

SOUS VIDE LOW TEMPERATURE COOKING

The term Sous Vide literally translates into “under vacuum”, and has been adopted as the name for a cooking method that relies on precise temperature control. Foods cooked in this method are typically vacuum sealed in a non-reactive plastic pouch and heated in a water bath at a specific temperature until a desired level of doneness has been reached. This exacting technique provides unmatched control and consistency that cannot be found in other cooking methods.

Chefs can now benefit from extended hold times and still maintain exact doneness. This gives the advantage of preparing dishes in advanced without sacrificing taste, and helps balance out your kitchen staff’s work load. Cooking Sous Vide is also ideal for the cost effective secondary cuts associated with low and slow cooking methods resulting in tender well prepared proteins.

The range of tools in this section are geared toward low temperature Sous Vide cooking and designed for culinary professionals. Compliment your traditional cooking methods, increase efficiency, and achieve consistent results with this innovative approach to food.

PROFESSIONAL CONTROLLERS FROM POLYSCIENCE



A. CHEF SERIES THERMAL CIRCULATOR P396

The professional kitchen standard.

- Innovative new features and award winning design deliver outstanding results under the toughest conditions and demands.
- Precisely controls up to 30 liters (8 gallons).

B. CLASSIC SERIES THERMAL CIRCULATOR P352

The legendary machine that changed kitchens forever.

- The breakthrough innovation that helped pioneer the new realm of Sous Vide cooking.
- The standard behind many cookbooks and ground-breaking recipes.
- Precisely controls up to 30 liters (8 gallons).

C. CREATIVE SERIES THERMAL CIRCULATOR P399

Perfect for occasional or lower volume applications.

- Ideal for recipe testing, culinary students or a backup unit.
- An excellent, low cost option.
- Precisely controls up to 20 liters (5.3 gallons).

	A. CHEF SERIES THERMAL CIRCULATOR P396	B. CLASSIC SERIES THERMAL CIRCULATOR P352	C. CREATIVE SERIES THERMAL CIRCULATOR P399
MAXIMUM BATH VOLUME	30L / 8 gal	120V: 30L / 8 gal	20L / 5.3 gal
MAXIMUM PUMP OUTPUT	12L / min 3 gal / min	12L / min 3.2 gal / min	6L / min 1.6 gal / min
FLOW ADJUSTABLE	Variable flow	2 speeds	N/A
MAXIMUM TEMPERATURE	200 °F (90 °C)	302 °F (150 °C)	210 °F (99 °C)
TEMPERATURE STABILITY	0.07 °C	0.05 °C	0.01 °C
HEATER WATTAGE (120)	120 volts, 1100 watts	120 volts, 1100 watts	120 volts, 1100 watts
INCLUDES	Travel case, DVD, Sous Vide Guide	None	Guide to Sous Vide Cooking
WARRANTY	1 year limited	1 year limited	1 year limited. No Commercial