

# SOUS VIDE PROFESSIONAL™ CHEF SERIES

The **CHEF Series Immersion Circulator** was developed to meet the requirements of the world's best chefs and to add a whole new dimension of control to your kitchen.

With its innovative, new features and award winning design, the CHEF Series Immersion Circulator delivers outstanding results under the toughest conditions and demands.

The compact design makes for easy storage. The immersion circulator clamps onto any pot or tank with round or flat walls that can hold up to 30 litres for instant liquid circulation control.



**PolyScience®**  
Innovative Culinary Technology

## FEATURES

- Compact design and easy-to-store
- High-grade stainless steel heating coil and pump ensure lasting, trouble-free performance
- Control cooking liquid circulation level by easily adjustable pump pressure outlet

## PERFORMANCE

- Maximum Bath Volume: 30 litres
- Maximum Pump Output: 12 litres per minute
- Maximum Temperature 95°C
- Temperature Stability: ±0.07°C
- Heater Wattage: 1100 Watts (240V)

## OPERATION

- Menu Language & Prompts: English
- Minimum Immersion Depth: 8.57 cm

## INCLUDES

- Sous Vide Cookbook
- Time and Temperature Reference Guide
- Travel and Storage Case



## SPECIFICATIONS

- Unit Dimensions (H x W x D): 35.88 x 9.84 x 18.73 cm
- Unit Weight: 4.1 kg
- Shipping Dimensions: 45.72 x 29.21 x 22.86
- Shipping Weight: 5.78 kg
- SKU – PS7001-000

## SOUS VIDE AUSTRALIA

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ACCURACY MATTERS.

