

Hamilton Beach®

COMMERCIAL

AcuVide¹⁰⁰⁰ 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®



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Touchpad controls
Allow for easy cleaning

Easy-to-read display

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

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



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



Water jet circulator
Continuously moves heated water for uniform cooking

Water intake

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