

## THE SOUS VIDE TECHNIQUE

Sous Vide also known as low temperature cooking, was developed in 1974 to reduce shrinkage when preparing foie gras. Development of the technique resulted in an unexpected low shrinkage of less than 5% compared to the 40% seen with conventional cooking methods.

Sous Vide cooking has been proven to produce consistent, high quality results every time: retaining vitamins, micro nutrients, and mineral salts fat compositions are not altered - resulting in a noticeably better taste and texture.

Due to a temperature consistency of  $\pm 0.01^{\circ}\text{C}$  chefs are able to prepare fish, meat or vegetables exactly as desired. Once the preferred temperature is reached, it can be kept constant for hours - making it virtually impossible to over cook any type of food. Using water as the heating medium guarantees that the temperature is the same at every point in the bath/vessel.

Consider all of these advantages Sous Vide cooking provided a real alternative to conventional cooking methods. Maximize kitchen efficiency, save on overhead expenses, and increase menu quality.

## BENEFITS OF SOUS VIDE COOKING

- Retains all nutrients
- Highest possible food quality
- Improves kitchen time management and efficiency
- Reduces shrinkage loss to max. 5%
- Preserves the natural flavour of the food
- Saves money due to more efficient cooking and reduces spoilage
- Freshness, color and appearance remain unchanged until serving
- Constantly reliable results due to  $\pm 0.01^{\circ}\text{C}$  temperature
- No moisture loss, minimal shrinkage
- No more over cooking

## SOUS VIDE CIRCULATOR & WATER BATH

### FEATURES

- Powerful circulation pump to ensure uniform temperature distribution within the bath
- High quality, incoloy immersion heating element
- Electronic temperature control with digital indication of set and process value
- High accuracy pt 100 temperature sensor
- Solid state control relay for optimum reliability

### SPECIFICATIONS

POWER: 1.4kW  
VOLTAGE: 230V - 50Hz  
DIMENSIONS: 120 x 300 x 370mm  
WEIGHT: 4kg



### ORDER CODE:

SVDO001 A SOUS VIDE CIRCULATOR ONLY



### FEATURES

- All bodies are constructed from Stainless Steel
- Inner tanks are manufactured from grade 304 Stainless Steel for exceptional corrosion resistance

### SPECIFICATIONS

DIMENSIONS: 310 x 260 x 345mm



### ORDER CODES:

SVDO014 • SOUS VIDE BATH 14Lt  
SVD1014 • SOUS VIDE BATH 14Lt - LID ONLY

### SPECIFICATIONS

DIMENSIONS: 640 x 260 x 345mm

### ORDER CODES:

SVDO034 B SOUS VIDE BATH 34Lt  
SVD1034 C SOUS VIDE BATH 34Lt - LID ONLY



(LID, CIRCULATOR AND WATER PAN SOLD SEPARATELY)