



**Project:**  
**Item Number:**  
**Quantity:**

**SOUS VIDE IMMERSION CIRCULATOR**



**ITEMS**

- 60038** Immersion Circulator (head only)
- 60039** Immersion Circulator (head, bath, and cover)

**FEATURES**

- Temperature setting resolution of 0.1°F or 0.1°C for precise results.
- Maximum temperature is 203°F (95°C).
- High wattage heating element to reduce start-up time.
- Five user-definable programs to set temperature and cook times for repeatable results, no matter which member of the kitchen staff is operating the unit.
- Audible timer indicates when unit is up to temperature and when cooking cycle is complete.
- LED display is easy to read.
- 60039 includes a convenient factory fitted drain valve for easy cleaning.
- Stainless steel housing for durability.
- Circulator head includes carry handle for easy transport and placement.
- Integrated float switch protects the unit by turning off the heating element in a low water situation.
- Celsius or Fahrenheit temperature readouts for precise cooking.
- 4.6 ft. (1.4m) cord and plug.

**Note:** When using Vollrath circulating head 60038 tank capacity must not exceed 9 gallons (35L).

**DESCRIPTION**

The Vollrath Sous Vide Thermal Immersion Circulator is available as a complete cooking unit with a water bath and cover, or as a Thermal Immersion Circulator head only including a clamp to attach to a user supplied bath or well. The Sous Vide Thermal Immersion Circulator complements Vollrath's In-Chamber and Out-of-Chamber Vacuum Pack machines and Cayenne® Charbroilers to provide a complete Sous Vide prep and cooking solution.

**Agency Listings**

**Circulator Head**



**Water Bath and Cover**



*Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.*

**WARRANTY**

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to [www.Vollrath.com](http://www.Vollrath.com).

Approvals	Date



**The Vollrath Company, L.L.C.**

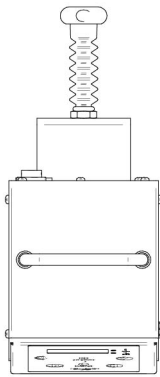
1236 North 18th Street  
 Sheboygan, WI 53081-3201 U.S.A.  
 Main Tel: 800.624.2051 or 920.457.4851  
 Main Fax: 800.752.5620 or 920.459.6573  
 Customer Service: 800.628.0830  
 Canada Customer Service: 800.695.8560

Technical Services  
[techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)  
 Induction Products: 800.825.6036  
 Countertop Warming Products: 800.354.1970  
 All Other Products: 800.628.0832

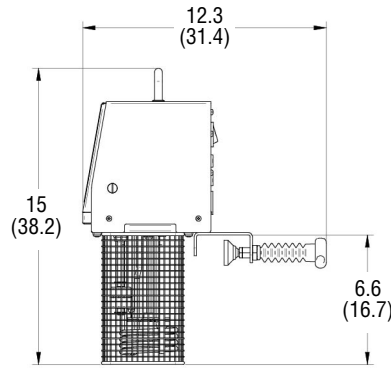
# SOUS VIDE IMMERSION CIRCULATOR

## DIMENSIONS Shown in inches (cm)

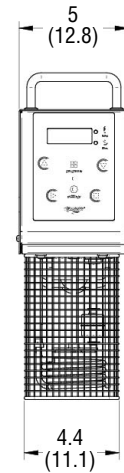
60038



Top View

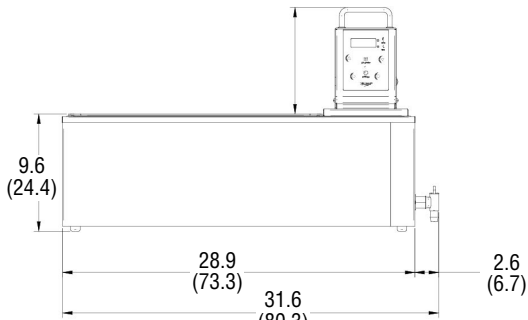


Side View

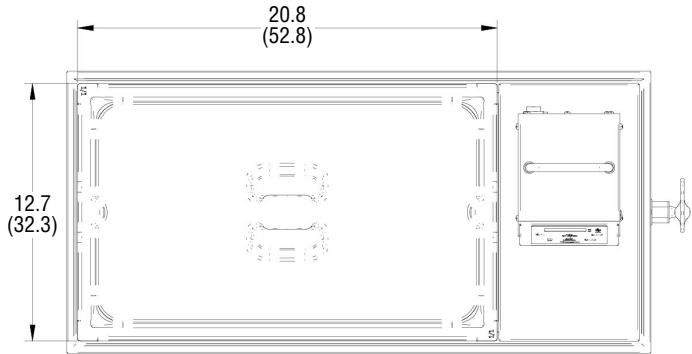


Front View

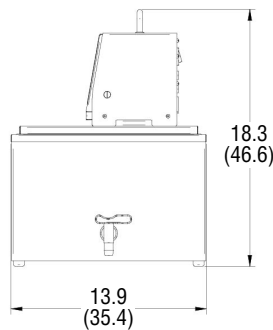
60039



Front View



Top View

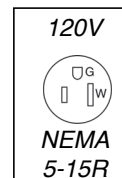


Side View

## SPECIFICATIONS

Item No.	Description	Voltage	Watts	Amps	Plug	Shipping Container W x D x H in (cm)	Weight LB (Kg)
60038	Immersion Circulator (head only)	120V	1500	12	NEMA 5-15P	18 x 13 x 10 (7.1 x 5.1 x 3.9)	11 (5)
60039	Immersion Circulator (head, bath and cover)				NEMA 5-15P	19 x 34 x 14½ (48.3 x 86.4 x 36.8)	49 (22,2)

### Receptacle



[www.vollrathfoodservice.com](http://www.vollrathfoodservice.com)

### The Vollrath Company, L.L.C.

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