

Sous Vide Immersion Circulator

This sous vide immersion circulator maintains precise temperature control in water baths for consistent cooking results. It features a digital display and a robust clamping mechanism for secure attachment to various container sizes.



ADDITIONAL IMAGES



Product Overview



The SV800 features a sleek, waterproof design for maximum durability and safety.

Professional Precision Sous Vide

The SV800 immersion circulator provides professional-grade temperature control for consistent, repeatable cooking results. Featuring a waterproof brushless motor design, it ensures quiet operation and exceptional longevity with a service life of up to 10,000 hours. This device is engineered for ease of use, incorporating intuitive digital controls and a robust waterproof build suitable for both commercial kitchens and home culinary environments.

Technical Specifications

You can choose wifi or not



Intuitive control interface allowing precise adjustments to temperature and timer settings.

Power Requirements	100V-240V, 50/60Hz, 800W
Temperature Range	0°C to 90°C
Temperature Accuracy	± 0.1 °C
Pump Speed	12 LPM
Certifications & Safety	PSE PLUG, Waterproof

Cooking Performance

Control the temperature accurately



It effectively generates 360 degree strong water cycle, and distributes heat evenly through water flow to keep the whole pot at constant temperature form 3D heating effect, which can save time and easily achieve desired cooking effect.

Only cost 12 mins to boil 3L water from 25°C to 60°C

Advanced 360-degree circulation creates a 3D heating effect for uniform cooking.

Key Performance Metrics

12 mins

Boil Time (3L, 25°C to 60°C)

10000 hours

Motor Service Life

Temperature Reference Guide

Food Item	Temp (°C)	Time
Egg	65	45 MIN
Beef	52	60 MIN
Fish	50	25 MIN
Pork	65	36 H
Ribs	62	72 H