

# ATMOVAC

A COMPLETE RANGE OF SOUS-VIDE COOKING SOLUTIONS

**SV-120**  
MADE IN CHINA

## THERMAL IMMERSION CIRCULATORS FOR SOUS-VIDE

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

- Precise temperature and time control
- Adapts to a variety of containers.
- Sous-Vide cooking or Precise Rethermalization in Cook and Chill processes
- Perform pasteurization processes for maximum shelf life and sale opportunity
- No direct contact with air or water extends life of foods and provides maximum safety
- Save on energy consumption compared to oven or gas stove



**ALSO AVAILABLE FROM ATMOVAC**



**SV-96**  
MADE IN CHINA



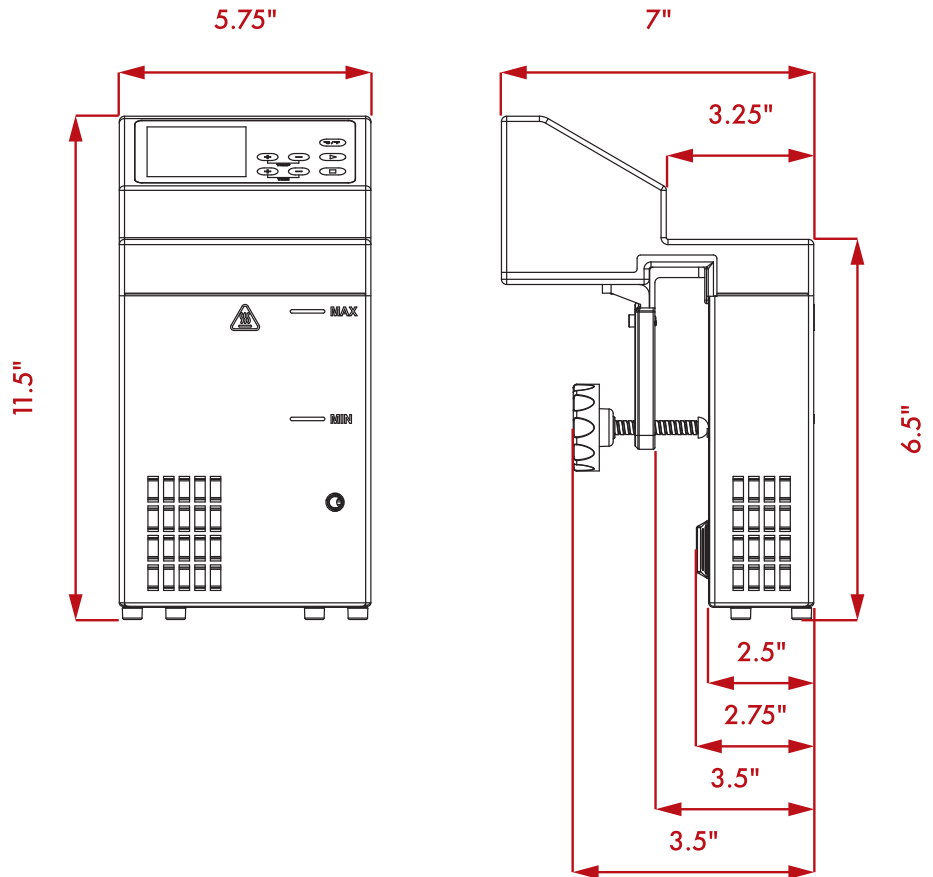
**SV-310**  
MADE IN CHINA



**SOFTCOOKER 230**  
MADE IN ITALY

# ATMOVAC

SV-120	
<b>POWER</b>	120V, 1200W, 10A
<b>NEMA</b>	5-15P
<b>MINIMUM WATER LEVEL</b>	4.25"
<b>MAXIMUM WATER LEVEL</b>	6.75"
<b>MAXIMUM VOLUME CAPACITY</b>	10.5 Gal (40L)
<b>WATER CIRCULATION RATE</b>	1.3 Gal/min (5 L/min)
<b>TIMER RANGE</b>	5 mins - 99 hrs
<b>TEMPERATURE RANGE</b>	5 - 99°C
	41 - 210°F
<b>TEMPERATURE VARIANCE (+/-)</b>	0.1°C
	0.1°F
<b>AUTO SHUT-OFF</b>	NO
<b>DIMENSIONS (L X W X H)</b>	5.75" x 7.25" x 11.5"
<b>NET WEIGHT</b>	4.5 lbs
<b>SHIPPING DIMENSIONS (L X W X H)</b>	19" x 16.5" x 14.25"
<b>SHIPPING WEIGHT</b>	9.5 lbs

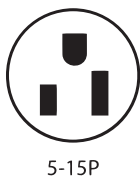


## FEATURES:

- Temperature and Time Controls
- Adjustable fixed clamp
- Removable filter for easy cleaning

## SAFETY FEATURE:

- Dry-Run Protection
- Element protective cell
- Protection against overvoltage and overheating



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