



Project Name: _____

Location: _____

Item #: _____

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PSV50 – WiFi High-Capacity Sous Vide Circulator

SOUS VIDE CIRCULATOR SPECIFICATIONS

The PrepRite PSV50-WiFi sous vide circulator provides a method of cooking food, in a vacuum-sealed pouch at a low temperature. The sous vide cooking method ensures minimum weight and moisture loss for maximum yield, resulting in consistent and superior meals that are full of flavor, tender and great tasting.

Ingredients cooked in the PSV50-WiFi may be served immediately, or stored and preserved in vacuum sealed bags, extending product life by up to four times longer. Food waste is significantly reduced through precise portion control. The user-friendly sous vide circulator requires minimal operator training. Its functionality saves time, labor and money, allowing you to prepare cooked dishes in advance for reheating during periods of peak service.

OUTSIDE DIMENSIONS

6" W x 9.5" D x 15" H

WEIGHT

11 lbs

SHIPPING DIMENSIONS

10" W x 13" D x 19.5" H

SHIPPING WEIGHT

15 lbs

CAPACITY

13.2 gal

TEMPERATURE RANGE

32° TO 203°F

TEMPERATURE ACCURACY

± 0.18°F

NUMBER OF PROGRAMS

30

TOTAL MAXIMUM POWER

1300/2000 W

ELECTRICAL SUPPLY

115-120 V/1 PH/60 HZ

* Specifications subject change without notice

STANDARD FEATURES

- Remarkably high 50L (13 gallon) capacity with 0.1°C precision from 0.1 to 95°C
- UL certified commercial circulator
- Stainless steel AISI 304 construction
- Compact, space saving design
- Built-in touch screen and LCD display for cooking time
- Ten integrated programs
- Mobile app and remote WiFi control for optimum control
- Core probe for precise, uniform, and repeatable cooking
- Thermal balls
- Suitable for all heat resistant containers up to 50 L
- Minimum water level alert
- Cooking temperature alarm
- Energy saving eco mode
- Delayed start



Superior Quality
Made in Italy



Core Product Probe



Thermal Balls



Cooking & Vacuum Bags

WARRANTY

- One-year warranty on parts and labor

ALSO AVAILABLE

- Vacuum storage bags for -40°F to 104°F
- Vacuum cooking/sous vide bags for -40°F to 250°F



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