

SV10

Sous Vide Immersion Circulator

- Take Your Sous Vide -
To a New Level!



VACMASTER® SV10

The VacMaster SV10 immersion circulator with built-in temperature probe delivers the latest advancements in sous vide technology. Engineered and manufactured using the highest-level materials and workmanship, this sous vide machine was designed specifically with the professional chef and commercial kitchen in mind. Sleek and compact, the SV10 is extremely user-friendly and features a non-reflective touchscreen, built-in temperature probe, high-quality food-grade plastic housing, and a powerful flow pump capable of propelling 16 liters of water per minute.

Features

- Built-in core temperature probe
- Easy-to-use non-reflective touch screen
- Adjustable clamp for secure placement
- Low water level alarm
- 7 language settings
- Quiet, low voltage circulation pump
- Heats up to 40 liters of water
- Compatible with most water containers

Includes

- User's Guide

VACMASTER®

VacMaster products are the workhorse of the industry. The VP Series offers both single and double chamber vacuum packaging machines with a wide range of seal bar sizes - from 10" to 37" and has machines to fit any size operation, from countertop to floor models.

SV10 Sous Vide Circulator Specifications

Touch Screen Control Panel

7 Language Settings: ENG, CZE, ESP, DEU, FRA, DAN, RUS

Timer: 99 Hour 59 Minutes

Optimized Ventilation

High Temperature Protection

Low Water Alarm

Tank Capacity: 40 Liters/10.5 Gallons

Temperature Range: 25°C to 99°C (+/- 1°C)

Heating Power: 1300 Watts

Pump: Quiet, Low Voltage 12V Motor

Electrical: 120V, 60Hz

Overall Size: 3.75" (W) x 6.125" (D) x 13.875" (H)

Weight: 4.90 lbs.

Adjustable Clamp

Power Switch

Temperature Probe



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Available Accessories:

Premium & Standard Chamber Pouches

Chamber sealer compatible, BPA free,
& sous vide friendly

Full Mesh Suction Bags & Rolls

Suction sealer compatible, BPA free,
& sous vide friendly

Water Tank

BPA free & sous vide friendly

Warranty:

1 Year Limited Warranty

VacMaster Experts Also Recommend:

Vacuum and Chamber Sealers

VacMaster has a wide range of machines to fit any operation,
from countertop to floor models.

The Sous

Automated HACCP monitoring kit for sous vide,
vacuum packaging, & cook chill

HACCP

VacMaster's food safety team will create and submit your
HACCP plan for vacuum packaging, sous vide, and cook chill

Seared Seasonings

Seasonings developed especially for sous vide cooking.

Videos and Recipes at vacmasterfresh.com

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