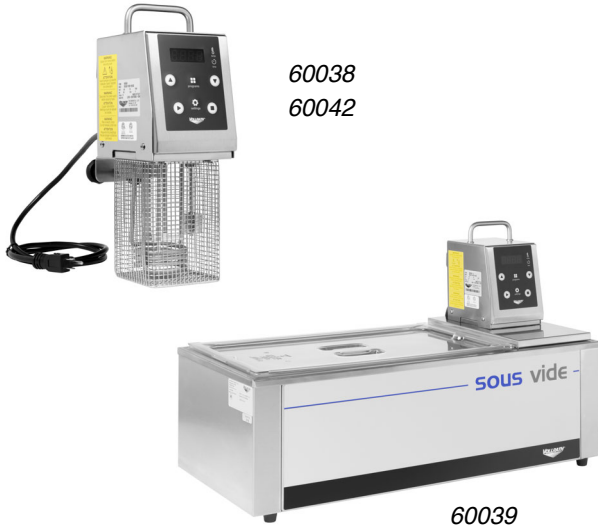




Project:
Item Number:
Quantity:

SOUS VIDE IMMERSION CIRCULATOR



ITEMS

- 60038** Immersion Circulator (head only)
- 60039** Immersion Circulator (head, bath, and cover)
- 60042** Immersion Circulator (head only) - Schuko plug

FEATURES

- Temperature setting resolution of 0.1°F or 0.1°C for precise results.
- Maximum temperature is 203°F (95°C).
- High wattage heating element to reduce start-up time.
- Five user-definable programs to set temperature and cook times for repeatable results, no matter which member of the kitchen staff is operating the unit.
- Audible timer indicates when unit is up to temperature and when cooking cycle is complete.
- LED display is easy to read.
- 60039 includes a convenient factory fitted drain valve for easy cleaning.
- Stainless steel housing for durability.
- Circulator head includes carry handle for easy transport and placement.
- Integrated float switch protects the unit by turning off the heating element in a low water situation.
- Celsius or Fahrenheit temperature readouts for precise cooking.
- 4.6 ft. (1.4m) cord and plug.

Note: When using Vollrath circulating head 60038 as well as 60042 the tank capacity must not exceed 9 gallons (35L).

DESCRIPTION

The Vollrath Sous Vide Thermal Immersion Circulator is available as a complete cooking unit with a water bath and cover, or as a Thermal Immersion Circulator head only including a clamp to attach to a user supplied bath or well. The Sous Vide Thermal Immersion Circulator complements Vollrath's In-Chamber and Out-of-Chamber Vacuum Pack machines and Cayenne® Charbroilers to provide a complete Sous Vide prep and cooking solution.

Agency Listings

Circulator Head



Water Bath and Cover



* Only applies to the 60042 model.

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

Approvals	Date



The Vollrath Company, L.L.C.

1236 North 18th Street
 Sheboygan, WI 53081-3201 U.S.A.
 Main Tel: 800.624.2051 or 920.457.4851
 Main Fax: 800.752.5620 or 920.459.6573
 Customer Service: 800.628.0830
 Canada Customer Service: 800.695.8560

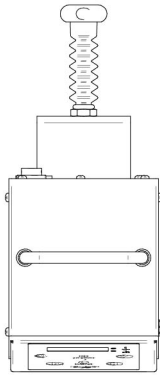
Technical Services

techservicereps@vollrathco.com
 Induction Products: 800.825.6036
 Countertop Warming Products: 800.354.1970
 All Other Products: 800.628.0832

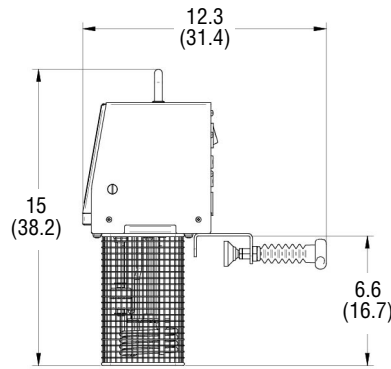
SOUS VIDE IMMERSION CIRCULATOR

DIMENSIONS Shown in inches (cm)

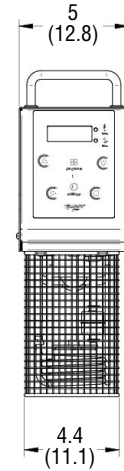
60038
60042



Top View

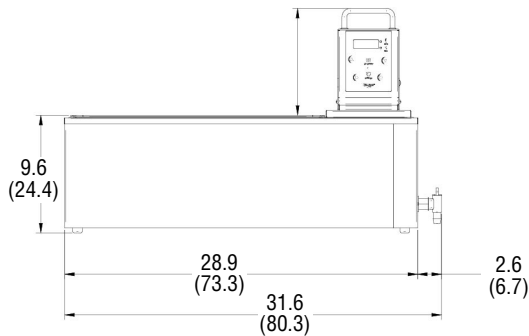


Side View

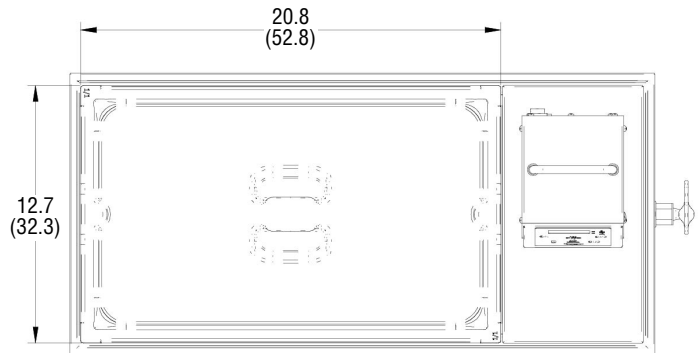


Front View

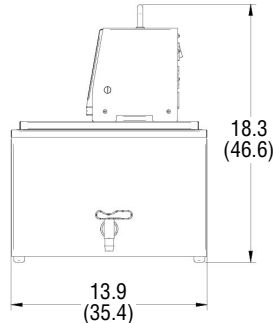
60039



Front View



Top View

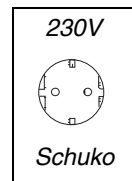
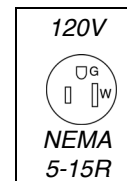


Side View

SPECIFICATIONS

Item No.	Description	Voltage	Watts	Amps	Plug	Shipping Container W x D x H in (cm)	Weight LB (Kg)
60038	Immersion Circulator (head only)	120V	1500	12	NEMA5-15P	18 x 13 x 10 (7.1 x 5.1 x 3.9)	11 (5)
60039	Immersion Circulator (head, bath and cover)				NEMA5-15P	19 x 34 x 14½ (48.3 x 86.4 x 36.8)	49 (22,2)
60042	Immersion Circulator (head, bath and cover)	230V	2000	8.7	Schuko	19 x 34 x 14½ (48.3 x 86.4 x 36.8)	49 (22,2)

Receptacle



vollrathfoodservice.com

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