

“Take the technique of master chefs home”



The Sous Vide Professional CREATIVE Series provides quality results at an affordable price. By cooking in a precise, controlled circulating bath, you receive consistent, enhanced flavor and perfect texture. In addition, side dishes can be held at serving temperatures without the risk of drying out, overcooking or burning.

The CREATIVE Series Immersion Circulator is ideal for home cooks and culinary students wanting to produce professional results. The

easy-to-store and light weight immersion circulator clamps onto any pot or tank with round or flat walls that can hold up to 20 liters (5.3 gallons), transforming it into a controlled bath, capable of preparing a meal for up to 12 guests.

Visit www.BrevilleCommercial.com to learn more about our entire line of products and great recipe ideas.

Sous Vide Immersion Circulator

Technical Specifications

PERFORMANCE	
Power	1100 Watts
Flow Rate	6 L / Min
Max Water Bath Size	20 L
PRECISION	
Temperature Resolution	0.1°F / 0.1°C
Temperature Stability	+/- 0.1°F / .07°C
Maximum Water Temperature	210°F / 99°C
USABILITY	
Large, back-lit LCD displays set and current temperatures	
Auto-restart	
WEIGHTS & DIMENSIONS	
Unit Weight	5.5 lbs / 2.5 kg
Unit Dimensions	14.1 x 3.8 x 7.3 in / 35.8 x 9.8 x 18.7 cm
Shipping Weight	6.5 lbs / 2.9 kg
Shipping Dimensions	16 x 10 x 8 in / 40.6 x 25.4 x 20.3 cm
SKU Number	CRC-5AC1B