this unit to cook up to 203 degrees Fahrenheit with an impressive degree of accuracy of +/- <1 degree Fahrenheit. Plus, once you set the temperature this unit heats up quickly by heating 1.2 gallons of water per minute. With its simple-to-use design, the LCD display on this sous vide circulator can be set to cook from 1 minute to 99 hours, with the ability to increase the time in 1 minute increments. You can also take this unit to your events with its convenient carrying handles!

Becoming increasingly popular in kitchens for its many benefits, sous vide cooking retains nutrients and natural juices, while also making it nearly impossible to over or undercook, resulting in healthier, more delicious foods. Because the food is securely sealed during cooking, this thermal circulator allows you to achieve the ideal texture, taste, and tenderness, and it can even cook several of your most popular foods at the same time with the help of the removable racks (sold separately). This versatile sous vide circulator provides an effortless way to prepare a variety of menu items, from your finest steak and duck entrees, to eggs for your salads, to portion-sized creme brulee or cheesecakes for your catering event.

To use this circulator bath system, simply set the temperature and time, lift up the lid, place a vacuum-sealed bag of seasoned product in the bath, replace the lid, and wait for the product to cook. The insulated air retains heat to keep the temperature consistent and reduce the amount of energy used, while the lid prevents evaporation. Made of durable 304 stainless steel, the unit and its racks are easy to wipe down after water removal. For operation, it requires a 110/120V electrical connection.

 **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.