

ATMØVAC™

SV EZ



This thermal immersion circulator is engineered for precise and reliable sous-vide cooking in commercial kitchens. Its compact, space-saving design allows seamless integration with a wide range of standard containers. Delivering accurate and stable temperature control, it ensures consistent, repeatable cooking results for improved efficiency and product quality.

FEATURES

- Precision temperature and time control for consistent sous-vide cooking and repeatable results.
- Compatible with a wide range of containers, offering flexible integration in commercial kitchen setups.
- Supports pasteurization to extend food shelf life and improve food safety management
- Energy-efficient thermal immersion circulator, reducing operational costs compared to ovens and gas ranges
- No direct contact with air or water, ensuring maximum food safety and product integrity
- No direct contact with air or water ensures food sefty and extend freshness.



PARTS AND
LABOR

DIGITAL CONTROL PANEL



SPECIFICATIONS

Voltage: 110 - 120 V

Power: 900W

Frequency: 60 Hz


Suggested container volume:
31.7 qt (30 L)

Temperature setting range:
41-198°F (5-91°C)

Time setting range: 5 min - 99 hours

Display accuracy: 0.1°

Machine dimensions:
Length: 3" (7 cm)
Width: 3" (7 cm)
Height: 13" (33 cm)

Connection: 
(120 V)

Weight: 1.87 lb (0.8 kg)

Shipping dimensions:
Length: 6.2" (16 cm)
Width: 4.9" (12 cm)
Height: 15.1" (38 cm)

