

# The Sous Vide Professional™ Classic Series

*Immersion Circulator*



The Sous Vide Professional Classic Series Immersion Circulator is the legendary machine that changed kitchens forever. The breakthrough innovation of this immersion circulator helped pioneer the realm of Sous Vide cooking.

This thermal circulator offers maximum flexibility and clamps onto any tank with round or flat walls that can hold up to 30L (120V) and 45L (220 - 240V). With its one-touch control it enables you to quickly set or adjust the cooking temperature. Also, its simple selectable high and low pump speeds provide precise liquid circulation control.

#### PERFORMANCE

Maximum Bath Volume	120V: 8ga / 30L	240V: 12gal / 45L
Maximum Pump Output	3.2 gpm / 12 lpm	
Maximum Temperature	200°F / 93°C	
Temperature Stability	±0.09°F / ±0.05°C	
Heater Wattage	120V:1100W / 230V**:1600W / 240V*:1600W	
Minimum Immersion Depth	3.375in / 8.57cm	
Warranty	12 month Limited	

#### WEIGHTS & DIMENSIONS

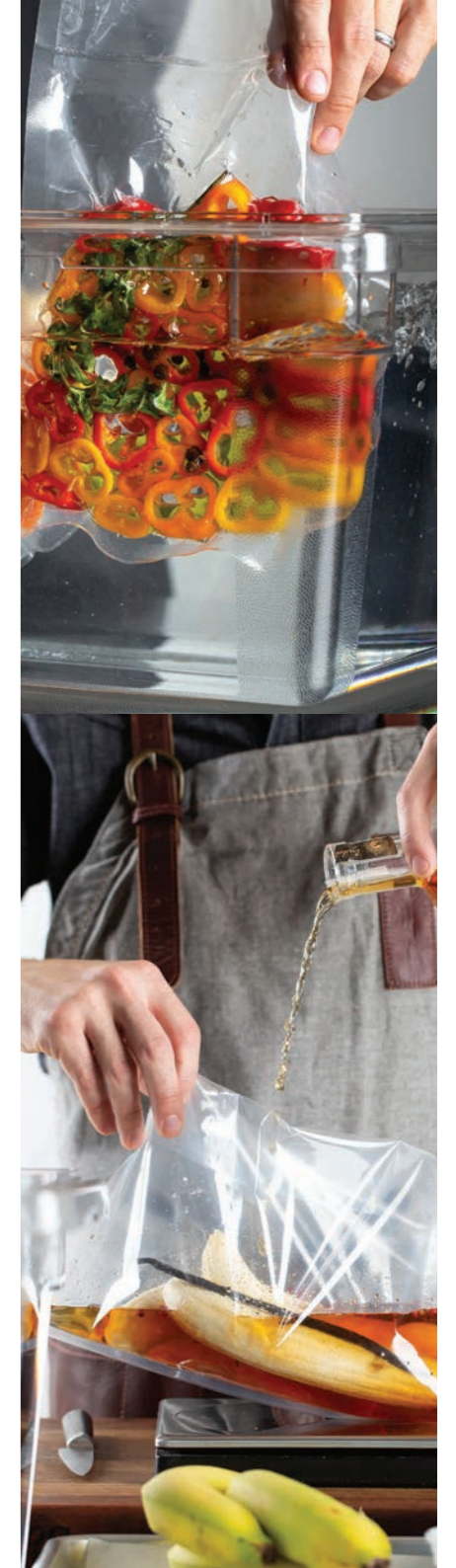
Unit Dimensions (H x W x D)	14.125 x 3.875 x 7.375in / 35.88 x 9.84 x 18.73cm	
Shipping Dimensions	12 x 8 x 16in / 30.5 x 20.3 x 40.6cm	
Shipping Weight	9lbs / 4.1kg	

#### SKU

7306AC1B5	120V
7306AC2D5	230V**
7306AC2*5	220-240V

\* 240V part numbers shown include a European-style power cord (A, E, P)

\*\* 230V part number is for use in North America only



“Sous vide equipment is the most important cooking technology in the past couple hundred years”

*Dave Arnold, Existing Conditions.*



ETL Sanitation  
and Electric

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**MONTH** Warranty