



Includes Protective Travel & Storage Case

INTRODUCING

Sous Vide™

PROFESSIONAL™

CHEF SERIES



PRECISE



COMPACT



FLEXIBLE



CONSISTENT



Approval For Sanitation
And Commercial Use

Sous Vide Professional™ CHEF SERIES

Achieve perfect, repeatable results every time

The Sous Vide Professional™ sets the standards for [sous vide](#) cooking. It was developed to meet the requirements of the world's best chefs and adds a whole new dimension of control to your kitchen. Its aesthetics, easy handling and flexibility are unique and without compromise. Professional and aspiring home chefs achieve perfect, repeatable results every time with the Sous Vide Professional™.

- Water circulation provides maximum consistency (compared to non-stirred devices)
- Compact design makes for easy storage
- Clamp the Sous Vide Professional™ to any size tank with rounded or flat walls up to 30 liters
- Dedicated temperature control enables you to quickly set or adjust cooking temperature
- Easy up and down buttons allow you to select and set cooking temperature to a 1/10th of a degree
- Temperature readings available in °C or °F
- Control cooking liquid circulation level by easily adjustable pump pressure outlet
- High-grade stainless steel heating coil and pump ensure lasting, trouble-free performance
- Large backlit display for easy reading
- Protective Travel & Storage Case
- "Sous Vide & Precise Temperature Cooking - Technique & Recipes", including a temperature reference table
- ETL commercial approval
- ETL sanitation approval

SVC-AC2E Specifications

PERFORMANCE

Maximum Temperature: 100°C
Temperature Stability: ±0.1°F (0.06°C)
Pump: 1-speed with adjustable slider
Pressure Flow Rate (max): 12 Liter per Minute
Heater Output: 1100 Watts / 3753 BTU

OPERATION

Display Type and Size: EasyView™ LCD 2.12 x 3 inches

Menu Language & Prompts: English

Minimum Immersion Depth: 3.375 in / 8.57 cm

SAFETY

Over Temperature Protection: yes

Failsafe Heater Control: yes

Low Liquid Level Safety: yes

Alarm and Fault Indicators: Icon indication

WEIGHT & DIMENSIONS

Unit Dimensions (HxWxD): 14.125 x 3.875 x 7.375 in / 35.88 x 9.84 x 18.73 cm

Unit Weight: 9.5 lbs / 4.1 kg



Sous Vide Thermal Circulator™

Achieve perfect, repeatable results every time

The Sous Vide Thermal Circulator™ model 7306C is used by the world's best chefs. It has proven itself as the highest standard in sous vide cooking.

- Exceptional control of liquid heating to within 0.09 °F (0.05 °C)
- Water circulation provides maximum consistency (compared to non-stirred devices)
- Three preset buttons make the selection of frequently used cooking temperatures fast and fool-proof
- One-touch control enables you to quickly set or adjust cooking temperature
- Controls liquid heating up to 300 °F (150 °C)
- Easily selectable high and low pump speeds provides precise control over cooking liquid circulation
- High-grade stainless steel heating coil and pump ensure lasting, trouble-free performance



This thermal circulator offers maximum flexibility and clamps to any tank (maximum 30 liters) with rounded or flat walls. The compact design makes for easy storage when not in use.

Available accessories include a protective shield that prevents cooking bags from touching the heater element or pump, and two sizes of custom-cut lids for Cambro and Carlisle brand polycarbonate tanks, designed to keep the heat and steam in the cooking tank.

7306AC2E Specifications

Cooking Temperature: User settable to 302 °F/150 °C

Immersion depth: 3 in min - 7 in max / 7.62 cm min - 17.78 cm max

Stability: +/- .09 °F +/- .05 °C

Overall Dimensions (L x W x D): 12.25 x 4.63 x 5.75 in / 31.2 x 11.7 x 14.6 cm

Controller Type: Digital Controller, Led Display, 3 Temperature Preset Buttons

Electrical Power: 120 V 50/60 Hz 11 amps / 240 V 50/60 Hz 7.5 amps

Protective Cage Preinstalled: Available preinstalled (order 7306AC1B5 / 7306AC2E5) or as a separate purchase (order 510-451)

*Temperature range and stability vary depending on bath volume, surface area, insulation and type of fluid.
Notes: Performance specifications determined at ambient temperature of 20°C/68°F.



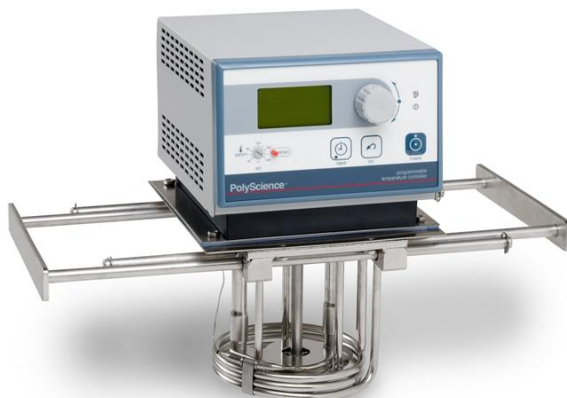
Programmable Thermal Circulator

The programmable thermal circulator 7312 Controls liquid heating and circulation. Easily convert stock pots, roasters, and hotel pans into precise temperature control systems

Fully programmable temperature controller allows you to create up to 10 unique, easily recalled cooking programs.

Variable speed pump provides ultra-precise control over cooking liquid circulation.

Controls liquid heating up to 392°F (200°C).



7312AC2E Specifications

Temperature Range*	Ambient +5° to 200°C*
Temperature Stability*	± 0.01°C
Controller/RS232	Programmable/yes
Readout	Graphics LCD
Temperature Readout	°C or °F
Pressure Flow	30 lpm max. (60Hz) 22 lpm max. (50Hz)
Suction Flow	22 lpm max. (60Hz) 15 lpm max. (50Hz)
Tank Occupancy, Approx.	7½ x 8¾ in.
Immersion	Min.2½ in. / 7 cm Max.4½ in. / 11.4 cm
Overall Dimensions l x w x h	11¼ x 15 x 9½ in. 28.6 x 38x 24.2 cm
Heater	60Hz/1100 Watts, 50Hz/2200 Watts
Over-Temperature Cutoff	Adjustable
Low-Liquid Cutoff	Yes
Pump Inlet & Outlet	1/4 in. FPT Rear Discharge
Shipping Weight	24 lbs. / 11kg
Cat. No. 120V, 60Hz, 11A	7312A11B
Cat. No. 240V, 50/60Hz, 9.7A	7312A12E

*Temperature range and stability vary depending on bath volume, surface area, insulation and type of fluid.
Notes: Performance specifications determined at ambient temperature of 20°C/68°F.



Sous Vide Circulating Bath™

Achieve perfect, repeatable results every time

Thermal Baths (Heating)

The Sous Vide Circulating Bath™ 8306C is a complete sous vide cooking system. It controls liquid and circulation up to 300 °F (150 °C) and with exceptional stability within 0.09 °F (0.05 °C).

Three preset buttons make the selection of frequently used cooking temperatures fast and fool-proof. One-touch control enables you to quickly set or adjust cooking temperature.

The insulated stainless steel cooking compartment offers superior insulation and features a tilting cooking compartment cover.

- Improved temperature consistency through circulating water versus still water baths.
- Easily selectable high and low pump speeds provides precise control over cooking liquid circulation
- High-grade stainless steel heating coil and pump ensure lasting, trouble-free performance



8306AC2E Specifications

Cooking Temperature: User settable to 302 °F/150 °C

Reservoir Size: 29.58 quarts / 28 liters

Stability: +/- .09 °F +/- .05 °C

Overall Dimensions (L x W x D): 14 x 22 x 13.5 in / 35.6 x 55.9 x 34.3 cm

Controller Type: Standard controller, LED display, 3 temperature preset buttons

Electrical Power: 120 V 50/60 Hz 11 amps / 240 V 50/60 Hz 7.5 amps



Sous Vide Circulating Bath™

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Thermal Baths (Heating/Cooling)

Standard Digital Model 9606

A complete food thawing, cooking and chilling system.

The most economical model in this series, the 9606 offers the same temperature range and cooling capacity as our more full-featured models. A microprocessor-based controller provides set-and-read functionality; three user-defined temperature buttons make set point changes quick and simple.



9606AC2E Specification

Temperature Range	-25° to 150°C
Temperature Stability	± 0.05°C
Controller/RS232	Standard Digital/No
Readout	LED
Temperature Readout	°C or °F
Readout Accuracy	± 0.5°C
Pressure Flow Rate	2-speed 5 or 12 Litres/min
Suction Flow Rate	N/A
Heater (60Hz/50Hz)	1100/1600 Watts
Shipping Weight	162 lbs. / 73.6 kg
Cat. No. 120V/60Hz/14A	9606A11C
Cat. No. 240V/50Hz/9.9A	9606A12E

9600 Series Specifications

Reservoir Capacity	28.4 liters
Cooling Capacity @	+20°C 700 Watts
	0°C 510 Watts
	-20°C 260 Watts
Over-Temperature Cutoff	Adjustable
Low-Liquid Cutoff	Yes
Reservoir Drain	Yes
Working Access l x w x h	10¼ x 10¼ x 10¼ in. 26 x 26 x 26 cm
Overall Dimensions l x w x h	19½ x 27½ x 18½ in. 49.5 x 70 x 47 cm
Pump Inlet & Outlet	¼ in. FPT Rear Discharge

Notes: Cooling capacity, Watts x 3.41 = BTU's/hr. Performance specifications determined at ambient temperature of 20°C/68°F. For 50Hz units, derate cooling capacity and pump flow by 17%



Sous Vide Circulating Bath™

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Thermal Baths (Heating/Cooling)

Programmable Model 9612

A complete food thawing, cooking and chilling system.

The most versatile model in the 9600 Series, the 9612 provides precise temperature control from -25° to +150°C and features time/temperature programming, remote probe capability, and a variable-speed pressure/suction (duplex) pump. A full graphic LCD display with multi-language help menus simplify operation and set-up.



9612AC2E Specifications

Temperature Range	-25° to 150°C
Temperature Stability	± 0.01°C
Controller/RS232	Programmable/Yes
Readout	Graphics LCD
Temperature Readout	°C or °F
Readout Accuracy	± 0.25°C
Pressure Flow Rate	Variable-Speed 30 lpm max. (60Hz) 22 lpm max. (50Hz)
Suction Flow Rate	User-Adjustable 22 lpm max. (60Hz) 15 lpm max. (50Hz)
Heater (60Hz/50Hz)	1100/2200 Watts
Shipping Weight	162 lbs. / 76.6 kg
Cat. No. 120V/60Hz/14A	9612A11C
Cat. No. 240V/50Hz/9.9A	9612A12E

9600 Series Specifications

Reservoir Capacity	28.4 liters
Cooling Capacity @	+20°C 700 Watts 0°C 510 Watts -20°C 260 Watts
Over-Temperature Cutoff	Adjustable
Low-Liquid Cutoff	Yes
Reservoir Drain	Yes
Working Access l x w x h	10¼ x 10¼ x 10¼ in. 26 x 26 x 26 cm
Overall Dimensions l x w x h	19½ x 27½ x 18½ in. 49.5 x 70 x 47 cm
Pump Inlet & Outlet	¼ in. FPT Rear Discharge

Notes: Cooling capacity, Watts x 3.41 = BTU's/hr. Performance specifications determined at ambient temperature of 20°C/68°F. For 50Hz units, derate cooling capacity and pump flow by 17%