THE iVide® HOME SOUS VIDE THERMAL CIRCULATOR

Introducing the SousVideTools® "iVide®" Thermal Circulator for the home chef.

The iVide Sous Vide Thermal Circulator heats to the perfect temperature—no more, no less—which means that your food won't overcook, ever. Even if they cook for extra time.

The iVide App also makes it incredibly easy to cook thanks to our calculator feature. Simply select the product you want to cook within the APP, choose the weight and your iVide will do the rest for you. With push notifications from the iVide App, you can spend less time tied to the kitchen and more time doing what you love. Head to the gym, run trails, or enjoy time with your family. Dinner will be ready when you are.

IT'S AS SIMPLE AT 1,2,3

1. Attach "The iVide" to a pot with the adjustable clamp and use the iVide APP to set the time and temperature.
2. Prepare your food and place inside a vacuum sealer bag and remove the air using your vacuum sealer. Looking for Inspiration then why not try one of the recipes in the recipe guide included.
3. Remove the food from the vacuum pouch at the end of the cooking time and quickly sear to finish in a hot pan or with a blow torch and serve as you wish.

- Bright touch screen working temperature display
- Ergonomic rubberised body
- Calculator based APP gives you the perfect time & temp
- APP preloaded with 600+ recipes
- Water Circulation 8 Litre Per Minute
- Detachable Stainless Steel Sleeve For easy cleaning
- LED indicator lights up when in use
- Safety Feature shuts device down when out of water
- Powerful 800 Watt Motor means you can cook for up to 10 people

WORKS BEST UP TO A 20 LITRE CAPACITY

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The iVide is the worlds smartest sous vide tool to date. Thanks to our calculator you will never have under or overcooked food again. Simply select the product type you are wanting to cook, select the weight and doneness and the iVide will do the rest for you.

Now to the really technical bits. The devices working temperatures are from 25°C to 90°C, with accuracy 0.1°C. Actual temperature is clearly displayed to 0.1°C. It circulates the water at rate of 8 litres a minute so guarantees to eliminate any hot or cold spots, whilst remaining silent in operation. There is also both an audio & visual notification at the end of the set cooking period after which the circulator still continues to operate at the set temperature.

It has been designed with a special clothes peg style clamp to provide flexibility and convenience for cooks who want to use their own kitchen vessels of up to 20 litres or have limited space in the kitchen. When not in use it can be easily stored away taking up very little space.

FEATURES

- High precision sous vide thermal circulator with temperature control
- WIFI control via the App thats loaded with over 600 recipes.
- Can be applied to the virtually any vessel by means of it's clothes peg style clamp
- Best performances up to 20 litres
- Working temperature 25°C to 90°C, accuracy 0.1°C.
- Low Level water protection device switches off the Sous Vide in case of accidental use without water
- It is built with a state of the art 800w heating element that will never burn itself out
- Maximum pressure flow rate of 8 Litres per minute
- Easy to use water proof controls for selecting desired temperature and time
- Circulating pump to eliminate cold and hot spots
- Near silent running
- Temperature sensor to prevent overload and overheating
- Free SousVidePro book that contains basic cooking information and a temperature reference guide
- Dimensions:-350(h) x 98(w) x 158(d)mm
- 2 Year Parts and Labour Warranty