

Accessories:

Hypodermic Temperature Probe

This stainless steel needle-like probe minimizes hole size in sous vide bags and easily pierces hard and frozen items.

- Type K Connector - Plugs into most commercial-grade digital thermometers.
- Rugged Construction - The armored cable, stainless steel probe, and handle are easy to clean and withstand the rigors of even the most demanding commercial kitchen.
- Probe dimensions (L x dia.): 4 x .065 in (101.6 x 1.65 mm)
- Armored cable length: 4 ft (1.2 m)
- Temperature range: -418° to 700°F (-250° to 371°C)



Double-wall stainless steel cooking tanks

These double-wall stainless steel cooking tanks feature seamless inner tanks, built in carrying handles, and a durable epoxy powder coat finish.

Be sure to use our Floating Ball Blanket for additional heat retention (not included).

Inner dimensions:

13L - 9 x 11¾ x 7¾ in. (22.9 x 29.8 x 19.7 cm)

28L - 11¾ x 19½ x 7¾ in. (29.8 x 49.5 x 19.7 cm)



Protective Shield

Prevent cooking bags from directly touching the heater and pump components with this protective shield. For use with the model 7306C Sous Vide Thermal Circulator, this shield also functions as a stand when not in use.

