

Hamilton Beach[®]

COMMERCIAL

AcuVide¹⁰⁰⁰_{TM} Immersion Circulator

**Built
to Last**

For continuous use
in commercial
kitchens

HSV1000

1200 watt pump keeps up to 8 gallons (30 L)
of water at an even, consistent temperature

Heats up to 203°F (95°C)

IPX7 construction prevents malfunction if
accidentally dropped in water

Adjustable timer lets you select up to 99 hours

Displays temperature in tenths of a degree in
°Fahrenheit or °Celsius



NSF[®]

For more Good Thinking[®] visit www.hamiltonbeachcommercial.com



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Easy-to-read display

- Top number indicates water temperature within one tenth of a degree
- Bottom number displays remaining time in hours and minutes

Touchpad controls

Allow for easy cleaning

Cleaning cycle and reminder

Removes calcification to keep circulator performing its best

Water level marks

Audible alert and auto shutoff if water level is too high or low

Water jet circulator

Continuously moves heated water for uniform cooking

Water intake

Adjustable clamp

Easily secures circulator onto containers of various heights; no tools needed

Dishwasher safe

Stainless steel housing

IPX7 construction

Prevents malfunction if accidentally dropped in water

HSV1000 IMMERSION CIRCULATOR



Pair with PrimaVac™ Vacuum Sealers for commercial sous vide cooking

SPECIFICATIONS:



HSV1000

Electrical: 120 V, 60 Hz, 1200 Watts

Weight: 4 lbs / 2 kg (shipping)



Warranty: 1 year parts & labor



HSV1000-CE/ -UK/ -CN

Electrical: 230 V, 50-60 Hz, 1200 Watts

Weight: 4 lbs / 2 kg (shipping)

Warranty: 1 year parts & labor