

WESTON

RECONNECT WITH REAL FOOD

WESTON® Sous Vide Immersion Circulator

Say Goodbye to Overcooking – The WESTON® Sous Vide Immersion Circulator is the absolute best way to achieve perfectly prepared food every time. This tool works by lightly circulating and heating water to temperature. You can submerge foods in airtight, WESTON® vacuum seal bags to cook to an exact level of doneness. Maintaining a precise temperature prevents food from overcooking and ensures consistent results in every dish. Enjoy a tender medium-rare steak, a perfectly cooked salmon filet or a poached egg without the often-tedious task of constantly monitoring your food. Cooking with the Sous Vide Immersion Circulator is a tried and true process for cooking a variety of foods at just the right temperature.

Compact and Modern Design – The Sous Vide Immersion Circulator comes equipped with an easy-to-use digital LED touch screen and stainless steel finish, giving it a modern look. This compact appliance is easily stowed away when not in use, freeing up valuable counterspace.

Additional Features – Equipped with 800 watts, the WESTON® Sous Vide Immersion Circulator quickly heats water to temperature. The back of the circulator has a clamp that fits securely on stock pots, sous vide containers and other cooking vessels for stability and hands-free use. Take precision cooking out of the kitchen- this sous vide circulator includes a three-foot grounded cord for portable use at the cabin or hunting lodge.



DETAILS

Product Name/MSRP
WESTON® Sous Vide Immersion
Circulator (Model 36200)
MSRP: \$89.99
Availability: Now