

# Hamilton Beach®

COMMERCIAL

## AcuVide<sup>1000</sup> 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



For more

Good Thinking®

visit [www.hamiltonbeachcommercial.com](http://www.hamiltonbeachcommercial.com)



**Built to Last**  
For continuous use in commercial kitchens



**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 IMMERSION CIRCULATOR**

Electrical: 120V, 60 Hz, 1200 Watts

Weight: 4 lbs / 2 kg (shipping)

**ExpressCare** Warranty: 1 year parts & labor  
U.S. ONLY

