



Outperform every day.™

Sous Vide



For all your Sous Vide needs.

What is Sous Vide?

Sous Vide is a cooking method in which food is vacuum sealed in a plastic pouch and then cooked at a preset temperature in a water bath. This method provides more control and allows for perfect repeatable results.

Benefits of Sous Vide Cooking:

1) Culinary Benefits

- Precise, repeatable results with no loss of moisture, retaining the integrity of the food product

2) Economic Benefits

- Higher yield
- Save on food costs by purchasing secondary cuts, while still achieving great results
- Relatively inexpensive entry to market

3) Operational Benefits

- Sous Vide Thermal Circulators take up minimal counter space
- Cooks unattended
- Sous Vide has a longer window of forgiveness compared to traditional cooking methods, preventing waste

4) Food Safety

- Sous Vide is the most precise cooking method (display will show resolution of 0.1 degree be it °F or °C)



Sous Vide Immersion Circulator Head 40868



Sous Vide Immersion Circulator Head, Bath & Cover 40861



Mixed Sources

Product group from well-managed forests and other controlled sources
www.fsc.org Cert no. XXX-XXX-000
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Sous Vide Specifications

ITEM	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	DIMENSIONS IN (CM) L x W x H	LIST
40868	Sous Vide - Immersion Circulator (Head Only)	120	1100	11	5-15P	10 x 5 x 12.5 (25.4 X 12.7 X 31.8)	\$2642.00
40861	Sous Vide - Immersion Circulator Head, Bath & Cover	120	1100	11	5-15P	31 x 14 x 14.5 (78.7 X 35.6 X 36.8)	\$4600.00



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