

ATMOVAC

A COMPLETE RANGE OF SOUS-VIDE COOKING SOLUTIONS

SOFTCOOKER 230
MADE IN ITALY

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-120
MADE IN CHINA



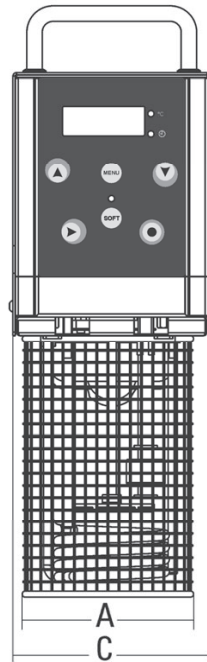
SV-310
MADE IN CHINA



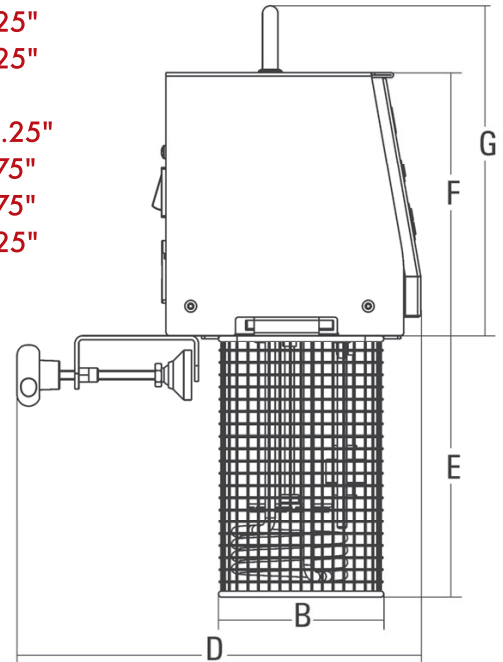
Please consult our website www.eurodib.com for additional information on our product lines.
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SOFTCOOKER 230	
POWER	220V, 2000W, 9A
NEMA	6-15P
MINIMUM WATER LEVEL	3.75"
MAXIMUM WATER LEVEL	6"
MAXIMUM VOLUME CAPACITY	15.75 Gal (60L)
TIMER RANGE	1 - 99 hours
TEMPERATURE RANGE	24 - 99°C
	75 - 210°F
TEMPERATURE VARIANCE (+/-)	.03°C
	.03°F
AUTO SHUT-OFF	YES
DIMENSIONS (L X W X H)	10" x 5" x 13.25"
NET WEIGHT	10 lbs
SHIPPING DIMENSIONS (L X W X H)	13" x 9.5" x 18"
SHIPPING WEIGHT	12 lbs



- A 4.25"
- B 4.25"
- C 5"
- D 10.25"
- E 6.75"
- F 6.75"
- G 8.25"

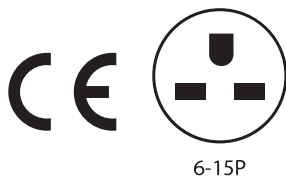


FEATURES:

- **Heavy-Duty Sturdy construction of AISI 304 Stainless Steel**
- Temperature and Time controls
- 5 Preset cooking programs
- Electro-polished coated spiral element
- Stainless Steel handle for convenient handling

SAFETY FEATURE:

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



V1.05.2020