

Precision Immersion Circulator for Sous Vide Cooking

This sous vide cooker is a precision immersion circulator designed for consistent temperature control. It features a digital display for monitoring temperature and timer settings, along with a secure clamp for attaching to cooking containers.



ADDITIONAL IMAGES



Product Overview

Professional Precision Immersion Circulator

The SVJ-2000 is a high-performance sous vide immersion circulator engineered for professional kitchens and culinary enthusiasts. Featuring a powerful DC brushless motor and a 1200W heating element, it ensures rapid water heating and exceptional temperature stability of $\pm 1\%$. The device is designed with a durable stainless steel and rubber-coated housing, offering versatile height adjustment to fit a wide range of cooking vessels.

Technical Specifications

Power Ratings

1200 W

Power (220-240V)

1100 W

Power (100-120V)

Performance Capabilities

100 °C

Max Temperature

8.5 LPM

Pump Circulation

12000 Hours

Motor Life

Time Setting Range

1 minute to 100 hours

Certifications & Compliance

Regulatory Compliance

ETL, CETL, CE, CB, GS, RoHS

Logistics

Container Loading (Qty)

Container Type	Quantity
20'GP	3648
40'GP	7560
40'HQ	8868