



SKU: CSV700| MAP: \$499.95 (US)

the HydroPro™

Consistent, repeatable results



Product Description:

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 pumping system for easy cleaning and descaling. Removable parts are commercial dishwasher safe.

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. Sous Vide Toolbox now includes food types such as grains, vegetables, fruits, custards, and more!

Color TFT touch display

Say goodbye to buttons. A large 4.3" touch screen allows easy manual input and adjustment of cooking parameters.

Adjustable and detachable clamp

Designed with food safety and simple maintenance in mind, the design features a smooth waterproof construction and quick-release clamp. The immersion circulator can easily be detached and re-oriented to face any direction. The tension clamp holds the unit firmly in place during operation and enables the device to be quickly removed for clean up.

Magnetic impeller with adjustable 360° flow direction

The pumping system is the first of its kind. The impeller features tool-less removal for easy cleaning. Pump direction is adjustable with the a rotating base. Flow speed is adjustable to with three speeds for gentle low circulation, or aggressive pumping in large baths.

My Presets

Replicate your results. Store your most frequently used sous vide for easy recall with preset programs. Programs may include a name, temperature, timer, and flow speed.

Product Technical Specs:

- **Designed and Engineered in Australia**
- **Made in China**
- **Voltage:** 120 Volts
- **Power:** 1450 Watts
- **Flow Rate:** 17L/ Min
- **Max. Water Bath Size:** 45L with Lid
- **Cord Length:** 1.5m
- **Cord Special Feature:** Assist Plug
- **Dishwasher safe parts:** Yes
- **Units per Carton:** 1
- **Construction Materials:** Stainless Steel and Polymer
- **Product Weight (lb):** 4.2lb
- **Display Box Weight (lb):** 5.5lb
- **Shipping Carton Weight (lb):** 27.6lb
- **Product Dimensions (LxDxH in):** 3.7 x 6.7 x 14.6 in
- **Display Box Dimensions (LxDxH in):** 16.5 x 10 x 5.9 in
- **Shipper Dimensions (LxDxH in):** 9.6 x 26.6 x 17.4 in
- Language - English, Dutch, French, Spanish
- Descale cycle
- Manual time and temperature controls
- 3 user-settable cooking timers
- 3 flow settings - High, Medium, Low
- Sous Vide Toolbox
- My Presets

Product Features

- **Durability:**
 - IPX7 Water Resistant
 - NSF and cUL Commercially Certified
 - Stainless Steel Exterior
 - Ruby Baring
 - Tungsten Carbide Shaft
- **Precision:**
 - Temperature Resolution: 0.1°F
 - Temperature Stability: ± 0.1°F
 - Max. Water Temperature: 194°F
 - Variable Flow Speed
 - 360° Adjustable Flow Direction
- **Usability:**
 - Colour TFT Touch Display
 - On-board Cooking Guide Sous Vide Toolbox™
 - Manual Time & Temperature Controls
 - Coil-less Heating Chamber
 - Low Water Indicator
 - Magnetic Impeller Coupling
 - Adjustable & Detachable Clamp

Product Warranty

1 Year Limited Warranty



CSV700 | MAP: \$499.95 (US)

the HydroPro™



UPC & GTIN-14 Product Codes:

CSV700PSS1BUC1

- **UPC Number:** 021614802330
- **GTN14 Code:** 10021614802337

Available Product Videos

Product Accessories:

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

For informational purposes only.