

# SAFICO PRO

TRUSTED BY PROFESSIONALS

## Immersion Circulator (Semi-Professional) 1200W, Max 30L

105SF-04-00900



**A Sturdy Sous Vide Cooker for  
both household and commercial kitchens**

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1 Control Panel

2 Lock/Unlock Tab

3 Pot Support

4 Adjustment Screw

6 Level Marks

5 Main Body

6 Level Marks

7 Pump Suction

8 Filter



Temperature Display a

Time Display b

SET Button c

+/- Button d

g Celsius degrees measurement indicator

f Fahrenheit degrees measurement indicator

e ON/OFF Button

### Highlights

- Constructed of high quality materials for long term use
- Can heat and circulate up to 40L of water
- Accurate to  $\pm 0.1^{\circ}\text{C}/\text{F}$  to keep the food at the exact level of doneness
- Can remember the last-used settings
- IPX7 waterproof and high/low water level alarm protection



### SPECIFICATIONS

Voltage	220-240V-50Hz
Power	1200W
Temperature Setting	5°C - 95°C
Time Setting	5 mins - 99 hours
Display Accuracy	0.1°C
Suggested Volume	≤30L
Size	83 x 170 x 322mm
Weight	1.7kg