

Immersion Circulator

Sous Vide Professional™ CHEF Series

Model: PS7001-000



The Sous Vide Professional CHEF Series sets the standard for Sous Vide cooking. The CHEF Series Immersion Circulator was developed to meet the requirements of the world's best chefs and to add a whole new dimension of control to your kitchen.

With its innovative, new features and award winning design, the CHEF Series Immersion Circulator delivers outstanding results under the toughest conditions and demands.

The compact design makes for easy storage. The immersion circulator clamps onto any pot or tank with round or flat walls that can hold up to 30 litres for instant liquid circulation control.

Further information

- Exceptional control of liquid heating to within 0.1°C (0.06°F)
- Dedicated temperature control enables you to quickly set or adjust cooking temperature
- Easy up and down buttons allow you to select and set cooking temperature to a 1/10th of a degree
- Temperature readings available in Celsius or Fahrenheit
- Controls liquid heating up to 95°C (203°F)
- Control cooking liquid circulation level by easily adjustable pump pressure outlet
- High-grade stainless steel heating coil and pump ensure lasting, trouble-free performance
- Large backlit display for easy reading



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