



SOUS VIDE

THE COMPLETE SOLUTION:
SOUS VIDE AND VACUUM PACKS

watch it on **VOLLRATH.com**



See Chef Rich demonstrate sous vide cooking.



Sous Vide Immersion Circulators

VOLLRATH GIVES YOU EVERYTHING YOU NEED FOR SOUS VIDE – FROM VACUUM PACKING TO IMMERSION CIRCULATORS TO CHARBROILERS. VOLLRATH’S FULL LINE OF SOUS VIDE COOKING EQUIPMENT GIVES PRECISE, REPEATABLE RESULTS EVERY TIME.

- Precise, repeatable results with no moisture loss
- Occupies minimal counter space and cooks unattended
- Precise cooking method (display will show resolution of 0.1 degree in either °F or °C)



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
40868	Sous vide – immersion circulator (head only)	10 x 5 x 12.5 (25.4 x 12.7 x 31.8)	120 AC	1100	11	5-15P	1
40861	Sous vide – immersion circulator head, bath & cover	31 x 14 x 14.5 (78.7 x 35.6 x 36.8)	120 AC	1100	11	5-15P	1

VACUUM PACK MACHINES & BAGS

- Extends the shelf life of foods and cuts down on waste due to spoilage
- Excellent for items like meat and cheese
- Vacuum packing opens the pores in foods, creating an excellent way to quickly marinate meats

See page 25 for product details.

