



Sous Vide Immersion Circulator

Technical Specifications

PERFORMANCE

Power	1485 Watts
Flow Rate	17 L/Min
Max Water Bath Size	45L with lid

DURABILITY

- IPX7 Water Resistant
- NSF and IEC Commercially Certified
- Stainless Steel Exterior
- Ruby Bearing
- Tungsten Carbide Shaft



PRECISION

Temperature Resolution	0.1°F/0.1°C
Temperature Stability	± 0.1°F/0.1°C
Maximum Water Temperature	194°F/90°C

USABILITY

Color TFT Touch Display	Coil-less Heating Chamber
On-board Cooking Guide Sous Vide Toolbox™	Low Water Detection
Manual Time & Temperature Controls	Magnetic Impeller Coupling
Variable Flow Speed	Adjustable & Detachable Clamp
360° Adjustable Flow Direction	

WEIGHTS & DIMENSIONS

Unit Weight	4.4lb / 2kg
Unit Dimensions (L x D x H)	14.6in x 3.7in x 6.7in / 37.1cm x 9.3 x 17cm
Shipping Weight	7.1lb / 3.2kg
Shipping Dimensions (L x D x H)	16.3in x 5.8in x 9.9in / 41.5cm x 14.7cm x 25.2cm
SKU Number	CSV700PSS4GHK1 Hong Kong CSV700PSS4BAN1 Thailand

ACCESSORIES

- Adjustable & Detachable Clamp
- Magnetic Impeller
- 360° Adjustable Flow Direction Foot
- Carry Case with Handle.

Consistent, repeatable results

The HydroPro™ initiates a new generation of professional sous vide immersion circulators. Featuring Sous Vide Toolbox™, an intuitive on-board guided cooking experience that simplifies sous vide cooking by using scientific algorithms to calculate time to temperature and pasteurization for a vast range of foods.

Programming and repeatability of your cooks is made simple thanks to 'My Presets' and usability has been enhanced via a large

touch screen that allows easy manual input of cooking parameters. The powerful heater and newly designed pumping system ensure precise temperature control across a wide range of cooking volumes.

Designed with food safety and simple maintenance in mind, the design features a smooth waterproof construction, quick-release clamp, and a magnetic impeller for easy cleaning and descaling. Removable parts are commercial dishwasher safe.