

## Immersion Circulator

### Sous Vide Professional™ CLASSIC Series

**Model: PS7005-000**



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.

The Sous Vide Professional CLASSIC Series is the standard behind many cookbooks and groundbreaking recipes. This thermal circulator offers maximum flexibility and clamps onto any tank with round or flat walls that can hold up to 50 litres. 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

#### **Specifications**

- Exceptional control of liquid heating to within 0.09 °F (0.05 °C)
- Water circulation provides maximum consistency (compared to non-stirred devices)
- Three preset buttons make the selection of frequently used cooking temperatures fast and fool-proof
- One-touch control enables you to quickly set or adjust cooking temperature
- Controls liquid heating up to 300 °F (150 °C)
- Easily selectable high and low pump speeds provides precise control over cooking liquid circulation
- High-grade stainless steel heating coil and pump ensure lasting, trouble-free performance