

ATMOVAC

A COMPLETE RANGE OF SOUS-VIDE COOKING SOLUTIONS

SV-310

THERMAL IMMERSION CIRCULATORS FOR SOUS-VIDE

With volume capacity from 25 liters (6.6 gallons) to 60 liters per unit (15.6 gallons) our ATMOVAC units will deliver precise temperature control over time in all conditions.

- Precise temperature and time control
- Adapts to a variety of containers.
- Sous-Vide cooking or Precise Rethermalization in Cook and Chill processes
- Perform pasteurization processes for maximum shelf life and sale opportunity
- No direct contact with air or water extends life of foods and provides maximum safety
- Save on energy consumption compared to oven or gas stove



ALSO AVAILABLE
FROM ATMOVAC



SV-EZ



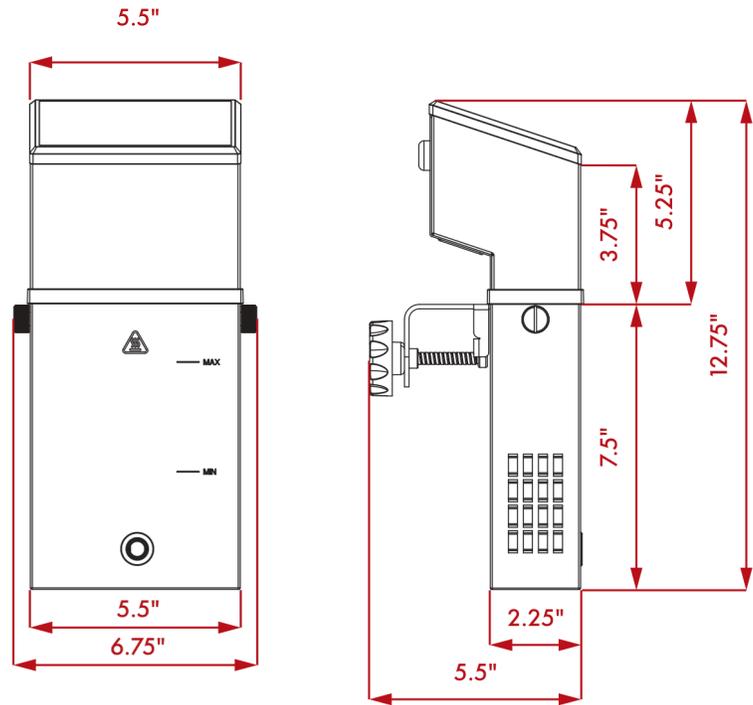
SV-PRO



SOFTCOOKER XP 120/230

ATMOVAC

SV-310	
POWER	120V, 1800W, 15A
NEMA	5-15 P
MINIMUM WATER LEVEL	3.75"
MAXIMUM WATER LEVEL	6.5"
MAXIMUM VOLUME CAPACITY	13 Gal (50L)
WATER CIRCULATION RATE	2.5 Gal/min (10 L/min)
TIMER RANGE	5 mins - 99 hrs 59 mins
TEMPERATURE RANGE	5 - 95°C
	41 - 203°F
TEMPERATURE VARIANCE (+/-)	0.1°C
	0.1°F
AUTO SHUT-OFF	YES
DIMENSIONS (L X W X H)	5.5" x 6.25" x 13"
NET WEIGHT	5 lbs
SHIPPING DIMENSIONS (L X W X H)	15.25" x 15.25" x 15"
SHIPPING WEIGHT	14 lbs



FEATURES:

- **Heavy-Duty Stainless Steel Housing**
- Dry-Run Protection
- Self-Diagnosis
- Temperature and Time functions
- Adjustable fixed clamp
- Power-Saving Mode
- IPX7 certified waterproof

SAFETY FEATURE:

- Dry-Run Protection
- Element protective cell
- Protection against overvoltage and overheating



Made in China

V2.12.2021



Please consult our website www.eurodib.com for additional information on our product lines.
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