

ATMOVAC

A COMPLETE RANGE OF SOUS-VIDE COOKING SOLUTIONS

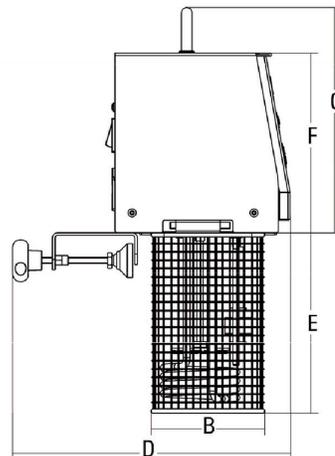
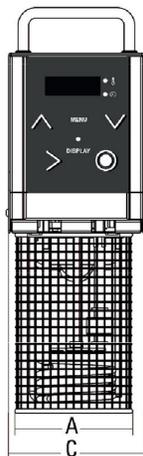
THERMAL IMMERSION CIRCULATORS

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

- **Precise Temperature and Time Control:** Ensures consistent results in all conditions.
- **Adaptable to Various Containers:** Suitable for a wide range of cooking and rethermalization processes.
- **Ideal for Sous-Vide Cooking and Cook-Chill Processes:** Achieve perfect sous-vide cooking or precise rethermalization.
- **Effective Pasteurization:** Extends shelf life and maximizes sale opportunities.
- **Enhanced Food Safety:** No direct contact with air or water, preserving food quality and safety.
- **Energy Efficient:** Saves on energy consumption compared to traditional ovens or gas stoves.



SV-310
MADE IN CHINA



- A: 4.3"**
- B: 4"**
- C: 5"**
- D: 10.25"**
- E: 6.7"**
- F: 6.7"**
- G: 8.25"**

V.05.05.2025



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Features:

- **Heavy-duty stainless steel housing**
- Dry-run protection
- Self-diagnosis
- Temperature and time functions
- Adjustable fixed clamp
- Power-saving mode
- IPX7 certified waterproof
- Element protective cell
- Protection against overvoltage and overheating



Model	SV-310
Power	120V - 1800W - 15A
NEMA	5-15P
Minimum Water Level	3.75"
Maximum Water Level	6.5"
Maximum Volume Capacity	50 L (13 gal)
Water Circulation Rate	10 L/Min (2.5 gal/min)
Timer range	5 mins - 59 mins - 99 hours
Temperature range	41-203°F (5-95°C)
Temperature variance (+/-)	0.1°F (0.1°C)
Auto-shut-off	Yes
Dimensions (L x W x H)	5.5" x 6.25" x 13"
Net Weight	5 lbs
Shipping Dimensions	15.25" x 15.25" x 15"
Shipping Weight	14 lbs

**ALSO
AVAILABLE
FROM
ATMOVAC**



SV-EZ
MADE IN CHINA



SV-PRO
MADE IN CHINA



SOFTCOOKERXP 120/130
MADE IN ITALY

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