

winco
SPECTRUM
IMMERSION CIRCULATOR

CONSISTENT
MORE NUTRITION
MORE FLAVOR
RESULTS



Easy-press controls



ESVI-1

Get cooking with the Spectrum line of sous vide equipment. With precise temperature control and by reducing heat fluctuations, food retains moisture, nutrition, and flavor for perfect results every time.

- ◆ Precise temperature accuracy: +1°F (0.5°C)
- ◆ Temperature range: 41°F to 210°F (5°-99°C)
- ◆ Timer setting range: 5 minutes – 99 hours
- ◆ LED display: Optional °F / °C, with last temperature and time memory when turned on

IMMERSION CIRCULATOR

- ◆ Attached clamp adjusts to fit over container
- ◆ Maximum volume capacity: 7.9 gallons (30L)

OVERALL DIMENSIONS L" X D" X H" (mm)	POWER	PLUG	SHIP WEIGHT
3- ¹¹ / ₁₆ x 6- ² / ₁₆ x 12- ⁷ / ₁₆ (94 x 167 x 326)	110-120V~60Hz, 900W, 7.5A	NEMA 5-15P	4.4 lbs (2 kgs)

ITEM	DESCRIPTION	UOM	CASE
ESVI-1	Immersion Circulator	Set	1/6



Refer to page 231 for polycarbonate containers

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SPECTRUM
THERMAL CIRCULATOR



THERMAL CIRCULATOR

- ◆ Wire clip on side conveniently holds lid when open
- ◆ Built-in faucet and drain for easy water removal
- ◆ Included tray with 8 slots for cooking multiple vacuum-sealed portions
- ◆ Maximum volume capacity: 7.4 gallons (28L)

OVERALL DIMENSIONS L" X D" X H" (mm)	POWER	PLUG	SHIP WEIGHT
22- ¹ / ₂ x 17- ⁷ / ₁₆ x 12- ³ / ₁₆ (571 x 442 x 308)	110-120V~60Hz, 1800W, 15A	NEMA 5-15P	18.7 lbs (8.5 kgs)

ITEM	DESCRIPTION	UOM	CASE
ESVC-28	Thermal Circulator	Set	1
ESVC-P17	NEMA 5-20P Cord/Plug (Canada)	Each	1



Built-in faucet



Wire clip holds lid



Sectioned tray



ESVC-28