

# Immersion Circulator Sous Vide Cooker

This immersion circulator maintains consistent temperatures for perfectly cooked meals. The 1200W sous vide cooker ensures efficient and uniform heating of water, enabling precise temperature control for optimal results.



## ADDITIONAL IMAGES



## Product Overview

### Precision Immersion Circulator

The SVJ-2000 Sous Vide Cooker is a professional-grade precision cooking device designed to maintain uniform temperatures for consistently tender and moist results. Featuring an IPX7 waterproof rating and a durable stainless steel housing, this immersion circulator is engineered for long-term reliability in demanding kitchen environments. With a powerful brushless motor for low-noise operation and an adjustable height clamp, it provides the versatility needed to handle a wide range of pot sizes and culinary tasks.

## Technical Specifications

### Power Performance

**1200 W**

Rated Power (220-240V)

**1100 W**

Rated Power (100-120V)

**12000 Hours**

Motor Lifespan

### Temperature Settings

Room Temp (25°C) to 100°C

### Temperature Stability

1 %

### Circulation Capacity

8.5 LPM

## Compliance and Quality

### Certifications

ETL, CETL, CE, CB, GS, RoHS

## Logistics

### Loading Quantities

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