STATE MACHINE SPECS



VACMASTER® SV10 Immersion Circulator

The VacMaster SV10 immersion circulator with built-in temperature probe delivers the latest advancements in sous vide technology. Engineered and manufactured using the highest-level materials and workmanship, this sous vide machine was designed specifically with the professional chef and commercial kitchen in mind. Sleek and compact, the SV10 is extremely user-friendly and features a non-reflective touchscreen, built-in temperature probe, high-quality food-grade plastic housing, and a powerful flow pump capable of propelling 16 liters of water per minute.

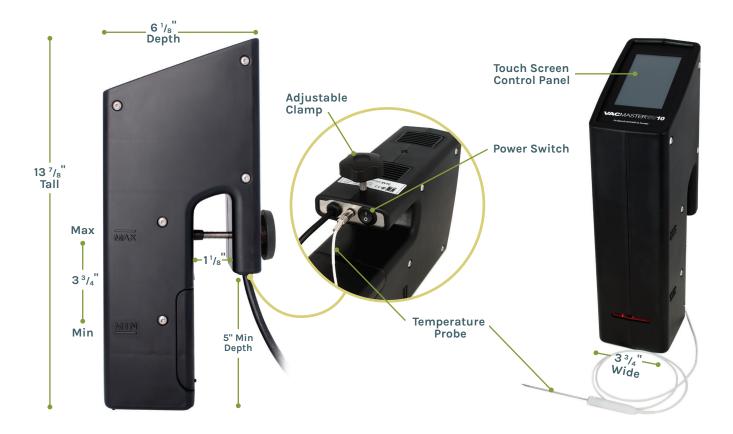
Features

- Built-in core temperature probe
- Easy-to-use non-reflective touch screen
- Adjustable clamp for secure placement
- Low water level alarm
- 7 language settings
- Quiet, low voltage circulation pump
- Heats up to 40 liters of water
- Compatible with most water containers

Includes

- User's Guide

S'VIO MACHINE SPECS



Details:

Temperature Range: 25° C to 99° C ± 1° C

Tank capacity: 40 Liters (10.5 gallons)

Timer: 99 hours 59 minutes max

High temperature protection Safety:

and low water alarm.

Pump: Quiet, low voltage

circulation pump

Heating Power: 1300 Watts

Performance: 1st Rate Ventilation

UPC Code 05420293102

Accessories:

Premium & Standard Chamber Pouches Chamber sealer compatible, BPA free,

& sous vide friendly

Full Mesh Suction Bags & Rolls

Suction sealer compatible, BPA free,

& sous vide friendly

Water Tank

BPA free & sous vide friendly

Warranty:

1 Year Limited Warranty

Circulator Specifications

Overall Pump Dimensions: 13.875" x 3.75" x 6.125"

Pump: AD 12V Motor Weight: 4.90 lbs. **Electrical Specifications:** 120V, 60Hz, 1300 Watts