

imersa pro

IMMERSION CIRCULATOR



From smaller kitchens to the industrial-strength demands of professional kitchen, the Imera Pro immersion circulator delivers sous vide perfection. With its Smart Wi-Fi capabilities and Vesta app, along with its compact and portable design, the Imera Pro can be easily attached to any container or vessel, and has the flexibility to cook just about anywhere. Can efficiently heat up to 50 liters.

- Foldable design attaches over water bath vessel
- Ability to reload previous temp and time after unexpected stops during cooking
- Smart wi-fi app enabled
- Only circulator to pass European CE IPX7 submersible safety reg.



- Pairs well with Vesta sous vide products, vacuum seal pouches and rolls

PRODUCT CODE	SV91
PUMP CAPACITY	10 L/Min
WATER VOLUME	≤30 L US ≤50 L EU
WORKING TEMPERATURE	68°F - 203°F 20°C - 95 °C
TEMPERATURE ACCURACY	0.2 °F 0.1 °C
DIMENSIONS	7.5" x 5.3" x 6.8"
MATERIALS	steel & PC & PPO
VOLTS	(110-120) V±10% US (220-240) V±10% EU
WATTS	1200W +5%/-15% US 1500W +5%/-10% EU
CERTIFICATIONS	GS, CE(EMC/LVD/ERP), RoHS, Reach and ETL
WARRANTY	2 Years

PATENT PENDING

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