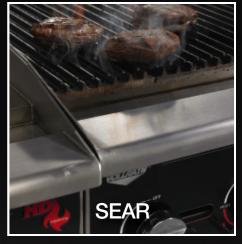


SousVide









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

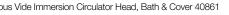
Sous Vide is the most precise cooking method (display will show resolution of 0.1 degree be it °F or °C)

sous vide



Sous Vide Immersion Circulator Head 40868





Sous Vide Specifications

ITEM	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	DIMENSIONS IN (CM) L × W × 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)	\$2565.00
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)	\$4466.00



Outperform every day.

The Vollrath Company, L.L.C. 1236 North 18th Street Sheboygan, Wisconsin 53081-3201 USA Tel: 800-628-0830 • Fax: 800-752-5620 Tel: 920-457-4851

www.vollrathco.com



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