

**winco**  
**SPECTRUM**  
IMMERSION CIRCULATOR



**CONSISTENT  
MORE NUTRITION  
MORE FLAVOR  
RESULTS**



ESVI-1



Easy-press controls

Get cooking with the Spectrum line of sous vide equipment. With precise temperature control and by reducing heat fluctuations, food retains moisture, nutrition, and flavor for perfect results every time.

- ◆ Precise temperature accuracy: +1°F (0.5°C)
- ◆ Temperature range: 41°F to 210°F (5°-99°C)
- ◆ Timer setting range: 5 minutes – 99 hours
- ◆ LED display: Optional °F / °C, with last temperature and time memory when turned on
- ◆ One year parts and labor warranty

**IMMERSION CIRCULATOR**

- ◆ Attached clamp adjusts to fit over container
- ◆ Maximum volume capacity: 7.9 gallons (30L)

OVERALL DIMENSIONS			POWER	PLUG	SHIP WEIGHT
LENGTH	DEPTH	HEIGHT			
3-11/16" (93.5mm)	6-9/16" (166.5mm)	12-7/8" (326mm)	110-120V~60Hz, 900W, 7.5A	NEMA 5-15P	4.41 lbs (2 kgs)

ITEM	DESCRIPTION	UOM	CASE
ESVI-1	Immersion Circulator	Set	1/6



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**SPECTRUM**  
THERMAL CIRCULATOR



**THERMAL CIRCULATOR**

- ◆ Wire clip on side conveniently holds lid when open
- ◆ Built-in faucet and drain for easy water removal
- ◆ Included tray with 8 slots for cooking multiple vacuum-sealed portions
- ◆ Maximum volume capacity: 7.4 gallons (28L)

OVERALL DIMENSIONS			POWER	PLUG	SHIP WEIGHT
LENGTH	DEPTH	HEIGHT			
22-1/2" (570.5mm)	17-7/16" (442.2mm)	12-3/16" (308.3mm)	110-120V~60Hz, 1800W, 15A	NEMA 5-15P	18.74 lbs (8.5 kgs)

ITEM	DESCRIPTION	UOM	CASE
ESVC-28	Thermal Circulator	Set	1
ESVC-P17	NEMA 5-20P Cord/Plug (Canada)	Each	1



ESVC-28



Built-in faucet



Wire clip holds lid



Sectioned tray