

SOUS VIDE IMMERSION CIRCULATOR

High precision temperature control & exceptional results

Experience the value and performance of **Globe**. Elevate your cooking with the GSV18 Sous Vide Immersion circulator and make perfection effortless.

Globe® GSV18 Sous Vide Immersion Circulator

Standard Model Features

- Mobile app compatibility with Apple and Android, featuring multi-machine management and over 600 preprogrammed recipes with the ability to program custom recipes
- Timer range from 5 minutes to 99 hours
- 1800 watt heating element gets water to temp faster
- Simple 5-inch touch screen interface with multi-language control for ease of use
- Efficient water circulation with maximum pressure flow rate of 2.6 gallons per minute
- Alarm & display indicator to notify when cooking is done
- Precision temperature control with a working range of 41°F to 203°F, 0.1°F accuracy, and a circulating pump to eliminate cold and hot spots
- Low water protection and a temperature sensor to prevent overheating or operation without water
- Easily clamps to compatible round and flat stainless steel or polycarbonate containers, supporting capacities up to 21 gallons with a minimum depth of 7"
- IPX7 certified for water resistance, withstanding immersion in up to 1 meter of water for 30 minutes
- Built-in handle and removable cage for portability and easy cleaning

App Features

- Connect to your Wi-Fi instead of to device Wi-Fi network, keeping your mobile device fully functional while operating the circulator
- Recipe library with a wide variety of food products for step-by-step cooking or culinary inspiration
- Support page for convenient access to manuals, guides and tech support

GSV18 ▶



One-year warranty

Sous Vide Immersion Circulator								
Model	Hertz	Wattage	Electrical Requirements	NEMA Plug Type	Wi-Fi Frequency Compatibility	Temperature Range	Shipping Weight	
GSV18	60	1800w	120/15/1	5-15P	⚡	2.4 GHz	41°F - 203°F	30.62 lbs.

Sous Vide Circulator Accessories		
Part No.	Description	Ship Weight
GSV-K11PC	Small sous vide kit: 3 gal (11.6L) polycarbonate tank w/lid	3.1 lbs.
GSV-K20PC	Medium sous vide kit: 5.3 gal (20L) polycarbonate tank w/lid	5.51 lbs.
GSV-K56PC	Large sous vide kit: 14.8 gal (56L) polycarbonate tank w/lid	17.2 lbs.