

SOUS VIDE LOW TEMPERATURE COOKING

ADHESIVE TAPE

When cooking sous-vide, a small pointed thermometer probe is often inserted through plastic pouch and into the food to measure internal temperature. It's advisable to apply a strip of this tape on the pouch before pushing the probe through. It will help maintain the seal and pressure of the pouch. 7 feet of tape.

U839 TAPE



WHIP CREAM CANISTER HOLDER

Designed to clamp on to any tank or pot. Hold either 1 quart or 1 pint canisters. Sold in set of 2.

P398



STORPLUS FOOD BOX

Plastic. 18" length x 12" width x 9" height. 16 liters (4 gallons). For use with Immersion Thermal Circulators.

U925

IMMERSION THERMAL CIRCULATOR NOT INCLUDED. SEE PAGE 132.

SMOKING GUN HANDHELD SMOKER

Excellent for finishing products that are cooked Sous Vide or other methods where food is not normally directly exposed to fire or smoke. Use classic flavors, such as hickory, mesquite, applewood, cherrywood, or let your imagination take over with things like Lapsang Souchong tea, lavender, or clove.

One-piece, removable anodized aluminum smoking chamber. Aluminum fan – will not melt when heated. Low-noise motor.

Includes 0.5oz sample jars of Hickory and Applewood Smoking Sawdust. Runs on a 4 AA batteries (included in kit).

P386

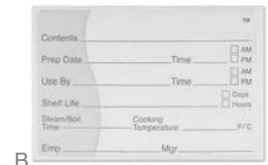
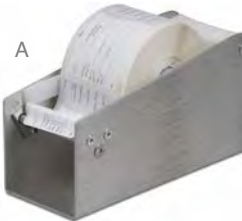
SMOKING SAWDUST

All natural, kiln dried assortment of wood chips - Specially prepared for use with The Smoking Gun. Each 4 jar assortment contains: 1-4 jar of:

Hickory & Mesquite: Strong and earthy flavors for rich foods like beef, pork and vegetables.

Applewood & Cherry: Slightly sweet, fruity flavor for delicate meats. Pairs very well with shipped butter and cocktails.

P386 SD



A. SINGLE SLOT 2" LABEL DISPENSER

This 2" wide single slot dispenser removes label backing from the individual labels when dispensed for quick and easy application. Dispensers can stand free or be mounted on a wall for better utilization of space and works with labels sizes 2" square", 2" length x 3" width, and 2" width x 4" length; This dispensers has a lifetime guarantee. Labels sold separately (**U970**).

U971

B. COOK CHILL SOUS VIDE LABEL

Cook chill labels are moisture resistant and feature an adhesive designed specifically for Sous Vide cooking. With fields for contents, prep date, use by, shelf life, cooking temperatures, and more. These labels will help chefs maintain a solid HACCP plan and ensure that items cooked Sous Vide are properly stored, cooked, and served. 500 labels. 3.25" length x 2.25" width.

U970

