

# 800W Sous Vide Water Bath Cooker

This sous vide cooker is designed for precise temperature control in water baths. It features a digital display for monitoring and adjusting the cooking temperature, ensuring consistent and perfectly cooked meals.



## ADDITIONAL IMAGES



## Product Overview

### Professional Sous Vide Precision

The SVJ-1000 Sous Vide Cooker offers precise temperature control for professional culinary results at home. Designed for versatility, this 800W unit features an adjustable height mechanism compatible with various pot sizes, ensuring uniform heat distribution through an efficient circulation pump. It allows for consistent cooking, locking in moisture and flavor while maintaining temperature stability within 1%.

## Technical Specifications

### Power Input

**800 W**

Power Consumption

Temperature Range	25°C to 100°C
Temperature Stability	± 1%
Circulation Pump	8.50 LPM / 2.25 GPM
Maximum Bath Capacity	15 L

## Design & Materials

### Wetted Materials

- Stainless steel (lower housing)
- PC + rubber coating (upper housing)

## Compliance & Standards

Certifications	ETL, CETL, CE, CB, GS, RoHS
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## Logistics

### Container Loading Quantities

Container Type	Quantity (pcs)
20'GP	3648
40'GP	7560
40'HQ	8868