SOUSVIDETOOLS

PRODUCT GUIDE

2022 / V1





PUT PLANET EARTH FIRST

with Sustainapouch, the world's first compostable vacuum sealer rolls

PERFECT RESULTS EVERY TIME WITH SOUS VIDE TECHNOLOGY

sousvidetools.com

SOUS VIDE COOKING
Water Baths, Thermal Circulators & Accessories

VACUUM PACKING
Vacuum Sealers, Vacuum Packers & Accessories

JAPANESE COOKING
New range of stainless steel Kasai Konro Grills

PRESERVE & STORE
Dehydrators nutritional snacks - get inspired

GREEN CREDENTIALS
Saving the planet one bag at a time with Sutainapouches



CONTENTS | PRODUCT GUIDE

SOUSVIDETOOLS.COM

About Us 4-5
Our Manufacturers 5
Sustainapouch Compostable Technology 6-7

SOUS VIDE COOKING

Cooking Sous Vide 8-9
iVide® 2.0 Sous Vide Cooker with WiFi 10-11
SousVideTools® iVide Plus Jnr Thermal Circulator WiFi 12-13
SousVideTools® iVide Plus Thermal Circulator WiFi 14-15
SousVideTools® Platinum Thermal Circulator 16-17
SousVideTools® Platinum 2.0 Thermal Circulator 18-19
Sage|PolyScience® HydroPro™ Sous Vide Thermal Circulator 20-21
Sage|PolyScience® HydroPro™ Plus Sous Vide Thermal Circulator 22-23
Polycarbonate Container with Custom Cut Lid 24-25
SousVideTools® Compact 14 & 28 Litre Water Baths 26-27
SousVideTools® iVide APP & iVide Calculator 28-29

VACUUM PACKING

Why Vacuum Pack Food? 30-31
SousVideTools® Vacuum Sealers 32-33
SousVideTools® IV2.5 & IV3.0 Deep Chamber Vacuum Sealers 34-35
SousVideTools® Senses 300 Chamber Vacuum Packer 36-37
SousVideTools® Fresco Vacuum Packing Machines 38-39
SousVideTools® Fresco 400 Floor Standing Vacuum Packing Machine 40-41
SousVideTools® iCucina Vacuum Packers 42-43
Sustainapouch Compostable 80mu Chamber Vacuum Pouches 44-45
Sustainapouch Compostable 80mu Embossed Vacuum Sealer Rolls 46-47
SousVideTools® Boilable Sous Vide Pouches 48-49
SousVideTools® Embossed Vacuum Sealer Bags & Rolls 50-51
Sous Vide Cooking Accessories 52-53

JAPANESE BBQS & ACCESSORIES

Kasai Konro Grill with Stainless Steel Frame 54-55
Bertha Charcoal Oven 56-57
Sumi Bincho & Lumpwood Charcoal 58-59
Looft Lighters 60-61

SAGE POLYSCIENCE INDUCTION HOB

Sage® I Polyscience® Control Freak™ Induction Hob 62-63

SMOKING GUNS & ACCESSORIES

Sage® Smoking Gun™ 64
Sage® | Polyscience® Smoking Gun Pro 65
SousVideTools® Drink & Plate Cloches 66-67
SousVideTools® Smoking Gun Wood Chips 68-69

BLAST CHILLER

SousVideTools® Blast Chillers 70-71

FOOD DEHYDRATORS

SousVideTools® 6 Tray Food Dehydrators 72-73
SousVideTools® 6 & 10 Tray Stainless Steel Food Dehydrators 74-75
Excalibur 4 & 9 Tray Dehydrators 76-77
Excalibur 5 & 9 Tray Digital 48hr Timer Dehydrators 78-79
Excalibur 10 Tray Dehydrators 80-81

PRESSURE COOKERS

Artarme Pressure Cookers 82-83

Perfect results every time with Sous Vide technology

The whole team at SousVideTools.com is extremely passionate about supplying great Sous Vide, Vacuum packing equipment and a carefully selected range of additional pieces of equipment that we feel best compliment our range. We are a family run business that distributes all over the UK, Ireland and Europe and are the UK's leading supplier. By using our products, chefs and those who simply enjoy cooking will benefit from greater consistency and accuracy.

sousvide tools.com



THE SOUSVIDETOOLS.COM RANGE INCLUDES:

- Sous Vide Water Baths
- Sous Vide Thermal Circulators
- Chamber Vacuum Packing Machines
- Vacuum Pouches & Accessories
- Sage® I Polyscience® Smoking Gun
- Sage® I Polyscience® Control Freak™
- Molecular Chef Tools
- And much more…

Our website gives you more insight into the world of Sous Vide cooking and how you can try this technique in your own kitchen. Have a look today at **www.SousVideTools.com.**

WE UNDERSTAND YOUR CUSTOMERS' NEEDS

Consumer demands are constantly changing which makes it harder for you to meet their needs. The team at SousVideTools.com fully understand the science behind these advanced culinary techniques and will help you to deliver an experience your customers will never forget. You can also benefit from our team's wealth of experience in Sous Vide cooking and vacuum packing. Customers receive outstanding sales and technical support via our one-stop-shop. You can learn more about Sous Vide cooking by joining one of our hands on training courses and get support through our development chef, Chris Holland.

All of this makes SousVideTools.com perfectly placed to find a solution to your Sous Vide cooking or vacuum packing requirements.

If you'd like to know more about our equipment and services and how we support those who love cooking call **(44) 1524 770060** or email **enquiries@sousvidetools.com.**

Our Manufacturers

sousvide tools.com

The SousVideTools® team has applied its great expertise to bring you this fantastic range of Sous Vide and vacuum packing equipment. The range offers the perfect combination of high technology, innovative design and great practicality. The SousVideTools® range of products is now recognised globally as a brand that stands for precision, reliability and innovation.

SousVideTools® stays up-to-date with the new food service trends, the most innovative technologies and the demands of the finest chefs. We have worked closely with the factory to develop the SousVideTools® range of cooking and vacuum equipment with professional and aspiring chefs in mind. Together we make sure that chefs have the best tools for the job. The SousVideTools® goal is to bring cooking and food processing methods of the future to the professional kitchen today.

Sage | PolyScience

Sage® I PolyScience® bring innovation, good design, precision and quality to the culinary world. Their aim is to build innovative products that give chefs more control so you can focus on delivering your best creative work.

At Sage® they are food thinkers, passionate about food knowledge, innovation and design. At PolyScience®, their products are known for their lab quality precision and reliability. They've been in many kitchens so they understand your high standards. That's why the Sage® I PolyScience® team dedicates time for in-kitchen product testing to ensure your most challenging tasks are achieved.

sustaina pouch

Sustainapouch, a game changer in the fight against plastic waste. Our home compostable food-safe vacuum pouches have been specifically designed to withstand the temperatures of sous vide cooking, but can also be used for storing any kind of foods. These ocean friendly pouches typically reduce to granular levels within 26 weeks of immersion and exposure to microbes, water and oxygen.

KASAI JAPANESE GRILLS

Our British-made Kasai Grill is a stainless steel BBQ inspired by the famous Japanese blueprint of the Konro. The innovative Kasai, meaning 'fire' in Japanese, is ideal for grilling meats, vegetables and fish. Perfect for the great British summer ahead, its compact design sits neatly in any garden or outside setting. Suitable for the novice cook to the accomplished chef.

Excalibur PRESERVE IT NATURALLY.

Manufactured in the USA, Excalibur dehydrators are built to save food from being wasted, save money on your food bills, save time with little-to-no prep, and save space by reducing the weight of foods. Excalibur products are for individuals who cultivate a lifestyle of health and well-being.

sustaina pouch | Compostable Vacuum Pouches & Rolls



Introducing Sustainapouch - Compostable 80mu Vacuum Pouches & Rolls

Introducing our home Compostable food-safe vacuum pouches and rolls, specifically designed to withstand the temperatures of sous vide cooking, but can also be used for storing any kind of foods. These pouches and rolls can withstand temperatures up to 85°C over 12 hours, whereas other pouches would swell & delaminate.

Sustainapouch Compostable 80mu Vacuum Pouches are a versatile, durable and sealable eco-friendly alternative for conventional packaging, and are well suited to pack food items like fresh produce, chilled food, meat, and chicken.



Why use Compostable Vacuum Pouches or Rolls?

PLASTIC FREE ALTERNATIVE

A compostable, environmentally friendly alternative to standard plastic vacuum pouch packaging.

100%

Just as strong as plastic but is 100% compostable leaving nothing behind but organic waste.

13 million metric tonnes of plastic waste goes into the ocean every year, causing £10 billion of economic damage to global marine eco systems every year.

9%

Of the 9 billion tons of plastic produced since 1950 only 9% has been recycled.

Sustainapouch is a new solution to keep food fresh while avoiding harming the environment.

Suitable for Storage and Sous Vide Cooking

The pouches are made from a certified home compostable flexible film with excellent sealing strength and high transparency. Made from rice, potatoes, corn and a fossil fuel copolymer (30-80µm). Made to the highest quality, and their strength means they are ideal for sous vide cooking. They are transparent, allowing for easy identification of the product.



How the Compostable Pouches & Rolls Work

Store/Cook
Use the Compostable 80mu Vacuum Pouch or Roll to store and cook your food

Empty
Once used, remove any non compostable items from the vacuum pouch

Compost
Place the vacuum pouch in your home compost and let the magic begin

Breakdown
The compostable vacuum pouch will disintegrate within 6 months

Sow
When the compost is ready, you can use it in your garden or vegetable patch

Globally Certified

Globally recognised certifications to giving you full confidence in the sustainability credentials of each pouch.

OK Compost Industrial
European certification for industrially compostable packaging

OK Home Compost
European certification for home compostable packaging

ABA Home Compost
Australasian certification for home compostable packaging

ABA Industrial
Australasian certification for industrially compostable packaging

BPI
US certification for industrially compostable packaging

FSC
Global certification for sustainably forestry and recycling practice

Discover the whole Sustainapouch range on page 44 & 47

Cooking Sous Vide

The French word ‘Sous Vide’ translates as ‘under Vacuum’. It was originally used in the early 1970s to minimise product loss when cooking “foie gras”. Now it is loved by chefs worldwide for the preparation of many dishes.



THE BASICS

Food is vacuum–sealed in a pouch and then cooked slowly at low temperatures. The food becomes tender without losing its original colour, nutrients, and texture.

This technique involves heating foods to the right temperature, for the right length of time. Temperature depends on the kind of food and would vary for meat, fish and vegetables, but also depends on personal taste. For example whether a customer prefers it cooked rare or medium.

WHY IS PRECISE TEMPERATURE CONTROL IMPORTANT?

The art of Sous Vide cooking is finding the perfect core temperature to achieve the desired taste and textures. Think of a dish that features an egg with a creamy, custard like texture. One chef might cook that egg to a core temperature of 61.7°C, while another may prefer cooking it to 63.3°C. The finished eggs will be very different from each other. It makes each chef’s dish unique.

SOUS VIDE VERSUS CONVENTIONAL METHODS

With all cooking techniques heat penetrates the outside of the food until the centre gets to the right temperature. If you wanted a rare piece of beef you would cook the centre to 54°C. To do this you may roast it in an oven at around 280°C. By the time the centre of the beef is at 54°C the outside of the beef is way overdone. In fact most of the joint would be well done and grey.

But if you roasted it at 54°C, none of the meat would get overdone, but it takes so long for the centre to get to the right temperature the meat would dry out. If you stopped roasting too early so it didn’t dry out, the centre would still be raw.

With the Sous Vide technique; you cook food at the temperature you want the whole joint to be at. By sealing it in a vacuumed bag none of it is overdone and the meat doesn’t dry out,lose nutrients or flavour.

THE SCIENCE

When cooking, the heat induces chemical reactions with different effects at different temperatures. For example, the different proteins in the albumen of eggs coagulate at specific temperatures. Just a few degrees difference in cooking temperature will affect just how much the egg white solidifies.

Temperature affects meat in the same way. Cuts with high collagen content, such as a pork belly, should be cooked for longer and at higher temperatures. This will break down the tough connective tissue. Meat with little connective tissue, like fillet steak, would get tough if cooked at those temperatures. Just a few degrees can make a difference in an expensive cut of meat.

CAN I NOT JUST USE A PAN OF WATER OR SLOW COOKER?

The right equipment is a vital part of the Sous Vide technique. Unlike slow cookers or simmering pans of water, Sous Vide equipment offers precise temperature control along with ‘set it and forget it’ convenience. Basically you set it to cook food to a precise core temperature, within a fraction of a degree, with just one single adjustment.

Maintaining a slow cooker or pan of simmering water at just the right temperature is practically impossible, and it is much harder for results to be consistent. Also, because they don’t circulate the cooking liquid, these methods can develop hot and cool zones that affect the cooking process.

HOW DO COOKING TIMES VARY?

Cooking at low temperatures for long periods of time is what creates the delicious results of Sous Vide. However, it does take testing and experience to determine the right amount of time needed to cook a dish exactly how the customer wants. The Sous Videtools.com team can help with this.

In general, cooking time is affected by three factors:
1. The core temperature you wish to cook the dish to
2. The heat transfer characteristics of the food
3. The amount of food that will be cooked at one time

Food will reach the core temperate quicker with a greater cooking liquid to food ratio. When cooking Sous Vide, the pouches must be completely covered with liquid and you should allow enough room for the pouches and liquid to circulate freely.

One advantage of Sous Vide cooking is that it is much harder to overcook a dish by leaving it too long. Once a dish reaches the desired temperature, it takes more time to keep cooking the food. This means you can keep it at that temperature for longer without the food shrinking, drying out or becoming tough. This is a great benefit when cooking expensive cuts of meat.

HOW TO COOK USING THE SOUS VIDE TECHNIQUE?

The Sous Vide cooking process is very simple:

1. Set the thermal circulator or water bath to the desired cooking temperature
2. Vacuum seal the food
3. Place the vacuum sealed food in the water bath

The thermal circulator or water bath will maintain the water or oil at the desired temperature.

Note: While you can’t overcook a dish with the Sous Vide method, you can under cook it if you remove it from the heated liquid before it reaches the right temperature.

SousVideTools®
iVide® 2.0 Sous Vide Cooker with WIFI

This is the next generation in Sous Vide Smart Cookers, our iVide 2.0. This new model is Sleeker, Smaller, Quieter and so much more powerful. The large touchscreen control panel is extremely responsive, and it is WiFi enabled for Smart Cooking when used with our iVide APP.



STANDARD SPECIFICATION
Works best up to a 30 litre capacity

POWER SUPPLY
UK 3 pin plug or Schuko plug for Europe

WARRANTY
2 year warranty

The new design is all-black, and the clamp used to secure it to your cooking vessel is smaller and integrated into the unit. The large touch sensitive control panel is extremely responsive, and the device is also WiFi enabled for compatibility with our iVide APP. The 1200-Watt iVide 2.0 Cooker will heat up to 30litres of water from 0°C to 90°C, with accuracy of 0.1°C

The iVide 2.0 Cooker clamps to the side of the container with a screw action clamp. The screw spins freely and quickly allowing you to mount it securely to all sorts of cooking vessels.

The iVide 2.0 Cooker can be used as a connected or manual device and has excellent manual controls — touch buttons and a digital screen — that are responsive and intuitive. Turn it on, select °F or °C, set the temperature desired to 0.1°C increments, set the optional timer, then hit start and it will begin circulating and heating water. More power doesn't equate to more noise and we've designed the iVide 2.0 Cooker to be exceptionally quiet only producing 42dB of noise.

The iVide 2.0 Cooker heats to the perfect temperature - no more, no less - which means that your food will never overcook! The devices working temperatures are from 0°C to 90°C, with accuracy of 0.1°C. Actual temperature is clearly displayed to 0.1°C. It circulates the water at a rate of 12 litres a minute so guarantees to eliminate any hot or cold spots, whilst remaining near silent in operation. There is also both an audio & visual notification at the end of the set cooking period after which the circulator continues to operate at the set temperature.

The iVide 2.0 Cooker is also IPX7 water resistant, meaning it can be submerged in up to 1 meter of water for up to 30 minutes without damaging the device. As the iVide 2.0 Cooker is fully water resistant it can be wiped clean with a damp cloth. Running the device with a vinegar solution will also allow for easy cleaning.

The new iVide 2.0 Cooker is engineered with greater performance in mind: 1200 watts of heating power with a 12 litres/min flow rate. Inside the housing is an array of heating, monitoring, and circulating hardware. These components combine to not only heat the water quickly and effectively but keep it at a very precise temperature set-point. The integrated temperature probe is accurate to +/- 0.1˚C on up to 30 litres of water.

When not in use, this new smaller iVide 2.0 Cooker can be easily stored away taking up very little space.

Cooking Sous Vide has never been easier, you place food in a vacuum pouch and immerse it in a water bath. Water gently circulates around the food, bringing it to a precise temperature and providing consistently amazing results.

It is as simple at 1,2,3.

1. Attach "The iVide 2.0 Cooker" to a cooking vessel with the adjustable clamp and use the manual controls or the iVide APP to set the time and temperature.
2. Prepare your food and place inside a vacuum sealer bag and remove the air using your vacuum sealer.
3. Remove the food from the vacuum pouch at the end of the cooking time and quickly sear to finish in a hot pan or with a blow torch and serve as you wish.

It really is that easy.





IPX7 Immersion in water To a depth of 1m

Wi Fi

2 YEAR WARRANTY

KEY FEATURES

- High precision Sous Vide Cooker with temperature control
- Bright touch screen working temperature display
- Can be applied to virtually any vessel by means of integrated screw action clamp
- Best performances up to 30 litres
- Working temperature 5°C to 90°C, accuracy 0.1°C.
- Low Level water protection device switches off the Sous Vide in case of accidental use without water
- Maximum pressure flow rate of 12 litres per minute
- It is built with a state of the art 1200 watt heating element that will never burn itself out
- Easy to use water proof controls for selecting desired temperature and time
- Circulating pump to eliminate cold and hot spots
- Near silent running
- Temperature sensor to prevent overload and overheating
- Dimensions: 344(h) x 66(w) x 121(d)mm

2 Year Parts and Labour Warranty

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
iVide® 2.0 Sous Vide Cooker with WIFI	SVT-01046	8516799090

SousVideTools®
iVide Plus JNR Thermal Circulator WiFi

The SousVideTools® iVide Plus Jnr. Thermal Circulator WiFi with a high resolution wide 4inch Touch Screen interface. It is WIFI enabled meaning you can control it remotely from anywhere via our APP, it's also designed to ensure food safety. With a 45 litre capacity it guarantees a temperature stability of 0.07°C between 5°C to 95°C. 2 year warranty.



POWER SUPPLY
UK 3 pin plug or Schuko plug for Europe

WARRANTY
2 year warranty

The iVide Plus Jnr. is our second water proof device for the commercial kitchen, certified to IPX7. Under the IPX7 designation, the iVide Plus Jnr. Sous Vide cooker will be able to withstand immersion in water up to 1 meter for up to 30 minutes. This means should an accident happen, and the device is splashed or submerged it will not cause damage, but prolonged exposure - such as placing in a dishwasher - would be harmful.

Not only is the iVide Plus Jnr. water proof it also comes complete with our iVide App (Available now on iOS and Android). The iVide App includes features such:

+ Precise temperature control from anywhere
+ A collection of over 600 recipes
+ Our Sous Vide Calculator: We've done all the testing and research for you, which means no more scouring the internet for information.
+ Recipe Memory: Store your own times and temperatures
+ Cook history: For greater HACCP control store your last cook 10 times and temperatures
+ Multi device cooking: Control Several cookers from one app.
+ Notifications to confirm when the water is at temperature, and the food is cooked. Cook time complete, don't worry the app will keep the food at the optimum temperature for holding.

The iVide Plus Jnr. Sous Vide Cooker and its App were built and designed from scratch to work together, and we're just as dedicated to the quality of our products as we are to the food you make with them.

A 1.5KW heating element means faster heating times, so time spent waiting for the cooking vessel to reach temperature is minimal. This professional model has been designed so that you just clamp the unit to the side of any suitable stainless/polycarbonate container/kitchen vessel up to 45 litres capacity, and you have an instant temperature-controlled Sous Vide water bath, with a working temperature of 5°C to 95°C, and accuracy of 0.07°C. The stirred technology ensures no hot or cold spots. Its space saving design allows for quick storage.







IPX7 Immersion in water To a depth of 1m

WiFi

2 YEAR WARRANTY

The timer can be set between 1minute and 99hours. Once the cooking time has completed the unit will notify you by both an alarm and display indicator, whilst continuing to operate. Temperature control is very simple, with touch button control. This model also features a low water level protection, meaning should you or a colleague accidentally turn the circulator on empty or allow the water level to drop below the minimum required the circulator will shut off and notify you by both an alarm and display indicator (H20) ensuring it remains undamaged. The machine is completely constructed in stainless steel meaning it can withstand the pressures of the commercial kitchen.

KEY FEATURES

+ High precision Sous Vide thermal circulator with temperature control
+ 4 inch touch screen interface
+ 1.5kW heating element
+ Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5cm by means of a clamp
+ Best performances up to 45 litres
+ Working temperature 5°C to 95°C, accuracy 0.07°C
+ Multiple machines can be managed from the APP
+ Offers exceptional temperature stability
+ Low level water protection device switches off the Sous Vide in case of accidental use without water
+ Circulating pump to eliminate cold and hot spots
+ Temperature sensor to prevent overload and overheating
+ A convenient handle makes it easy to carry
+ HxWxD (mm) 285 x 159 x 121

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
iVide® Plus Jnr. Sous Vide Cooker with WIFI	SVT-01005	8516799090
iVide® Plus Jnr. Carry Case	SVT-01007	

SousVideTools®
iVide Plus Thermal Circulator WiFi

The SousVideTools® iVide Plus Thermal Circulator WiFi with a high resolution 4.5 inch wide touch screen interface. It is WIFI enabled meaning you can control it remotely from anywhere via our APP, it's also designed to ensure food safety. With an 80 litre capacity it guarantees a temperature stability of 0.07°C between 5°C to 95°C. 2 year warranty.



POWER SUPPLY
UK 3 pin plug or Schuko plug for Europe

WARRANTY
2 year warranty

The iVide Plus is the first water proof device for the commercial kitchen, certified to IPX7. Under the IPX7 designation, the iVide Plus Sous Vide cooker will be able to withstand immersion in water up to 1 meter for up to 30 minutes. This means should an accident happen, and the device is splashed or submerged it will not cause damage, but prolonged exposure - such as placing in a dishwasher - would be harmful.

Not only is it the 1st water proof Sous Vide cooker for the professional kitchen, it also comes complete with our iVide APP (available now on iOS and Android). The iVide APP includes features such as:

+ Precise temperature control from anywhere
+ A collection of over 600 recipes
+ Our Sous Vide Calculator: We've done all the testing and research for you, which means no more scouring the internet for information.
+ Recipe memory: Store your own times and temperatures
+ Cook history: For greater HACCP control store your last cook 10 times and temperatures
+ Multi device cooking: Control several cookers from one APP.
+ Notifications to confirm when the water is at temperature, and the food is cooked. Cook time complete, don't worry the APP will keep the food at the optimum temperature for holding.
+ Multi-language control: The 1st ever multi lingual Sous Vide cooking APP.

The iVide Plus Sous Vide Cooker and its APP were built and designed from scratch to work together, and we're just as dedicated to the quality of our products as we are to the food you make with them. However if you want to use this device without the app it's not a problem either as the unit can be operated manually offline via its on screen display.

It is the most-heavy duty unit on the market. A 2.2kW heating element means faster heating times, so time spent waiting for the cooking vessel to reach temperature is minimal. This professional model has been designed so that you just clamp the unit to the side of any suitable stainless/ polycarbonate container/kitchen vessel up to 80 litres capacity, and you have an instant temperature- controlled Sous Vide water bath, with a working temperature of 5°C to 95°C, and accuracy of 0.0 7°C. The stirred technology ensures no hot or cold spots. Its space saving design allows for quick storage.







IPX7 Immersion in water To a depth of 1m

WiFi

2 YEAR WARRANTY

The timer can be set between 1 minute and 99 hours. Once the cooking time has completed the unit will notify you by both an alarm and display indicator, whilst continuing to operate. Temperature control is very simple, with touch button control. This model also features a low water level protection, meaning should you or a colleague accidentally turn the circulator on empty or allow the water level to drop below the minimum required the circulator will shut off and notify you by both an alarm and display indicator (H20) ensuring it remains undamaged. The machine is completely constructed in stainless steel meaning it can withstand the pressures of the commercial kitchen.

KEY FEATURES

+ High precision Sous Vide thermal circulator with temperature control
+ 4.5 inch touch screen interface
+ 2.2kW heating element
+ Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5cm by means of a clamp
+ Best performances up to 80 litres
+ Working temperature 5°C to 95°C, accuracy 0.07°C
+ Multiple machines can be managed from the APP
+ Offers exceptional temperature stability
+ Low level water protection device switches off the Sous Vide in case of accidental use without water
+ Circulating pump to eliminate cold and hot spots
+ Temperature sensor to prevent overload and overheating
+ A convenient handle makes it easy to carry
+ iVide Cooker Plus HxWxD (mm) 302 x 140 x 143
+ Carry Case HxWxD (mm) 400 x 180 x 285

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
iVide® Plus Sous Vide Cooker with WIFI	SVT-01006	8516799090
iVide Plus Carry Case	SVT-01007	

SousVideTools®
Platinum Thermal Circulator

The SousVideTools® Platinum Thermal Circulator has a temperature stability of 0.03°C between 40°C to 100°C on all cooking pots up to 65 litres and is quickly assembled to any pot with its clamp.



POWER SUPPLY
UK 3 pin plug or Schuko plug for Europe

WARRANTY
2 year warranty

The SousVideTools® Platinum Thermal Circulator is the most heavy duty unit on the market. A 2kw heating element means faster heating times, so time spent waiting for the cooking vessel to reach temperature is minimal. An inbuilt energy saving device automatically turns on once the unit reaches temperature. This professional model has been designed so that you just clamp the unit to the side of any suitable stainless/polycarbonate container/kitchen vessel up to 65 litres capacity, and you have an instant temperature-controlled sous vide water bath. The stirred technology ensures no hot or cold spots.

Working temperatures are from 40°C to 100°C, with accuracy 0.03°C. Actual temperature is clearly displayed to 0.1°C. Temperatures can be set in either °F or °C according to personal preference, working temperature are 20°C to 99°C with accuracy of 0.05°C and the built-in 99 hour timer keep tabs on progress without you having to keep checking.

The timer can be set between 1 minute and 99 hours. Once the cooking time has completed the unit will notify you by both an alarm and display indicator, whilst still continuing to operate. Temperature control is very simple, with touch button control. This model also features a low water level protection, meaning should you or a colleague accidentally turn the circulator on empty or allow the water level to drop below the minimum required the circulator will shut off and notify you by both an alarm and display indicator (ER1) ensuring it remains undamaged. The machine is completely constructed in high quality stainless steel to ensure it stays robust under the toughest kitchen conditions. The heating element, motor and thermostats are all surrounded by a stainless steel cage which prevents any vacuum pouches coming directly into contact with them. For cleaning the cage is easily removed in a matter of seconds.





2 YEAR WARRANTY

KEY FEATURES

+ High precision sous vide thermal circulator with temperature control
+ Bright LED working temperature display
+ IP X3 water protection rated stainless steel structure which means it can stand up to the toughest working conditions
+ 2kW Heating element
+ Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5cm by means of a clamp
+ Best performances up to 65 litres
+ Working temperature 40°C to 100°C, accuracy 0.03°C.
+ 5 pre-programmes
+ Offers exceptional temperature stability
+ Energy saving mode that reduces energy consumption to a mere 20 watts in cook and hold mode without any loss of temperature control, perfect for the cost conscious green chef.
+ Low level water protection device switches off the sous vide in case of accidental use without water
+ Circulating pump to eliminate cold and hot spots
+ Temperature sensor to prevent overload and overheating
+ A convenient stainless steel handle makes it easy to carry
+ Dimensions: 380(h) x 130(w) x 260(d)mm

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Platinum Thermal Circulator	SVT-01009	8516799090

SousVideTools®
Platinum 2.0 Thermal Circulator

Designed for sous vide cooking the SousVideTools® Platinum 2.0 Thermal Circulator is a mountable thermal circulator that guarantees a temperature stability of 0.03°C between 40°C to 100°C on all cooking pots up to 65 litres and is quickly assembled to any pot with its clamp.



POWER SUPPLY
UK 3 pin plug or Schuko plug for Europe

WARRANTY
2 year warranty

The SousVideTools® Platinum 2.0 Thermal Circulator is the most heavy duty unit on the market. A 2kw heating element means faster heating times, so time spent waiting for the cooking vessel to reach temperature is minimal. An inbuilt energy saving device automatically turns on once the unit reaches temperature. This professional model has been designed so that you just clamp the unit to the side of any suitable stainless/polycarbonate container/kitchen vessel up to 65 litres capacity, and you have an instant temperature-controlled sous vide water bath. The stirred technology ensures no hot or cold spots.

Working temperatures are from 40°C to 100°C, with accuracy 0.03°C. Actual temperature is clearly displayed to 0.1°C. Temperatures can be set in either °F or °C according to personal preference, working temperature are 20°C to 99°C with accuracy of 0.05°C and the built-in 99 hour timer keep tabs on progress without you having to keep checking.

The timer can be set between 1 minute and 99 hours. Once the cooking time has completed the unit will notify you by both an alarm and display indicator, whilst still continuing to operate. Temperature control is very simple, with touch button control. This model also features a low water level protection, meaning should you or a colleague accidentally turn the circulator on empty or allow the water level to drop below the minimum required the circulator will shut off and notify you by both an alarm and display indicator (ER1) ensuring it remains undamaged. The machine is completely constructed in high quality stainless steel to ensure it stays robust under the toughest kitchen conditions. The heating element, motor and thermostats are all surrounded by a stainless steel cage which prevents any vacuum pouches coming directly into contact with them. For cleaning the cage is easily removed in a matter of seconds. This model includes a 2 year parts and labour warranty.



2 YEAR WARRANTY

KEY FEATURES

+ High precision sous vide thermal circulator with temperature control
+ Bright LED working temperature display
+ IP X3 water protection rated stainless steel structure which means it can stand up to the toughest working conditions
+ 2kW Heating element
+ Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5cm by means of a clamp
+ Best performances up to 65 litres
+ Working temperature 40°C to 100°C, accuracy 0.03°C.
+ 5 pre-programmes
+ Offers exceptional temperature stability
+ Energy saving mode that reduces energy consumption to a mere 20 watts in cook and hold mode without any loss of temperature control, perfect for the cost conscious green chef.
+ Low level water protection device switches off the sous vide in case of accidental use without water
+ Circulating pump to eliminate cold and hot spots
+ Temperature sensor to prevent overload and overheating
+ A convenient stainless steel handle makes it easy to carry
+ Dimensions: 380(h) x 130(w) x 260(d)mm

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Platinum 2.0 Thermal Circulator	SVT-01008	8516799090

Sage|PolyScience® HydroPro™ Sous Vide Thermal Circulator & Bag

The HydroPro™ initiates a new generation of professional sous vide immersion circulators. Featuring Sous Vide Toolbox™, an intuitive on-board guided cooking experience that simplifies sous vide cooking by using scientific algorithms to calculate time to temperature and pasteurization for a vast range of foods.



POWER SUPPLY

UK 3 pin plug or Schuko plug for Europe

WARRANTY

1 year warranty

The HydroPro™ initiates a new generation of professional sous vide immersion circulators. Featuring Sous Vide Toolbox™, an intuitive on-board guided cooking experience that simplifies sous vide cooking by using scientific algorithms to calculate time to temperature and pasteurization for a vast range of foods.

Programming and repeatability of your cooks is made simple thanks to 'My Presets' and usability has been enhanced via a large touch screen that allows easy manual input of cooking parameters. The powerful heater and newly designed pumping system ensure precise temperature control across a wide range of cooking volumes.

Designed with food safety and simple maintenance in mind, the design features a smooth waterproof construction, quick-release clamp, and a magnetic impeller for easy cleaning and descaling. Removable parts are commercial dishwasher safe.

This model has been designed so that you just clamp the unit to the side of any suitable stainless/polycarbonate container/kitchen vessel up to 45 litres capacity, and you have an instant temperature-controlled sous vide water bath. The stirred technology ensures no hot or cold spots.

Water circulates at 17 litres every minute and the temperature control is accurate to within 0.1°C. Temperatures can be set in either °F or °C according to personal preference, working temperature are 20°C to 90°C with accuracy of 0.01°C and the built-in 99hour timer keep tabs on progress without you having to keep checking. This model also features a low water level protection, meaning should you or a colleague accidentally turn the water bath on empty or allow the water level to drop below the minimum required the circulator will shut off and notify you by both an alarm and display indicator ensuring it remains undamaged.







IPX7 Immersion in water To a depth of 1m

Wi Fi

1 YEAR WARRANTY

KEY FEATURES

- 1 Year Parts and Labour Warranty
- Water circulation provides maximum consistency (compared to non-stirred devices).
- Can be applied to the virtually any vessel by means of a clamp
- Best performances up to 45 litres
- Working temperature 20°C to 90°C, accuracy 0.1°C.
- Maximum pressure flow rate of 17 litres per minute
- Low Level water protection device switches off the Sous Vide in case of accidental use without water
- Dedicated temperature control enables you to quickly set or adjust cooking temperature
- Circulating pump to eliminate cold and hot spots
- Temperature sensor to prevent overload and overheating
- Dimensions: 371(h) x 93(w) x 170(d)mm

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
HydroPro™ Sous Vide Thermal Circulator	GSV700PSS4GEU1	8516799090

Sage|PolyScience® HydroPro™ Plus Sous Vide Thermal Circulator & Bag

The HydroPro™ Plus initiates a new generation of professional sous vide immersion circulators. Featuring Sous Vide Toolbox™, an intuitive on-board guided cooking experience that simplifies sous vide cooking by using scientific algorithms to calculate time to temperature and pasteurization for a vast range of foods.



POWER SUPPLY
UK 3 pin plug or Schuko plug for Europe

WARRANTY
1 year warranty

Consistent, repeatable results. The HydroPro™ Plus includes a digital needle probe that displays the core temperature of the food in real-time, enabling delta cooking. Data is stored on-board and can be transferred to the HACCP Manager App via Bluetooth for easy logging of all your sous vide cooks.

Programming and repeatability of your cooks is made simple thanks to 'My Presets' and usability has been enhanced via a large touch screen that allows easy manual input of cooking parameters. The powerful heater and newly designed pumping system ensure precise temperature control across a wide range of cooking volumes.

Designed with food safety and simple maintenance in mind, the design features a smooth waterproof construction, quick-release clamp, and a magnetic impeller for easy cleaning and descaling. Removable parts are commercial dishwasher safe.

This model has been designed so that you just clamp the unit to the side of any suitable stainless/polycarbonate container/kitchen vessel up to 45 litres capacity, and you have an instant temperature-controlled sous vide water bath. The stirred technology ensures no hot or cold spots.

Water circulates at 17 litres every minute and the temperature control is accurate to within 0.1°C. Temperatures can be set in either °F or °C according to personal preference, working temperature are 20°C to 90°C with accuracy of 0.01°C and the built-in 99hour timer keep tabs on progress without you having to keep checking. This model also features a low water level protection, meaning should you or a colleague accidentally turn the water bath on empty or allow the water level to drop below the minimum required the circulator will shut off and notify you by both an alarm and display indicator ensuring it remains undamaged.

Includes:

+ Digital Probe & Calibration Holder
+ Adjustable & Detachable Clamp
+ Magnetic Impeller
+ 360° Adjustable Flow Direction Foot
+ Sous Vide Toolbox™







IPX7
Immersion in water
To a depth of 1m

Wi Fi

1 YEAR WARRANTY

KEY FEATURES

+ Color TFT Touch Display
+ On-board Cooking Guide Sous Vide Toolbox™
+ Manual Time & Temperature Controls
+ Variable Flow Speed
+ 360° Adjustable Flow Direction
+ Coil-less Heating Chamber
+ Low Water Detection
+ Magnetic Impeller Coupling
+ Adjustable & Detachable Clamp
+ Maximum Bath Volume: 45 liters
+ Maximum Pump Output: 17 liters per minute
+ Maximum Temperature 90°C
+ Temperature Stability: ±0.1°C
+ Heater Wattage 1485 Watts (240V)
+ Flow Adjustable: 3 speeds
+ Over Temperature Protection
+ Low Liquid Level Safety
+ Alarm and Fault Indicators
+ Unit Dimensions (LxDxH): 37.1 x 9.3 x 17 cm
+ Unit Weight: 2 kg

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
HydroPro™ Plus Sous Vide Thermal Circulator	CSV750PSS4GHK1	8516799090

FOR **HOME FOODIES** FOR **CHEFS**

11.6 L Polycarbonate Container with Custom Cut Lid

11.6 litre polycarbonate container with custom cut lids for all our brands of Sous Vide thermal circulators with 200mm depth. Made from virtually unbreakable polycarbonate which stays cool to the touch for efficient handling. Non-stick and dishwasher safe for easy cleaning. Withstands temperatures from -40°C to +100°C.

Lids are available for the iVide 2.0 Cooker, Anova, iVide Plus Jnr and iVide Plus.

HxWxD (mm) 200 x 322 x 262.



NAME	MODEL
11L Tank & Lid iVide 2.0/Anova	SVT-11001-1
11L Tank & Lid iVide Plus Jnr	SVT-11001-2
11L Tank & Lid iVide Plus	SVT-11001-3
11L Tank & Lid Hydro Pros	SVT-11001-4
20L Tank & Lid Platinum	SVT-11001-5
20L Tank & Lid Platinum 2.0	SVT-11001-6

TARIFF CODE 3907400025

FOR **HOME FOODIES** FOR **CHEFS**

20 L Polycarbonate Container with Custom Cut Lid

20 litre polycarbonate container with custom cut lids for all our brands of Sous Vide thermal circulators with 200mm depth. Made from virtually unbreakable polycarbonate which stays cool to the touch for efficient handling. Non-stick and dishwasher safe for easy cleaning. Withstands temperatures from -40°C to +100°C.

Lids are available for the iVide Cooker, Anova, iVide Plus Jnr and iVide Plus.

HxWxD (mm) 200 x 325 x 530.



NAME	MODEL
20L Tank & Lid iVide 2.0/Anova	SVT-11004-1
20L Tank & Lid iVide Plus Jnr	SVT-11004-2
20L Tank & Lid iVide Plus	SVT-11004-3
20L Tank & Lid Hydro Pros	SVT-11004-4
20L Tank & Lid Platinum	SVT-11004-5
20L Tank & Lid Platinum 2.0	SVT-11004-6

TARIFF CODE 3907400025

FOR **HOME FOODIES** FOR **CHEFS**

56 L Polycarbonate Container with Custom Cut Lid

56 litre polycarbonate container with custom cut lids for all our brands of Sous Vide thermal circulators with 200mm depth. Made from virtually unbreakable polycarbonate which stays cool to the touch for efficient handling. Non-stick and dishwasher safe for easy cleaning. Withstands temperatures from -40°C to +100°C.

Lids are available for the iVide Plus.

HxWxD (mm) 200 x 650 x 530.



NAME	MODEL
56L Tank & Lid iVide Plus	SVT-11007-1
56L Tank & Lid Platinum	SVT-11007-2
56L Tank & Lid Platinum 2.0	SVT-11007-3

TARIFF CODE 3907400025



SousVideTools®
Compact 14 & 28 Litre Water Baths

The SousVideTools 14 & 28 Litre Compact Water Baths have a bright blue touch screen display that can be seen across the kitchen. These water baths are designed for extensive use in any professional kitchen, complete with a 2 year warranty to match. Accuracy of 0.1°C. Included as standard are 4 or 6 stainless steel partitions.



POWER SUPPLY
UK 3 pin plug or Schuko plug for Europe

WARRANTY
2 year warranty

The new SousVideTools 14 and 28 Litre Compact Water Bath comes with a new touch screen. It has a bright blue display that can be seen across the kitchen. It has been designed for the professional chef due to a solid, contemporary design. Accuracy and consistency is guaranteed through the PID controller, that controls the temperature to within 0.1°C, meaning perfectly cooked food time after time.

Food can be separated easily via the 4 or 6 move-able stainless steel partitions. This allows for the vacuum pouches to be separated during the cooking process, allowing for greater portion control. They separate the food into different sections for easy identification when cooking. They can also separate products that have just been placed into the bath (and therefore not regenerated) from those 'on hold' ready to go.

This water bath has been designed so that the heater and temperature sensor are positioned under the inner tank to help optimise temperature control.

The water moves around the bath via natural convection. The removable lids minimises evaporation and helps to maintain the water baths temperature.

This model features a low water level protection, meaning should you or a colleague accidentally turn the water bath on empty or allow the water level to drop below the minimum required the water bath will shut off and sound an alarm ensuring the water bath remain undamaged.

This water bath is easy to use, offers energy efficiency and is simple to clean. It is fitted as standard with large LED's, optical and acoustic alarm signals for time and temperature, and a stainless steel lid. SousVideTools water baths are quick and easy to set up. Simply select the desired temperature by operating the buttons on the 'positive feel' membrane control pad. A large illuminated digital display - readily visible from across the kitchen - gives you instant confirmation of the set temperature at all times within 0.1°C.



SousVideTools® Compact
14 Litre Water Bath



SousVideTools® Compact
28 Litre Water Bath

KEY FEATURES

+ Sleek all-in-one design
+ Precise temperature control to 0.1°C between operating temps of 45°C to 90°C.
+ Digital LED display to 0.1°C
+ PID temperature control
+ 0 mins 99 hour counter
+ Lid with a rubber seal to stop moisture loss
+ Offers exceptional temperature sustainability
+ Splash proof keypad
+ Dry running protection
+ Cycle end audible beeping
+ Energy efficient engineering
+ Quiet operation
+ Push button simplicity
+ Lid doubles as drip tray for pouch transport
+ Counter worthy style in a small footprint
+ Overheating protection and water level sensor
+ 2 Year Parts and Labour Warranty
+ 14L Dimensions: 300(h) x 330(w) x 365(d)mm
+ 28L Dimensions: 300(h) x 330(w) x 600(d)mm
+ 14L 4 stainless steel partitions
+ 28L 6 stainless steel partitions

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Compact 14 Litre Water Bath	SVT-01001	8516799090
Compact 28 Litre Water Bath	SVT-01002	8516799090

The iVide APP

the perfect partner to any Sous Vide device

The world's leading supplier of sous-vide equipment, SousVideTools.com, brings you the most interactive app yet. Simply choose a food you wish to cook and how you would like it cooked and our app will calculate the time and temperature needed. When used with one of our iVide devices the app will then start cooking and keep you notified of when your food is ready. More than 1 of our iVide devices? Our app is capable of multicooker, so you can control several devices at a time. Rustled up something amazing with a few of your own tweaks but can't remember what you did? We have cook history so you can recreate things again and again, also handy for our professional chefs who may need to reference back for the filling in of paper work.

Download on the App Store

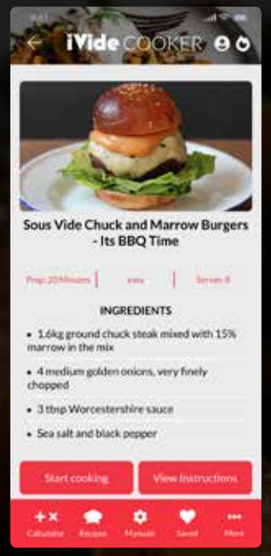
ANDROID APP ON Google play

Don't have one of our iVide cookers?

Our app is the perfect partner to any Sous Vide device. Just use the calculator function to find the perfect cooking time and temperature and then input it into your own device and off you go.

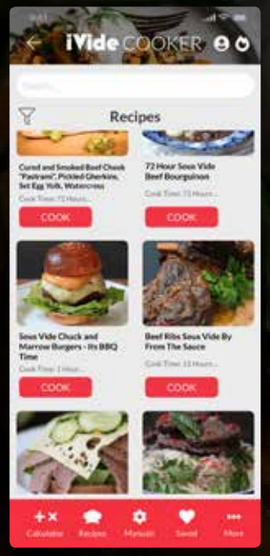
BECOME THE MASTER

Go from home cook to pro chef with our easy step by step recipes.



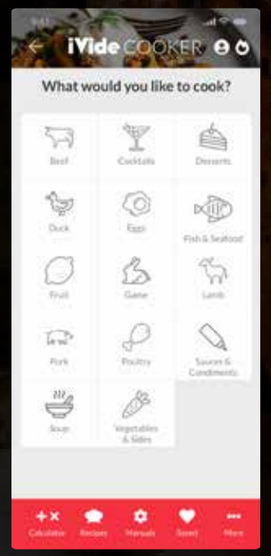
OVER 600 RECIPES

Simply select the ingredient you want to cook and we will offer you a recipe to inspire



VEGGIE, VEGAN OR MEAT

Cook any recipe at the touch of a button



WE'VE DONE THE MATHS

Preloaded temperatures & times to make Sous Vide cooking as easy as 1,2,3



PACKED WITH OVER 600 RECIPES



The iVide Calculator

Are you stuck or unsure about the correct Sous Vide time and temperature for your chosen meal? Or have you bought all the ingredients but you're feeling uninspired what to make?

The Sous Vide Cooking Calculator is perfect to get those inspirational juices flowing by generating recipe suggestions tailor made for you.

Simply select your main ingredient from your shopping list, or tell us what you already have in your fridge or cupboards. Tell us how much of it you have and how you like it cooked, and we'll give you a mouth-watering recipe, with details on preparation and cooking times so you can plan your meal, all topped off with some invaluable tips from our team of professional chefs along the way.

Why Vacuum Pack Food?



VACUUM PACKING IS A METHOD OF PACKAGING, STORING, PRESENTING AND THEN COOKING FOOD

Some food types need to be stored in an airless environment, usually in air-tight packaging to reduce the growth of micro-organisms. When vacuum packing most of the bacteria is expelled from the bag as the air is removed, providing a very safe and hygienic method of storage.

Vacuum packing also helps maintain the product quality and size. For example, in meat items such as steaks, the blood can't leak out and the meat doesn't dry out so the product weight is maintained. Vacuum packing food can extend its life by three to five times.

WHAT BENEFITS DOES A VACUUM PACKING MACHINE PROVIDE?

Chefs and caterers find many benefits when using vacuum packing machines including:

- Advanced food prep & sharing workload
- Portion control & reduced food wastage
- Lower food costs & safer food storage
- Higher standards of food hygiene when used together with Sous Vide cooking

Pre-prepared foods such as fresh or sliced meats, fish, poultry, vegetables, fruits, salads and cheeses can be stored for several days without reduced quality. By pre-portioning soups, sauces and completed dishes you can reduce food wastage.

All these benefits help increase efficiency in the kitchen. Cooked and raw food can be hygienically stocked in vacuum pouches for storage in the fridge or easily transported between locations with minimal risks of cross contamination.

The Benefits of Sealing Food Under Vacuum

ELIMINATING OXIDISATION

Vacuum packing helps preserve food by removing air from the bag it is stored in. This gets rid of oxygen which affects food in various ways including odour, colour, taste & texture and allows for longer storage. Certain types of bacteria cannot grow without oxygen. Once food is in contact with air it begins to lose its natural flavour and its appearance starts to change. This reaction affects all fresh foods even if the effects are not immediately obvious.

PRESERVING DELICATE FLAVOURS & OILS

In today's world a lot of emphasis is placed on eliminating salt and fat from our diets and increasing natural oils. More of us are trying to eat fish which is rich in omega-3 fatty acids as these lower blood levels of triglycerides, which have been linked to cardiovascular disease.

Fish oils do deteriorate faster than the fat found in meat such as beef, chicken and pork. You can keep fish well wrapped in a fridge for two days and in a freezer for two months. By vacuum packing these foods you can preserve all the natural goodness and taste for four to six days in the fridge or frozen for two years.

PREVENTING FREEZER BURN

When foods are frozen without preparation, freezer burn can occur. It happens when the surface of the food is dehydrated and this causes a dried and leathery appearance. The flavour and texture of foods can also be ruined, vacuum packing reduces freezer burn as it protects the food from exposure to the cold, dry air.

MAINTAINING NATURAL MOISTURE

Air causes moisture to evaporate. One of the reasons we package or wrap food is to keep it from drying out. How many of us reach a few slices down into the loaf of bread to find the softer slices? Vacuum packing is a much better way to pack food because the air removal keeps the food moist.

SOUS VIDE COOKING

Over the years vacuum packing has advanced and it is no longer just a way of extending shelf life and improving portion control. Today it is an innovative cooking technique. Sous Vide cooking involves sealing ingredients in a pouch under vacuum. These are then cooked at a precisely defined temperature to reach a desired result.

This gentle cooking style has proven to be a popular method for more and more leading chefs. And the numbers using it are growing. The technique is one of the most important culinary innovations of today as it keeps meat tender and fish succulent no matter how long it has been cooked.

FOR **HOME FOODIES**

SousVideTools®
VS180 Vacuum Sealer

The VS180 Vacuum Sealer by SousVideTools® is sleek and compact. This new food sealer has multiple settings and functions, enabling you to seal canisters and containers, as well as dry and moist food. Depending on what you're preserving, the VS180 Vacuum Sealer enables you to pulse, seal or vacuum and seal.



POWER SUPPLY
UK 3pin plug or Schuko plug for Europe

WARRANTY
2 year warranty



The VS180 Vacuum Sealer by SousVideTools® delivers convenient and efficient packing and sealing of ingredients to be cooked Sous Vide, combining ease of use, powerful suction, and excellent affordability.

Its sleek design is both stylish and easy to clean, and its compact size makes it simple to store away too.

Vacuum sealing removes the air and extends the freshness of food stored in the freezer, refrigerator and cupboards. You can now store your food in the freezer for months – even years - without freezer burn.

The sealer offers four distinct functions, allowing maximum versatility in Sous Vide cooking:

1. The 'vacuum and seal' function removes the air from the cooking pouch, to achieve maximum transfer of heat from the water to the ingredients during the Sous Vide cooking process; while the 'quick seal' function seals in the food but without removing the air for cooking foods with marinades and liquids.
2. The pulse function for manual vacuum control to preserve fragile and delicate food
3. Professional performance with double pump
4. Easy to use Lock & Unlock System

+ Powerful suction
+ Compact counter top footprint
+ Pulse function for manual vacuum control to preserve fragile and delicate food
+ Manual cycle for delicate foods
+ Dry and moist food function
+ Seal only function
+ Easy to use and easy to clean design
+ Drip tray for liquids
+ Automatic vacuum and seal operation
+ Simple lock and latch mechanism
+ Vacuum Sealer user's guide
+ HxWxD (mm) 76 x 363 x 126

NAME	MODEL	TARIFF CODE
VS180 Vacuum Sealer	SVT-03001	8422309090

FOR **HOME FOODIES**

SousVideTools®
VS270P Vacuum Sealer

The SousVideTools® VS270P Vacuum Sealer allows for up to 50 bag seals in a row. Other vacuum sealers on the market require a 40 second break between bag seals, to allow the seal element to cool! It also have an easy lock handle, that was designed so no pressure is required to close the lid and lock a bag into position ready for vacuum sealing. With a gentle push the easy lock handle clips the lid closed and vacuuming can begin.



+ Small compact design for ease-of-use and portability with a foldable locking handle
+ Durable double piston pump with up to 20 litres/ min and a maximum vacuum of -0.9 bar
+ Practical progress indicator
+ Adjustable vacuum strength for hard and soft food
+ Manual Sealing
+ 30cm wide seal bar for sealing bags up to 30cm wide. Double welding
+ Electronic temperature monitoring
+ One-touch 'Auto Vac & Seal' mode
+ Dry and moist food modes to ensure a complete seal with any food type
+ Accessory port for marinating and vacuum sealing canisters (Canisters not included)

NAME	MODEL	TARIFF CODE
VS270P Vacuum Sealer	SVT-03017	8422309090

FOR **HOME FOODIES** FOR **CHEFS**

SousVideTools®
VS520P Vacuum Sealer

The SousVideTools® VS520P Vacuum Sealer allows for up to 100 bag seals in a row. Other vacuum sealers on the market require a 40 second break between bag seals, to allow the seal element to cool! It also have an easy lock handle, that was designed so no pressure is required to close the lid and lock a bag into position ready for vacuum sealing. With a gentle push the easy lock handle clips the lid closed and vacuuming can begin.



+ Soft Touch control panel, small compact design for ease-of-use and portability with foldable locking handle
+ Durable double piston pump with up to 20 litres/ min and a maximum vacuum of -0.9 bar
+ Practical progress indicator
+ Electronic temperature monitoring
+ 30cm wide seal bar for sealing bags up to 30cm wide
+ One-touch 'Auto Vac & Seal' mode
+ Dry and moist food modes to ensure a complete seal with any food type
+ Pulse setting to control vacuum and prevent crushing delicate items
+ Accessory port for marinating and vacuum sealing canisters (Canisters not included)

NAME	MODEL	TARIFF CODE
VS520P Vacuum Sealer	SVT-03018	8422309090

SousVideTools®
IV2.5 & IV3.0 Deep Chamber Vacuum Sealers

The SousVideTools® IV2.5 & IV3.0 Deep Chamber Vacuum Sealers are an entry level machine with a 250mm and 300mm sealing bar.



STANDARD SPECIFICATION
IV2.5 319mm deep & 250mm sealing bar
IV3.0 353mm deep & 300mm sealing bar

POWER SUPPLY
UK 3 pin plug or Schuko plug for Europe

WARRANTY
2 year warranty

The SousVideTools® IV2.5 & IV3.0 Deep Chamber Vacuum Sealers are capable of vacuum sealing and packaging just about anything, including liquid rich food ingredients – something which other standard vacuum sealers simply can't do.

Most vacuum sealers operate using suction, sucking the air from a vacuum bag which is then sealed. The problem with this method is that liquids can also be sucked from the bag, resulting in a messy film of oil or liquid along the sealed edge which can even leave an imperfect or incomplete seal.

The SousVideTools® IV2.5 & IV3.0 Deep Chamber Vacuum Sealers works differently. Not only does it achieve a higher level of vacuum than standard machines, but once the vacuum bag is inside the chamber with the lid closed, air is removed from the entire chamber and not just the bag. This means the air pressure stays the same both inside and outside the bag, and liquids are not drawn out. Once the bag is sealed, normal air pressure is returned to the chamber leaving a perfectly sealed vacuum inside the bag.

As an added bonus these machines also have a function for marinating foods. It will pull vacuum for 99 seconds without going into the sealing function. This is ideal for pickling cucumber in some vinaigrette in a bowl. As the machine goes through the vacuum process it will pull the vinaigrette into the cucumber to create the pickled taste. Much better than leaving in a jar.

The vacuum packer has a smart low profile design, featuring a cleverly hinged lid which folds neatly back to minimise space requirements, and a clear and simple touch display for ease of operation.

The transparent tempered glass lid allows better product visibility during packing.

The SousVideTools® IV2.5 & IV3.0 Deep Chamber Vacuum Sealers are also suitable for the vacuuming of vacuum canisters (necessary vacuum hose included).



SousVideTools® IV2.5
Deep Chamber Vacuum Sealer



SousVideTools® IV3.0
Deep Chamber Vacuum Sealer

KEY FEATURES

- Compact size
- IV2.5 250mm sealing bar
- IV3.0 300mm sealing bar
- IV2.5 chamber depth 8cm
- IV3.0 chamber depth 10cm
- IV2.5 280 Watt
- IV3.0 320 Watt
- Strong vacuum pump with a 70 litres per minute capacity
- Easy to use digital control panel
- Versatile functions for hard & soft, as well as dry & moist foods
- Manual sealing
- IV2.5 External Dimensions (HxWxD mm): 208x328x319
- IV3.0 External Dimensions (HxWxD mm): 218x363x353

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
IV2.5 Chamber Vacuum Sealer	SVT-03002	8422309090
IV3.0 Chamber Vacuum Sealer	SVT-03003	8422309090

SousVideTools®
Senses 300 Chamber Vacuum Packer



STANDARD SPECIFICATION
300mm sealing bar and dry pump

POWER SUPPLY
UK 3 pin plug or Schuko plug for Europe

WARRANTY
2 year warranty

The SousVideTools® Senses 300 Chamber Vacuum Packer allows you to vacuum seal & package anything - including liquids. Its maintenance-free design provides professional-level features at a home cook's price.

The SousVideTools® Senses 300 Chamber Vacuum Packer is a machine that will work for you. This vacuum sealer takes the chore out of vacuum packaging and delivers a strong, complete seal every time. The SousVideTools® Senses 300 Chamber Vacuum Packer is reliable, maintenance-free, and easy-to-use with the ability to extend food's shelf life for five times longer than outdated traditional storage methods.

Let the SousVideTools® Senses 300 Chamber Vacuum Packer take your vacuum packaging experience to a new level. This machine is engineered to be user-friendly, but with endless possibilities for commercial use. Adjustable vacuum and seal methods offer a variety of packaging options. The seal timer is adjustable to allow for a variety of bag thicknesses and the vacuum cycle time adjusts from 0 to 60 seconds for different package amounts and consistencies. The machine also has an instant seal function which will immediately start the seal process.

To vacuum package, place the bag inside the chamber, close the lid, and the process starts! Air is sucked out of the entire chamber, not just the bag itself, allowing air pressure on the inside and outside of the bag to remain equal and liquids to stay in the bag. The bag is then sealed and air is returned back into the chamber.







2 YEAR WARRANTY

KEY FEATURES

+ Compact size, suitable for commercial and household use
+ Extends the shelf life of food
+ Effectively vacuum seals liquid and wet food
+ More user-friendly design: Add bag-clamp device inside the vacuum chamber, so you can place and fix the bag easily
+ Save time: use large displacement pump to increase vacuum speed
+ No need of normal filler plates
+ Adjustable cycle time and seal time
+ Instant seal function
+ Vacuum gauge display vacuum level directly
+ Compact Size
+ Seal bags up to 30cm
+ Simple and intuitive touch control panel
+ Power: 380 Watt
+ External Dimensions (HxWxD mm): 257x367x446
+ Chamber Dimensions (HxWxD mm): 100x310x330

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Senses 300 Chamber Vacuum Packer	SVT-03019	8422309090

SousVideTools®
Fresco Vacuum Packing Machines



STANDARD SPECIFICATION
Choice of 300mm or 400mm sealing bar with 8m³/h and 16m³/h SousVideTools® Vacuum Pump providing high pressure and fast vacuum speed.

POWER SUPPLY
UK 3 pin plug or Schuko plug for Europe

WARRANTY
2 year warranty

The SousVideTools® Fresco 300 & Fresco 400 are compact, easy to use and reliable. These vacuum packing machines provide the ideal solution for businesses that require an incredibly hygienic and cost-effective solution for, consistent, simple vacuum packing.

The SousVideTools® Fresco 300 features a 8m³/h SousVideTools® Vacuum Pump & a 300mm Sealing Bar. Full vacuum takes 20-35 seconds. The maximum bag size is 300mm x 400mm. It features an easy-to-use digital control panel & easy-to-read pressure indicator. It includes a free servicing pack & features a 2 year warranty.

The SousVideTools® Fresco 400 features a 16m³/h SousVideTools® Vacuum Pump & a 400mm Sealing Bar. Full vacuum takes 15-30 seconds. The maximum bag size is 400mm x 450mm. It features an easy-to-use digital control panel & easy-to-read pressure indicator. 2 year warranty.

The Fresco 300 and Fresco 400 are made entirely of a stainless steel construction, including the internal structure, vacuum chamber and bodywork, thus guaranteeing robust and reliable machines. They feature simple to use controls and 8m³/h and 16m³/h SousVideTools® Vacuum Pump as standard, so it remains consistently powerful in operation. The Fresco has been designed to reduce the work surface space required meaning that it can be used anywhere. With this vacuum packing machine hygiene was a key priorities so the machine was designed with rounded corners so no food debris can get stuck and a sealing bar that is simple to remove. When using this machine for Sous Vide cooking the double seam closure not only seals the pouch but prevents contamination of the water bath. This machine is a cost effective vacuum packaging solution.







SousVideTools® Fresco 300



SousVideTools® Fresco 400

KEY FEATURES - FRESCO 300

+ Sealing bar length of 300mm
+ SousVideTools vacuum pump 8m3/hr suction
+ Timer controlled vacuum
+ Machine cycle: 20-35 sec
+ Vacuum "quick-stop" as the push of a button
+ User friendly and low maintenance
+ AISI 304 stainless steel housing
+ Simple to use electronic control system
+ Convexed lid for extra height
+ Easily removable sealing bar for cleaning
+ Extremely easy to clean
+ Deep chamber with round corners
+ Full CE approval
+ External Dimensions: 359(h) x 356(w) x 425(d)mm
+ Internal Dimensions:130(h) x 300(w) x 350(d)mm

KEY FEATURES - FRESCO 400

+ Sealing bar length of 400mm
+ SousVideTools vacuum pump 16m3/hr suction
+ Timer controlled vacuum
+ Machine cycle: 15-30 sec
+ Vacuum "quick-stop" as the push of a button
+ User friendly and low maintenance
+ AISI 304 stainless steel housing
+ Simple to use electronic control system
+ Convexed lid for extra height
+ Easily removable sealing bar for cleaning
+ Extremely easy to clean
+ Deep chamber with round corners
+ Full CE approval
+ External Dimensions: 472(h) x 495(w) x 567(d)mm
+ Internal Dimensions: 160(h) x 425(w) x 457(d)mm

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Fresco 300	SVT-03005	8422309090
Fresco 400	SVT-03006	8422309090

SousVideTools®
Fresco 400 Floor Standing Vacuum Packing Machine

The SousVideTools® Fresco 400 Floor Standing Vacuum Packing Machine features a 40m³/h SousVideTools Vacuum Pump & 2 x 400mm Sealing Bars. Full vacuum takes 15-30 seconds. The maximum bag size is 400mm x 400mm. It features an easy-to-use digital control panel & easy-to-read pressure indicator.



STANDARD SPECIFICATION

400mm sealing bar with a 40m³/h SousVideTools® Vacuum Pump providing high pressure and fast vacuum speed.

POWER SUPPLY

UK 3 pin plug or Schuko plug for Europe

WARRANTY

2 year warranty

The SousVideTools® Fresco 400 Floor Standing Vacuum Packing Machine is a compact, easy to use and reliable. This vacuum packing machine provides the ideal solution for businesses that require an incredibly hygienic and cost-effective solution for, consistent, simple vacuum packing. Designed to effectively seal larger food items, the machine features two parallel 400mm sealing bars for rapid, continual sealing. The deep vacuum chamber itself is constructed from stainless steel, making it tremendously strong and simple to clean. This machine has a 40m3/hr SousVideTools Vacuum Pump that is tested for up to 200,000 cycles too, so you know it's a long-lasting product that's going to serve your business for years to come! A full vacuum cycle takes 40 seconds or less. It has an optimal final vacuum 99.80% (2 Mbar).

It is made entirely of a stainless steel construction, including the internal structure, vacuum chamber and bodywork, thus guaranteeing a robust and reliable machine. It features simple to use controls and 40m³/h SousVideTools Vacuum Pump as standard, so it remains consistently powerful in operation and there is no risk of becoming overheated and no cool down period is required, allowing this machine to continuously deliver air-tight seals time after time.

SousVideTools® Fresco 400 Floor Standing Vacuum Packing Machine controls are designed for ultra-simple use, with + and - buttons to increase or decrease the duration of the seal or vacuum process. The digital controls also have a bright, easy-to-read display to show the vacuum pressure. This makes the unit's performance and progress easy to monitor, as does the built-in pressure gauge.

This powerful chamber vacuum packaging machine quickly seals each bag in 6 seconds or less and completely vacuums out the air in less than 40 seconds. This not only ensures efficiency, but a reliable, secure seal after every use.

The SousVideTools® Fresco 400 Floor Standing Vacuum Packing Machine can be used in a mobile fashion thanks to its castors and allow for fast relocations. The castors also ensure cleaning is simple and fuss-free. With this vacuum packing machine hygiene was a key priorities so the machine was designed with rounded corners so no food debris can get stuck and a sealing bar that is simple to remove. When using this machine for sous vide cooking the double seam closure not only seals the pouch but prevents contamination of the water bath. This machine is a cost effective vacuum packaging solution.







KEY FEATURES

- 2 x Sealing bars with a length of 400mm
- SousVideTools vacuum pump 40m3/hr suction
- Timer controlled vacuum
- Machine cycle: 15-30 sec
- Vacuum "quick-stop" as the push of a button
- User friendly and low maintenance
- AISI 304 stainless steel housing
- Simple to use electronic control system
- Convexed lid for extra height
- Two Easily removable sealing bar for cleaning
- Extremely easy to clean
- Deep chamber with round corners
- Full CE approval
- External Dimensions:-1016(h) x 495(w) x 567(d)mm
- Internal Dimensions:-178(h) x 425(w) x 438(d)mm
- 2 Year Parts and Labour Warranty

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Fresco 400 Floor Standing	SVT-03007	8422309090

SousVideTools® iCucina Vacuum Packers

The SousVideTools® iCucina vacuum packers represent a revolution in the world of vacuum packing.



STANDARD SPECIFICATION

Choice of 315mm or 405mm sealing bar with 8m³/h and 10m³/h Busch Vacuum Pump providing high pressure and fast vacuum speed.

POWER SUPPLY

UK 3 pin plug or Schuko plug for Europe

WARRANTY

2 year warranty

Vacuum Packing has never been this easy. Just put the food in the bag and close the lid. That's all! No settings to enter. No readjustments. Our vacuum packer detects the size, amount, and type of food. It can also tell whether the food is liquid or porous, whether the bag is thick or thin, or even made of metal. It also monitors and regulates the temperature of the sealing bar and recalibrates automatically based on variations in atmospheric pressure.

The result is always the same: perfect vacuum packing without any human intervention. It is also revolutionary when it comes to the profitability of your business.

Thanks to its smart sensors, the time it takes for each packing cycle is minimized and it uses only the necessary amount of energy. This technology protects the vacuum packer from unnecessary overloads, significantly extending the life of the pump, the sealing bar and the oil. The result is about a 50% cost saving compared to current vacuum packing technologies.

Say goodbye to constantly configuring and adjusting your vacuum packer. Just close the lid and that's it! You don't even have to press a button. Of course, the vacuum packer can also be used in manual mode. Give full rein to your creativity to try all kinds of techniques: impregnations, foams, marinades, adding colour or flavour to foods, deaerating sauces, etc.







SousVideTools® iCucina 315



SousVideTools® iCucina 405

KEY FEATURES - ICUCINA 315

- Sealing bar length of 315mm
- Busch® vacuum pump 8m3/hr suction
- Sensor controlled vacuum
- LCD Touch Screen
- Liquid Sensor as standard
- Intelligent sealing – automatically regulates time and temperature
- iVac Smart sensor: Sets optimal vacuum automatically without human intervention
- SCS: Self-calibrating system with no need of human intervention
- Vac+: Extra vacuum for porous foods
- Soft Air: Gradual air inlet for packing delicate or special food
- Auto Oil Clean: Self-cleaning oil system with automatic alert
- Etched double-seal sealing bar with 2x 3mm double seal
- Easily removable sealing bar for cleaning
- Deep chamber with round corners
- Full CE approval
- External Dimensions: 382(h) x 388(w) x 491(d)mm
- Internal Dimensions:162(h) x 328(w) x 385(d)mm

KEY FEATURES - ICUCINA 405

- Sealing bar length of 405mm
- Busch® vacuum pump 10m3/hr suction
- Sensor controlled vacuum
- LCD Touch Screen
- Liquid Sensor as standard
- Intelligent sealing – automatically regulates time and temperature
- iVac Smart sensor: Sets optimal vacuum automatically without human intervention
- SCS: Self-calibrating system with no need of human intervention
- Vac+: Extra vacuum for porous foods
- Soft Air: Gradual air inlet for packing delicate or special food
- Auto Oil Clean: Self-cleaning oil system with automatic alert
- Etched double-seal sealing bar with 2x 3mm double seal
- Easily removable sealing bar for cleaning
- Deep chamber with round corners
- Full CE approval
- External Dimensions: 454(h) x 475(w) x 561(d)mm
- Internal Dimensions:200(h) x 412(w) x 453(d)mm

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
iCucina 315	SVT-03009	8422309090
iCucina 405	SVT-03010	8422309090

Sustainapouch
Compostable 80mu Chamber Vacuum Pouches

Award winning home compostable food-safe vacuum pouches, specifically designed to withstand the temperatures of sous vide cooking, but can also be used for storing any kind of foods. These vacuum pouches can withstand temperatures up to 85°C over 12 hours, whereas other pouches would swell & delaminate.



STANDARD SPECIFICATION

Packs of 200 pouches. Only suitable for chamber vacuum packing machines.

Due to its biodegradable properties, we advise that Sustainapouch is not suitable for the storage of liquids.



The pouches are made from a certified home compostable flexible film with excellent sealing strength and high transparency. Made from rice, potatoes, corn and a fossil fuel copolymer. Made to the highest quality, and their strength means they are ideal for sous vide cooking. They are transparent, allowing for easy identification of the product.

Our Sustainapouch Compostable Chamber Vacuum Pouches can be disposed of directly in the organic waste bin, they won't contaminate the environment, as they are 100% natural, they dissolve and decompose in nature with a combined action of oxygen and water.

Designed to reduce waste, SousVideTools.com vacuum packaging system is made sustainable by these new compostable bags. Restaurant and food businesses can continue to bring their high qulaity standard of cooking in a more responsible and sustainable which will help reduce costs, food waste and make customers happy.

Our Sustainapouch Compostable Chamber Vacuum Pouches have a high barrier to oxygen and humidity and proven as sealing temperatures resistant. They are a great use of renewable resources and wil help decrease the huge environmental issues on the planet.

Reduce your environmental impact with our compostable bags. Our Sustainapouch Compostable Chamber Vacuum Pouches protect against oxygen and humidity, and are also suitable for pasteurising and freezing. After being used, they go into your organic/food waste bin.





KEY FEATURES

- Made from rice, potatoes, corn & a fossil fuel copolymer
- Certified home compostable flexible film
- Excellent sealing strength
- High quality
- Long food preservation capability
- Protect your food from freezer burn & dehydration
- Withstand temperatures of 85°C for 12 hours
- Bio-based adhesives designed to be broken down by bacteria
- Made from renewable sources
- Biodegrades under industrial & home composting conditions into organic biomass
- Ocean Friendly typically reducing to granular levels within 26 weeks of immersion and exposure to microbes, water and oxygen.

PRODUCT SPECIFICATION

MODEL	POUCH SIZE	QTY	TARIFF CODE
SVT-19001	150mm x 250mm	200	3923290000
SVT-19002	200mm x 300mm	200	3923290000
SVT-19003	250mm x 250mm	200	3923290000
SVT-19004	300mm x 300mm	200	3923290000
SVT-19005	300mm x 400mm	200	3923290000

Sustainapouch Compostable 80mu Embossed Vacuum Sealer Rolls

Award winning home compostable food-safe vacuum rolls, specifically designed to withstand the temperatures of sous vide cooking. The rolls allow you to make a custom sized pouch by cutting to your desired size, then heat sealing the end you've cut to make a pouch. Your food can then be placed inside the now prepared vacuum bag and vacuum sealed as normal.



STANDARD SPECIFICATION

Only suitable for vacuum sealing machines.

Due to its biodegradable properties, we advise that Sustainapouch is not suitable for the storage of liquids.



These vacuum pouches can withstand temperatures up to 85°C over 12 hours, whereas other pouches would swell & delaminate.

The pouches are made from a certified home compostable flexible film with excellent sealing strength and high transparency. Made from rice, potatoes, corn and a fossil fuel copolymer. Made to the highest quality, and their strength means they are ideal for sous vide cooking. They are transparent, allowing for easy identification of the product.

Our Sustainapouch Compostable Chamber Vacuum Pouches can be disposed of directly in the organic waste bin, they won't contaminate the environment, as they are 100% natural, they dissolve and decompose in nature with a combined action of oxygen and water.

Designed to reduce waste, SousVideTools.com vacuum packaging system is made sustainable by these new compostable bags. Restaurant and food businesses can continue to bring their high qulaity standard of cooking in a more responsible and sustainable which will help reduce costs, food waste and make customers happy.

Our Sustainapouch Compostable Chamber Vacuum Pouches have a high barrier to oxygen and humidity and proven as sealing temperatures resistant. They are a great use of renewable resources and wil help decrease the huge environmental issues on the planet.

Reduce your environmental impact with our compostable bags. Our Sustainapouch Compostable Chamber Vacuum Pouches protect against oxygen and humidity, and are also suitable for pasteurising and freezing. After being used, they go into your organic/food waste bin.





KEY FEATURES

- Made from rice, potatoes, corn & a fossil fuel copolymer
- Certified home compostable flexible film
- Excellent sealing strength
- High quality
- Long food preservation capability
- Protect your food from freezer burn & dehydration
- Withstand temperatures of 85°C for 12 hours
- Bio-based adhesives designed to be broken down by bacteria
- Made from renewable sources
- Biodegrades under industrial & home composting conditions into organic biomass
- Ocean Friendly typically reducing to granular levels within 26 weeks of immersion and exposure to microbes, water and oxygen.

PRODUCT SPECIFICATION

MODEL	ROLL SIZE	QTY	TARIFF CODE
SVT-07003	20cm x 5m	2	3923290000
SVT-07004	28cm x 5m	2	3923290000

SousVideTools®
Boilable Sous Vide Pouches

Boilable food-safe vacuum pouches, specifically designed to withstand the temperatures of sous vide cooking, but can also be used for storing any kind of foods.



STANDARD SPECIFICATION

Packs of 200 pouches. Work with every brand of chamber vacuum packing machine.



Our Boilable 80mu vacuum pouches are manufactured for use with Commercial Chamber Vacuum Packing Machines. They are ideal to be used with all makes of chamber vacuum packing machines.

These vacuum pouches can withstand temperatures up to 110°C over 100 hours, whereas other pouches would swell & delaminate.

The pouches are made to the highest quality, and their strength means that as well as being ideal for sous vide cooking, they can also be steam cooked, microwaved or boiled in a pan. These puncture resistant pouches protect your food from freezer burn and dehydration.

They are transparent, allowing for easy identification of the product. The food is contained in a polyethylene (PE) food-approved inner lining, which is then protected by a fully airtight polyamide (PA) outer shell.

Two's Company
You can pop 2 (or more) portions in the same pouch, just make sure they don't overlap.

Infuse the Flavours
Liquids can be added to the pouch to help infuse the ingredients.

Easy to Identify
Transparent, allowing for easy identification of the product.

Quality Performance
High quality, clear film, perfect sealing, and long food preservation capability.





KEY FEATURES

- High quality
- Clear film
- Perfect sealing
- Long food preservation capability
- Protect your food from freezer burn
- Protect your food from dehydration
- Polyethylene (PE) food-approved inner lining
- Protected by a fully airtight polyamide (PA) outer shell
- Withstand temperatures of 110°C

PRODUCT SPECIFICATION

NAME	POUCH SIZE	QTY	TARIFF CODE
SVT-09001	140mm x 170mm	200	3923290000
SVT-09002	150mm x 200mm	200	3923290000
SVT-09003	150mm x 250mm	200	3923290000
SVT-09004	200mm x 300mm	200	3923290000
SVT-09005	250mm x 250mm	200	3923290000
SVT-09006	250mm x 350mm	200	3923290000
SVT-09007	300mm x 300mm	200	3923290000
SVT-09008	300mm x 400mm	200	3923290000
SVT-09009	350mm x 450mm	200	3923290000
SVT-09010	400mm x 400mm	200	3923290000

FOR **HOME FOODIES** FOR **CHEFS**

SousVideTools®
Embossed Vacuum Sealer Bags

Embossed Vacuum Sealer Bags that are specially designed to withstand the temperatures involved with sous vide cooking of up to 110°C over 100 hours, but can also be used for storing any kind of foods. These pouches are suitable for all makes of domestic vacuum sealers.



STANDARD SPECIFICATION

Packs of 200 pouches. Work with every brand of vacuum sealing machine



Our Vacuum Sealer Bags are perfect for achieving a highly efficient vacuum seal when sous vide cooking. They are manufactured to withstand even the most prolonged (or multi-day) cooking sessions. They can also be used for storing any kind of food in the fridge or freezer. Our Vacuum Sealer Bags are also 100% food-safe and free from harmful BPA plastics.

All brands of external suction vacuum sealers require embossed vacuum bags, i.e. a criss crossing pattern in the bag to allow the appliance to work properly. Our bags have this criss crossing pattern on the inside of one side of the bag to allow the pump to navigate the air through the bag and create the seal. They have been third-party tested and verified to be free of Bisphenol-A, lead and any phthalates.

+ Sous Vide ready
+ Withstands freezing, boiling and microwaving
+ Complies with European food safety requirement
+ Material: PE, PA composite
+ Heat resistant pouches which can be used for Sous Vide cooking up to 110°C
+ Work with all brands of vacuum sealers

MODEL	POUCH SIZE	QTY
SVT-06001	150mm x 250mm	100
SVT-06002	200mm x 200mm	100
SVT-06003	200mm x 300mm	100
SVT-06004	250mm x 350mm	100
SVT-06005	300mm x 400mm	100
SVT-06006	350mm x 450mm	50
SVT-06007	400mm x 500mm	50

TARIFF CODE 3923290000

FOR **HOME FOODIES** FOR **CHEFS**

SousVideTools®
Embossed Vacuum Sealer Rolls

Our Vacuum Sealer Bags and Rolls are perfect for achieving a highly efficient vacuum seal when sous vide cooking. They are manufactured to withstand even the most prolonged (or multi-day) cooking sessions.



STANDARD SPECIFICATION

Packs of 200 pouches. Work with every brand of vacuum sealing machine



They can also be used for storing any kind of food in the fridge or freezer. Our Vacuum Sealer Bags are also 100% food-safe and free from harmful BPA plastics. The rolls enable you to make custom sized pouches for sealing all types of food and liquid. Just cut off a length of roll to fit the item you wish to cook or store, seal one end to make a pouch, and then slip the food inside ready for vacuum sealing.

+ Sous Vide ready
+ Pack of 2 Embossed Vacuum Sealer Rolls
+ Withstands freezing, boiling & microwaving
+ Create the exact size of bag required
+ Complies with European food safety requirement
+ Material: PE, PA composite
+ Fully compatible with all domestic vacuum sealers including Gastropack, FoodSaver, Andrew James, JML, SousVide Supreme, Rival Seal-a-Meal, VacMaster, and MagiVac

MODEL	PACK SIZE
SVT-07001	2 x 20cm wide 6m long
SVT-07002	2 x 28cm wide 6m long

TARIFF CODE 3923290000

FOR **HOME FOODIES** FOR **CHEFS**

SousVideTools®
Thermometer & Probe Kit

This Thermometer is specially designed for Sous Vide Cooking. To measure the internal core temperature of food, simply place the included foam tape on to the pouch to ensure that no vacuum pressure within the pouch is lost & pierce the foam with the fine needle probe & measure the core temperature of the food.

The highly accurate SousVideTools® Thermometer measures temperatures over a massive range from -50°C to +199.9°C; and other than a little light wiping when necessary, the unit is entirely maintenance free.



WARRANTY
2 year warranty



Operation couldn't be easier - simply attach a piece of the included foam tape to the vacuum pouch to ensure that vacuum pressure within the pouch is not lost, then pierce the foam with the fine needle probe to measure the core temperature of the food on the digital display.

The unit is also waterproof to IP65 standards, meaning the thermometer can be immersed in up to 1 metre of water for 30 minutes – so accidentally dropping into the water bath certainly isn't going to cause any harm.

This SousVideTools® Thermometer and Probe Kit even comes in its own hard plastic carry case for smart and tidy storage, and to ensure parts are not lost. The whole kit contains the Sous Vide digital thermometer, a 1.1mm diameter by 60mm long fine needle probe with an encapsulated handle, 1m of self-sealing foam tape, and the carry case.Features include waterproof casing (rated IP65), CAL Check, low battery detection, auto-off capability, and long battery life.

- High accuracy Sous Vide thermometer
- Instrument waterproof to IP65 standards
- 1.1mm fine needle probe.
- Temperature measurement range of -50.0°C to +199.9°C
- Digital LED display to 0.1°C
- Hard Carry Case
- Temperature log book & Users Guide
- 1m of self sealing foam tape
- Complete waterproof assembly.
- Supplied with 1.5V AAA batteries (3)
- Needle Probe Specification:- 1.1mm Diameter by 60mm Long, Stainless steel 316 (food grade), 1m straight tough PTFE cable with moulded connector & polypropylene handles. Time response 96% of value in water: 1.6 secs

NAME	MODEL
SousVideTools® Thermometer Kit	SVT-02009
TARIFF CODE	9025192000

FOR **HOME FOODIES** FOR **CHEFS**

Sous Vide
Thermapen® Thermometer

The Sous Vide Thermapen has been specifically designed for Sous Vide cooking. This model incorporates a miniature, stainless steel needle probe that has a reduced tip that conveniently folds back through 180 degrees into the side of the instrument when not in use. It provides simple yet accurate measurement of the internal temperature of food.



NAME	MODEL
Sous Vide Thermapen® Thermometer	SVT-02008
TARIFF CODE	9025192000

FOR **HOME FOODIES** FOR **CHEFS**

SousVideTools®
Foam Tape

SousVideTools® Foam Tape for use with temperature probes and vacuum pouches. Simply place the foam tape on to the vacuum pouch to ensure that the vacuum pressure within the pouch is not lost. Pierce the foam with the fine needle probe and measure the core temperature of the food. This tape is 1 metre long by 20mm wide and 4mm thick. This product is also FDA approved unlike cheaper alternatives.



NAME	MODEL
SousVideTools® Foam Tape 1m	SVT-02006
TARIFF CODE	3919102500

FDA APPROVED

Kasai Konro Grill with Stainless Steel Frame

A brand new addition for this season to our range of Japanese bbqs is the Kasai Konro stainless steel grill. This design of frame makes it perfect for both home use and the rigours of a commercial kitchen. These Konro style grills based on the world famous Japanese design are the best thing to use when grilling meats, fish, vegetables or finishing a sous vide cooked dish. Recommended to use with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.



STANDARD SPECIFICATION

Little - Grill size for 2-4 people
Medium - Grill size for 4-8 people

MADE IN BRITAIN

KASAI JAPANESE GRILLS

The Kasai Konro grill is our newest addition to the family, with its stainless steel frame it makes it perfect for both home use and the rigours of a professional kitchen. It is the perfect size for any surface due to its compact design. It offers more versatility, better flavour and a more enjoyable cooking experience than you would ever imagine. It is the ultimate sous vide finishing tool, and believe us we have tried a lot of sous vide cooked food.

If you have ever travelled to Japan, you would have seen one of these small style BBQs on just about every street corner. Particularly as you walk around the entertainment quarter of Osaka (Dontonbori near Namba station) you will find a Konro at almost every restaurant with an expert operator twisting Yakitori skewers or some other delicious morsels.

The Konro is probably better known in the west as a Hibachi grill, but in Japan it is called Shichirin or Konro. It's a bit complicated, but the Shichirin and Konro names probably evolved when these small clay or ceramic fire boxes started getting used for cooking instead of just heating.

Hibachi were originally developed in around the 8th century A.D. and their original purpose was to act as a small room heater. My guess is that they became a poor man's Kamado or cooking range, like those cheap electric hot plates are today. Over time it was discovered that they were great for cooking Yakitori and other smaller food items and so they were rebranded or renamed Konro or Shichirin.

The Konro grills are the best thing to use when grilling meats, fish or vegetables. Recommended to use with Binchotan charcoal due to its long burning properties and its ability to seal in natural flavours without imparting any other aromas.

The Konro grills are made with a special insulating material that helps reflect heat back into the grill thus making the temperatures more consistent. A simple design with metal corners and an air vent to control temperature.

This is a compact and simple charcoal grill that is made using a natural material that optimises heat retention. Because these grills have superior heat-insulation properties, charcoal used in them starts easily and burns longer than in conventional cookers.

Nothing tastes quite like charcoal grilled chicken skewers or yakitori. Now you can make delicious yakitori and other grilled dishes anytime with this convenient Japanese style charcoal grill. With decent quality lump charcoal or Binchotan a Konro produces a very hot source of heat (750°C). The compact size and shape and the firebrick/ceramic construction makes these grills perfect for cooking skews of meat or sliced vegetables. The food is inches away from the charcoal and the juice that drips down is instantly evaporated into a smoky cloud of deliciousness that infuses with the food on the grill. The hot temperature is also perfect for creating crisp caramelised skins on chicken and other meats. Makes food taste great!



Little Kasai Konro Grill with Stainless Steel Frame



Medium Wide Kasai Konro Grill with Stainless Steel Frame

1 YEAR WARRANTY

KEY FEATURES

+ Small Grill size for 2-4 persons
+ Medium Grill size for 2-4 persons
+ Material: Diatomaceous earth and Stainless Steel
+ Working temperature 107°C to 350°C
+ Includes a cooking grid as standard
+ 2 x stainless steel handles for lifting
+ Small Grill Dimensions: 210(h)x400(w)x260(d)mm
+ Medium Grill Dimensions: 205(h)x546(w)x350(d)mm
+ 1 Year Parts and Labour Warranty

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Little Kasai Konro Grill with Stainless Steel Frame	SVT-16008	6901000000
Medium Wide Kasai Konro Grill with Stainless Steel Frame	SVT-16009	6901000000

Bertha
Charcoal Oven

The BERTHA Charcoal Oven has been designed and manufactured in the UK since 2008. Manufactured from 304 Stainless Steel the BERTHA is extremely versatile, allowing you to cook from 150ºC-500ºC for sustained periods of time, thanks to its enclosed charcoal grill that ensures the food retains all its natural moisture and flavour, giving you unbelievably succulent, chargrilled food every time.

The BERTHA charcoal oven is recommended for around 120 diners, the fire up time is about 35-45minutes, daily charcoal consumption of 12 to 16 kg, performance per load of 9 hours. Production per hour of 90 kg average and a grilling temperature of 250 to 350ºC.



STANDARD SPECIFICATION

Grill size for 120 people

MADE IN BRITAIN

BERTHA

Bertha was born in 2008 it has become a legend in the world of charcoal gastronomy. Inspired by a desire to create a charcoal oven that would create outstanding cooking techniques and speeds for chefs, and new taste experiences for its customers, the BERTHA Charcoal Oven is making a BIG impact in the industry. A BERTHA oven stands out with its iconic shape and sleek finish – it's an oven that's as versatile as it is specialist; a seriously professional piece of kit for serious professionals. Turn up the heat and add a new flavour dimension to your menu with the unique taste and superior flavours achieved when cooking on a BERTHA charcoal oven. With an unrivalled taste, an even cook, and the flexibility to cook almost anything to perfection - you'll know when you've been cooking on a BERTHA.

The advantage of a BERTHA over an open fired Basque or Robata style grill is that the BERTHA retains the heat, meaning that it is possible to cook food in much quicker time and it is far easier to control the air flow and in turn the intensity of the embers, making it possible to reduce coal consumption and to give a special touch to the food. As it has a closed chamber, the BERTHA utilises four methods of heat transference: radiation, convection, conduction and direct heat.

The BERTHA can work with any type of charcoal (We do recommend Sumi Bincho) and many types of wood. The temperature is controlled by an exterior handle that increases or decreases air-flow to the solid-fuel chamber from the lower vent. The immediate impact that has on the embers - and therefore the temperature - is exhilarating to see. As the top vent draws the air through the oven's closed-chamber the temperature will build.

From a cold-start it takes roughly 30-40 minutes to get up to cooking temperatures of 250-300 degrees. After another 15 minutes or so, the walls of the chamber become 'charged', which means the BERTHA is now using radiant heat, which can be retained for a whole service if required.

The BERTHA is quick, easy, and clean to light using additive-free firelighters. The choice of wood or wood chips used will have a subtle but distinctive impact on flavour, and the same is true of the choice of charcoal too. Moreover, being closed, it allows the typical techniques of an oven such as baking from above, Smoking , Roasting, Grilling and Searing. Even though the chamber temperature of the BERTHA obviously gets extremely hot, the fully insulated door and walls prevent heat from escaping into the kitchen and gives the chef a more pleasant working environment.

BERTHA CHARCOAL OVEN







2 YEAR WARRANTY

KEY FEATURES

+ 15 tray height options
+ Fully weather proof
+ Fire Break and Fire Break Hat prevents sparks and safe for use under traditional canopies
+ Includes 2 grill racks as standard
+ Accurate analogue thermometer on front
+ Includes stand as standard
+ Capacity to cook approx. 60kg meat per hour
+ Dual bottom air vents for two heat zones
+ Built in grease tray and ash pan
+ British cast iron and stainless steel
+ Cooks 40% faster than a traditional open grill such as an a open fired Basque or Robata style grill
+ Caster wheels for easy mobility
+ 2 year warranty
+ Fire up time 30/40 min average
+ Performance 2-15hrs
+ Cooking temps 120ºC to 550ºC
+ Overall dimensions: 180 x 60 x 70cm (HxWxD)
+ Oven opening: 440 x 575mm (WxH)
+ Depth door to rear: 640mm
+ Volume: 161.9 litres
+ Width between shelf supports: 393mm
+ Height from the surface of the lowest shelf to oven top: 512mm (it is possible to cook on the embers)

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Bertha Charcoal Oven	Bertha-Black	6901000000

FOR **HOME FOODIES** FOR **CHEFS**

Sumi Bincho Charcoal 10kg

Sumi Bincho-tan works perfectly in our Konro grills but can also be used in place of regular charcoal in any BBQ grill. It is made from dense hardwoods, honouring the traditional, centuries old production methods . It is favoured by cooks around the world since it burns at a lower temperature and for longer periods of time than ordinary charcoal and doesn't produce any unpleasant odours, making it ideal for sealing in natural flavours.



CHEF'S TIPS

Ensure you stack at least 2-3 layers deep of Binchotan logs. This will give you good vertical heat and a more reliable grilling experience.



In the Edo period, a craftsman named Bicho-ya Chozaemon began to produce a charcoal from the ubame oak called Bincho-tan, or white charcoal, named for the stark white colour the charcoal turns as it burns. It is favoured by cooks around the world since it burns at a lower temperature and for longer periods of time than ordinary charcoal and doesn't produce any unpleasant odours, making it ideal for sealing in natural flavours. It is harder than traditional black charcoal and has a distinctive metallic ringing sound if struck together. It has been steadily gaining popularity worldwide and is even used in the production of clothing and instruments.

Sumi Bincho-tan works perfectly in our Konro grills but can also be used in place of regular charcoal in any BBQ grill.

Chef's tips: Ensure you stack at least 2-3 layers deep of Binchotan logs. This will give you good vertical heat and a more reliable grilling experience.

Be patient. Often people start grilling before the charcoal has reached it's peak heat potential. You'll know when it's ready to grill when a piece of chicken skin blisters and crackles after one minute.

+ No chemicals
+ Burning time 5hrs (Minimum)
+ Very little Flair up
+ Minimal Smoke
+ Minimal flavour tainting of food
+ 100% Natural
+ Suitable for all of our charcoal bbqs

NAME	MODEL
Sumi Bincho Charcoal (10kg Box)	SVT-16030
TARIFF CODE	9025192000

FOR **HOME FOODIES** FOR **CHEFS**

Warma Lumpwood Charcoal 5kg

Warma Lumpwood Charcoal is great for BBQ parties during the summer. It is a favourite of cooks since it burns at a lower temperature and for longer periods of time than ordinary charcoal and doesn't produce any unpleasant odours, making it ideal for sealing in natural flavours.

Warma Lumpwood Charcoal works perfectly with all BBQ grills, making it the perfect choice for the casual home BBQ. It is very quick to light and burns for around 90 minutes.

Warma lumpwood charcoal is 100% natural and additive free, so there's no hidden chemicals to worry about. It is also packed in very clean durable bags, so there's little chance of charcoal dust getting everywhere.



NAME	MODEL
Warma Lumpwood Charcoal 5kg	SVT-16033
TARIFF CODE	9025192000

FOR **HOME FOODIES** FOR **CHEFS**

Restaurant Quality Lumpwood Barbecue Charcoal 12kg

Our restaurant grade charcoal is made of premium Lumpwood charcoal and is always the first choice with restaurant kitchens. This charcoal is designed for professional use and therefore provides fantastic heat for the maximum length of time.

+ No chemicals
+ 5kgs sacks
+ High quality barbecue charcoal made from residue wood.
+ Suitable for all of our charcoal bbqs



NAME	MODEL
Lumpwood Barbecue Charcoal 12kg	SVT-16032
TARIFF CODE	3919102500

Looft Lighters

Looft Lighter I

All electric grill & firelighter. The one, the only, the original. Okay, so it's not like we invented fire or anything, but we made fire lighting real easy and that's pretty darn cool.

Looft Lighter X

Battery powered grill & firelighter. The wait is over. Looft Lighter X is the ultimate firelighter that you have been dreaming about. Light your fire in 60 seconds with battery power only.



Looft Lighter I

The Looft Lighter I offers the quickest, safest and cleanest way to light your grill or fireplace. It starts your fire in 60 seconds with superheated air only – whether it be charcoal, briquettes or logs. NO gas, NO flame and NO need for lighter fluids. Simply put: The Perfect Match.

- All-electric
- Superheated air
- Lights all fuels

Looft Lighter X

The all-electric Looft Lighter X gives you the freedom of being cordless and the same efficiency as its predecessor, the Original Looft Lighter I. Use it in the backyard, on your balcony, tailgating, outdoors and indoors. Your imagination is the only thing stopping you.

- 36V - Li-Ion Technology
- 1 charge - Lights up to 10 times
- 2h- Charge time
- All-electric
- Superheated air
- Lights all fuels

Looft Lighters

FAST - Like seriously fast. The Looft Lighter I hits temperatures of 1200°F and gets your charcoal glowing in 60 seconds.

VERSATILE - Charcoal grill, pizza oven, fireplace logs, and briquettes. Looft Lighter I gets that perfect glow smoldering in no time.

SAFE – No gas, no flame and no lighter fluids means that you rule the fire with nothing more than super-heated air. And the safety casing cools down seconds after use.

CLEAN – With the Looft Lighter I there's no CO2 emissions and no toxic chemicals. Lighter fluid is a distant smelly memory.

LOOFT LIGHTERS



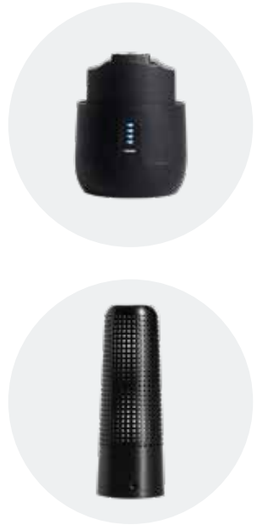
Looft Lighter I



Looft Lighter X



Case for Looft Lighter X



KEY FEATURES - LOOFT LIGHTER I

+ Power: 1800W /230V / 50Hz (EU)
+ Cord length: 3m
+ Max temp: 1200°F / 650°C
+ Certifications: ETL, TuV, GS, CE, RoHS
+ Dimensions: 450 x 66 x 66 (LxWxD) mm
+ Weight: 1kg
+ Product finish: Black plastic with aluminium

KEY FEATURES - LOOFT LIGHTER X

+ 1 charge lights up to 10 times
+ Automatic Ignition Program
+ Max temp: 650°C
+ Power: 36V Li-Ion Battery, 2000 mAh, 72 Wh
+ 2 hour charge time. Charger plug type-A
+ Charger features 4.2 ft. / 130 cm retractable cord
+ Certifications: ETL, GS TuV, CE
+ Dimensions: 430 x 100 x 100 (LxWxD)mm
+ Weight: 1.3kgs (inc. Battery)
+ Product finish: Black plastic with black aluminium

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Looft Lighter I	LO1-EU	8516799090
Looft Lighter X	LOX-EU	8516799090
Case for Looft Lighter X	X-CASE-EU	8516799090
Extra Battery Pack for Looft Lighter X	BP-EU	8516799090
Extra Heat Shield for Looft Lighter X	HS-EU	8516799090

Sage® I Polyscience® Control Freak™ Induction Hob

The Control Freak™ induction cooking system is the first of its kind to accurately measure, set and hold 397 cooking temperatures from 30°-250°C. The unique real-time sensing system uses a through-glass sensor to directly measure surface temperature. Probe Control™ remote thermometer to precisely control the temperature of both water and fat-based liquids. The Intensity function gives incredible control over the heat up speed to the set temperature. A Create function stores frequently used custom temperature profiles for simple one-touch recall.



POWER SUPPLY
UK 3 pin plug or Schuko plug for Europe

WARRANTY
1 year warranty

"The innovators at Breville® and PolyScience® have raised the bar for induction cooking with The Control Freak™. We have been using it daily in the commis kitchen at The French Laundry and it has performed flawlessly; better than any induction cooking system we have used to date. Smart features such as the easily navigable digital display, the precision of its dials, the ability to program recipe settings and maintain temperatures accurately for any length of time, make The Control Freak™ the new gold standard for induction cooking."
Thomas Keller

"The level of accuracy offered by the Control Freak makes it the perfect surface for virtually any cooking process as well as a precision analytical tool for all aspects of traditional and modern cuisine. It's temperature precision and stability coupled with durable commercial construction assures consistent operation in the toughest environments while the ability to store cooking profiles and program gives users complete consistency in their recipes and applications."
Shola Olunloyo

"I love what the geniuses at Breville® and PolyScience® have done with the utilitarian but not usually versatile induction burner. With their newest iteration, the Control Freak, they have created a unit which does what it says and much more! I am able to use the Control Freak in my kitchen and even better when I am on the road, to cook with incredible precision in a way that hasn't been possible before. With the smart probe, I can oil poach fish, hold my soup at exact temperatures, and do this all in a catering hall with a strict rules concerning open flames. The Control Freak has become a staple in my prep kitchens, off premise events, and demonstrations. I love it."
Ivan Orkin





1 YEAR WARRANTY

KEY FEATURES

+ Precise temperature control within 5/10th of a degree.
+ Power range of 100 - 1800 watts
+ Performance range of 30°C- 250°C
+ Dual NTC probe resolution of 0°C - 300°C
+ 397 cooking temperatures from 30°C-250°C
+ 72 hr timer with "Repeat, Continue, Keep Warm and Stop Cooking" functions
+ Heat intensity control
+ Dual fan cooling system
+ Durable stainless steel housing
+ High-heat resistant ceramic glass
+ Tritan™ Polymer LCD display
+ Colour TFT screen
+ Control knobs are dishwasher safe
+ HxWxD (mm) 110 x 350 x 470

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
The Control Freak	GMC850BSS4GUK1*	8516601000

FOR **HOME FOODIES** FOR **CHEFS**

Sage® Smoking Gun™

Sage® Smoking Gun™ allows you to infuse a variety of foods and drinks with natural smoky flavours like applewood and hickory without adding any heat. You can even use it before or after cooking for quick and easy results. Simply load the Smoking Gun with wood chips, light and blow smoke into a covered container of any kind. Get ready to enjoy smokehouse flavours that make your taste buds salivate.



STANDARD SPECIFICATION

+ Dual speed control from gentle to intense smoke infusion
+ Efficient, low-noise motor
+ Runs on 4 AA batteries (included)
+ Includes two 1/2 oz sample jars of hickory and applewood smoking sawdust
+ Main Chamber - L:122 x W:46 x D:46
+ Handle - L:110 x W:41 x D:34
+ Smoking Tube - L:525 x W:10

WARRANTY

1 year warranty



Sage® Smoking Gun™ lets you add delicious smoky flavours to fish, meats, and vegetables; and its heat-free operation means you can even smoke more delicate foods like cheese without melting them.

The Sage® Smoking Gun™ is brilliant for adding wonderful smoked flavours to just about any food using cool smoke and without needing to add heat. Infuse your food with classic aromas such as hickory or applewood, or experiment with creative flavours like teas, spices or dried flowers.

The Sage® Smoking Gun™ lets you add delicious smoky flavours to fish, meats, and vegetables; and its heat free operation means you can even smoke more delicate foods like cheese without melting them.

And it's great fun with cocktails and other drinks too! How about a Manhattan cocktail infused with cigar smoke? Or an applewood smoked Bloody Mary? The possibilities really are endless.

The gun comes fully ready to go, with 4 AA batteries and 2 sample jars of Sage® smoking sawdust in hickory and applewood.



Sage® Smoking Gun with Glass Cloche Gift Set

Sage Smoking Gun with Glass Cloche Gift Set. The 18cm glass cloche is handcrafted and made of patent borosilicate glass. It boasts a unique connection valve designed to inject your favourite aroma into food or drink, without the need to lift the bell.

NAME	MODEL	TARIFF CODE
Smoking Gun	BSM600SILUK	8509800000
Smoking Gun with Glass Cloche Gift Set	SSM620	8509800000

FOR **HOME FOODIES** FOR **CHEFS**

Sage® | Polyscience® Smoking Gun Pro

Introducing the new Sage® I Polyscience® heavy-duty Smoking Gun. The new professional model takes all the best features of the existing model, and then they have worked with some of the best chefs in the world to create an even better smoking gun with improved airflow, reduced noise, and without the resin build up.



POWER SUPPLY

4 x AA batteries

WARRANTY

1 year warranty



As standard it comes with a variable air flow adjustment, a large capacity removable stainless steel hopper for the wood chips, meaning it can be easily cleaned of tar build up, and the filters are simple to replace.

On top of this the chamber that protects the fan itself is stainless steel, meaning it can't be melted by blowtorch use, and this also is fully removable and is dishwasher safe. The base of the smoking gun has also been improved, resulting in a stable footprint. The final pièce de résistance is the fact the fan can be removed with the Allen key provided, to help with cleaning to ensure there is no residue on it that can cross-contaminate flavours.

+ Create classic flavours with wood chips, or expand your culinary creativity by smoking with flavours like teas, spices, and dried flowers
+ Robust housing with stable integrated base and metal smoke path for optimised performance and longevity
+ Dual speed control from gentle to intense smoke infusion
+ Efficient, low-noise motor
+ Runs on 4 AA batteries (included)
+ Excellent for finishing products that are cooked Sous Vide or other methods where food is not normally directly exposed to fire or smoke
+ Includes two 1/2oz sample jars of hickory and applewood smoking sawdust
+ Main Chamber - L:122 x W:46 x D:46
+ Handle - L:110 x W:41 x D:34
+ Smoking Tube - L:525 x W:10

NAME	MODEL	TARIFF CODE
Smoking Gun Professional	GSM700PSS0NUK1	8509800000

SousVideTools®
Drinks & Plate Cloches

Introducing our new Drinks and Plate Cloche, with a specially designed opening for the injection of smoke. Simply take your smoking gun and fill the cloche without having to lift it.

The new Drinks Cloche allows you to smoke all your cocktails with ease and in style at the bar, without blasting your customers with smoke.

Whilst the new Plate Cloche allows you to simply place over the food or plate and you can cold smoke your food in style, without filling the kitchen with smoke.





Glass Cloche

The specially designed opening is specifically designed to work with the Polyscience and Sage smoking guns. The cloche itself is made of borosilicate glass, is handmade, with an extreme quality control and perfectly finished. It is resistant to high or low temperatures, oven and freezing (Including liquid nitrogen), as well as being dishwasher safe.



Drinks Cloche

NAME	MODEL	SIZE ΦxH
Drinks Cloche	SVT-05001	130 x 282
Plate Cloche	SVT-05002	260 x 175
TARIFF CODE	8509800000	



SousVideTools® Smoking Gun Wood Chips

Designed for use with our Smoking Gun, these chips add a smoky finish to foods such as vegetables, meats, fish, sauces, cheeses or even cocktails. So why not enrich your food with irresistible open-fire flavours to any food that usually wouldn't be smoked.



ALDER
Alder wood chips are famous in the Pacific Northwest for smoking salmon, this mild wood is the chefs smoke of choice when looking to create a delicate smoky flavour with a hint of sweetness. Excellent with all fish (especially salmon & trout), seafood, pork, poultry and light-meat game birds and vegetables.

APPLEWOOD
Applewood is a slightly sweet but denser, fruity smoke flavour. Excellent for game birds, fish, beef, poultry and pork (especially ham).

BEECH
Beech wood chips produce a medium flavour suitable for pork, ham and sausages.

BOURBON SOAKED
Bourbon soaked oak wood chips infuses gentle bourbon flavour. Great with ribs, brisket, and other red meats. Try some on your next venison smoked dish.

CHERRY
Cherry wood chips create a smoke that is rich, smooth, slightly sweet and fruity. It's a killer with Cornish game hens, duck breast, and for smoking vegetables as well as with all meats. Blend with oak for smoking turkey.

CHESTNUT
Both sweet and intense, chestnut is a stronger alternative to fruitwoods and works well with meats, game and of course turkey.

HICKORY
Hickory wood chips are the most popular smoking wood in the USA, good for all smoking. Ribs, pork, brisket and anything where a BBQ sauce is to be used, works well with this robust wood. Produces a strong bacon-like flavour.

MAPLE
Maple wood chips brings memories of vivid orange maple trees dotting green fields of lazy dairy cows - you get the picture. Maple is great for smoking cheese. Produces a mild sweetish flavour that is great with pork, poultry small game birds, vegetables and cheese.

MESQUITE
Mesquite would chips bring a flavour of the Southwest USA, from smoked chicken tacos to smoked chilli-peppers. This has a very strong, earthy flavour so remember a little bit does it as overused it can turn foods bitter. Works well with most meats, especially beef, and most vegetables.

OAK
Oak is wonderful with sausages and blended with cherry for smoking turkey. This popular wood produces a heavy smoke flavour that is great for all red meat, heavy game and pork.

CABERNET BARREL OAK
Made with natural oak wood, these chips add just a hint of wine to your favourite grilled food. Try them and get a whole new flavour experience a wine infused oak wood chips are a gourmet delight.

WHISKEY SOAKED
Whiskey oak chips infuse food with bold, peaty notes. The aromatic whisky chips are a great way of flavouring red meat such as ribs, brisket and venison. Try using in American-style dishes, or bring a twist to Scottish game with these exciting woodsmoke aromas.



IRRESISTIBLE OPEN FIRE FLAVOURS

PRODUCT SPECIFICATION

MODEL	FLAVOUR	SIZE	TARIFF CODE
SVT-05005	Hickory, Oak, Mesquite & Cherrywood	4 x 250ml	4401220000

SousVideTools®
Blast Chillers

The SousVideTools® Blast Chillers enables blast chilling of food straight after cooking, quickly and carefully freezing and thawing food, as well as chilling wine and other drinks. It is made entirely from stainless steel, and is equipped with a probe that monitors food core temperature and an intuitive, easy-to-use soft touch control panel.



STANDARD SPECIFICATION

UK 3 pin plug or Schuko plug for Europe

WARRANTY

1 Years Parts & Labour

The SousVideTools® Blast Chillers enables you to chill or freeze food in mere minutes, preserving its original goodness without losing or altering any of the flavour.

The SousVideTools® Blast Chillers allows cooling or freezing any food type in few minutes, transforming the water it contains into micro-crystals without altering its organic structure, through 2 functions: Soft Blast chilling, which gradually decreases the temperature of cooked foods to +3 °C in 90 minutes maximum, suitable for delicate foods or baked cakes; and Fast Freezing, which lowers the inner temperature of foods down to -18 °C, forming much smaller ice crystals than those generally generated in the freezer.

Soft Blast chilling gradually reduces the core temperature of oven-hot cooked food, taking it to +3°C in less than 90 minutes. At the end of the blast chilling cycle, the device goes into storage mode while maintaining a temperature inside the chamber of between +3°C and +4°C.

Fast freezing rapidly reduces the core temperature of food to -18°C in less than 270 minutes. At the end of the freezing cycle, the device goes into storage mode while maintaining a temperature inside the chamber of -35°C.

The integrated temperature probe allows you to see the temperature inside your food item as the process runs.

This is an often overlooked component in current home appliances. The is the first consumer solution other than suggesting manual methods of rapidly cooling down items in ice water. Our Dolce Blast Chiller removed some of the safety objections people have with sous vide at home, and differentiates itself from smaller appliances.

About 1.3 billion tons of food ends up in the trash every year. We often buy fresh ingredients that for various reasons are left in the fridge well past their use-buy date and we end up throwing them away. With the SousVideTools® Blast Chiller you can extend the life of your food and consequently reduce waste. All fresh organic food products contain a natural bacterial load, which multiplies in favourable ambient conditions (certain temperatures and humidity levels) producing hazardous effects on consumer health. The most dangerous thermal threshold is between +35°C and +65°C: in this temperature range, bacterial multiplication is accelerated. Microorganisms begin to develop between +10°C and +35°C. Blast chilling means lowering the temperature in the centre of the product from +70°C to +3°C as quickly as possible, and in any case within 90 minutes. Blast chilling of a cooked product not only prevents bacterial proliferation but also prolongs product conservation time.



SousVideTools® Dolce 2 x 1/2GN Tray Blast Chiller



SousVideTools® Dolce 3 x 1/2GN Tray Blast Chiller



SousVideTools® Dolce S/S 5 x 1/1GN Tray Blast Chiller

1 YEAR WARRANTY

KEY FEATURES

+ Made entirely from Stainless Steel
+ Its small footprint allows both standalone and integrated options. Unique and modern design with touch screen control panel.
+ Rapid cooling and freezing
+ Refrigerant R290
+ Is equipped with a probe that monitors food core temperature
+ User-friendly digital temperature controls and display
+ Solid self-closing door
+ 60mm insulation reduces running costs and improves efficiency
+ Easy-clean construction

SVT-02097
Chills 5kg of food from +70°C to +3°C in 90 mins
Freezes 3.5kg of food from +70°C to -18°C in 240 mins
Tray Size & Capacity = 2×GN1/2 (325×265mm)
Dimensions:-647(h) x 507(w) x 340(d)mm
Internal Dimensions: 200(h) x 335(w) x 300(d)mm

SVT-02098
Chills 7kg of food from +70°C to +3°C in 90 mins
Freezes 4kg of food from +70°C to -18°C in 240 mins
Tray Size & Capacity = 3×GN1/2 (325×265×40-65mm)
Dimensions: 630×585×475mm (WxDxH)
Internal Dimensions: 330×380×235mm (WxDxH)

SVT-02099
Chills 14kg of food from +70°C to +3°C in 90 mins
Freezes 12kg of food from +70°C to -18°C in 240 mins
Tray Size and Capacity = 3×5xGN1/1 (530×325x40-65mm)
Dimensions: 750×730×84mm (WxDxH)
SVT-02099 - Internal Dimensions: 624×410×375mm (WxDxH)

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
SousVideTools® Dolce 2 x 1/2GN Tray Blast Chiller	SVT-02097	8418501110
SousVideTools® Dolce 3 x 1/2GN Tray Blast Chiller	SVT-02098	8418501110
SousVideTools® Dolce S/S 5 x 1/1GN Tray Blast Chiller	SVT-02099	8418501110

SousVideTools®
6 Tray Food Dehydrator

Make delicious, dried fruit, vegetable snacks & jerky with the SousVideTools® 6 Tray Food Dehydrator. The thermostat adjusts for precise dehydration temperatures between 35° to 65°C. The powerful rear-mounted 500-watt heater ensures even, consistent drying across all 6 trays.



POWER SUPPLY
UK 3pin plug or Schuko plug for Europe

WARRANTY
2 year warranty

Make delicious, dried fruit and vegetable snacks and jerky with the SousVideTools® 6 Tray Food Dehydrator. The adjustable thermostat adjusts for precise dehydration temperatures between 35° to 65°C. Hot air is forced horizontally across each individual stainless steel tray and converges on the core for fast, even, nutritious drying. Powerful rear-mounted 500-watt heater and fan ensure even, consistent drying across all trays. Includes a 2 year warranty for restaurant use.

The lift off door maintains a consistent internal temperature and eliminates the need to rotate trays – foods get evenly dried and heated, top to bottom. Stainless Steel trays won't get brittle, ensuring years of use. No worry of drying on Plastic Shelves either as these are Stainless Steel. Includes a quick-reference guide for dehydrating a variety of foods

Why buy a Food Dehydrator? Hailed by food experts as being one of the healthiest ways to preserve food and add some extra variety to your diet, food dehydrators have steadily gained in popularity over the years. Indeed, they carry a multitude of health benefits and can help you avoid the numerous chemicals and toxins that are often added in commercially-oriented dried fruits and vegetables. Recent studies have shown that these chemicals can cause quite a few medical conditions such as elevated blood pressure or- more dangerously- various forms of cancer. Therefore, a food dehydrator can help you effortlessly whip up your own organic treats without having to spend an excessive amount of money.

This handy kitchen appliance is quite simple to use and can even encourage small children to increase their consumption of greens. In fact, you can even dehydrate your favourite summer fruits and snacks on it for all the winter. For example, fruits like peaches, strawberries, mangoes and prunes are very easily dehydrated and can provide fulfilling snacks during colder days when these fruits are normally out of season. Also, since these fruits tend to be quite expensive, it's better economically speaking, to buy a large batch and dehydrate them for preservation. For example, instead of slaving away at the stove all day to make large batches of treats for a party, you can simply pop some produce into your dehydrator, set the timer and go on with your business while you wait for your selected meats, vegetables and fruits to dry out.





2 YEAR WARRANTY

KEY FEATURES

- Horizontal airflow for even and uninterrupted drying
- Supplied with 6 removable Stainless Steel dishwasher safe trays
- Solid, modern design with superior build quality and great looks
- Square tray design offers a larger capacity when compared to usual round tray design
- Knob controlled adjustable thermostat
- Hanging removable front door
- Supplied with dehydrator guide
- Dimensions 315(H)x 345(W)x 450(D)mm
- Dimensions - drying area (6x) 320mmx 400mm
- Trays are evenly spaced and are easy to remove and clean.
- Material Robust High Grade Polycarbonate
- Power Type 220W. 1A
- Thanks to the transparent door you can keep an eye on the drying process.
- Temperature Range 35°C - 65°C
- Voltage 230V
- Warranty: 2 year
- Weight 6kg

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
SousVideTools® 6 Tray Food Dehydrator	SVT-12003	8419390140

SousVideTools®
6 & 10 Tray Stainless Steel Food Dehydrator

The SousVideTools® Stainless Steel Food Dehydrator offers a simple way to make healthy, nutrient-dense foods for your operation. High heat cooking can remove the nutrients from the food, but the dehydrator's lower heat level works to preserve the nutrients and enzymes in the food.



POWER SUPPLY
UK 3pin plug or Schuko plug for Europe

WARRANTY
2 year warranty



The SousVideTools® 6 & 10 Tray Food Dehydrators offer a simple way to make healthy, nutrient-dense foods for your operation. High heat cooking can remove the nutrients from the food, but the dehydrator's lower heat level works to preserve the nutrients and enzymes in the food. The dehydrator pulls the moisture out of the food which inhibits the growth of bacteria, yeast, and mold. There's no need to add preservatives and the process naturally preserves the shelf life of the food, so you can ultimately save money.

The SousVideTools® 6 & 10 Tray Food Dehydrator is great for making your own beef jerky, dried fruit slices, and granola. Use it to try new recipes like kale chips and fruit leathers. Guests will love the healthy, on-the-go snacking options and your operators will love the easy controls. The units has a simple on/off switch, as well as two buttons to adjust the drying time and temperature. The timer can be adjusted up to 24 hours, while the temperature can be adjusted from 35°C to 75°C by 5° increments. Additionally, the stainless steel food dehydrator is specially designed to be easy to clean. They features six or ten racks, so you can stay stocked up on different ingredients. And the racks can be completely removed and washed. Thanks to the transparent door you can keep an eye on the drying process. Whether you're tempting guests with savory beef jerky or you're preparing healthy, dried fruit slices, this food dehydrator will get the job done!

Attractive and durable, the stainless steel construction of this food dehydrator is meant to help it withstand use in a commercial kitchen or shop environment. Plus, it will help this dehydrator fit right in with your other commercial equipment.

Perfect for butcher shops, specialty stores, and health food stores, this unit allows you to dry your most popular jerky, granola, fruits, vegetables, and more! What better way to show that you care than by providing your guests with healthy sweet or salty snack and side dish options rather than the standard potato chips?



SousVideTools® 6 Tray Stainless Steel Hinged Door Dehydrator



SousVideTools® 10 Tray Stainless Steel Hinged Door Dehydrator

KEY FEATURES

+ Attractive, durable stainless steel construction
+ Timer adjustable up to 24 hours by 30 minute increments.
+ Adjustable thermostat 35°C to 75°C by 5° increments
+ Toughened glass door for easy viewing of drying cycle without temperature loss
+ 6 tray - 650 watt element
+ 10 tray - 1000 watt element
+ Silent fans circulate the warm air for an evenly dried result, without the need to rotate the trays
+ Capacitive-touch display
+ 6 tray - 10 Square feet of drying area
+ 10 tray - 16 Square feet of drying area
+ Removable drip tray for easier cleanup
+ 6 tray - Power Type 650W. 2.7A
+ 10 tray - Power Type 1000W. 2.7A
+ Temperature Range 35°C - 75°C
+ Voltage 230V
+ 6 tray Dimensions 311(h) x 340(w) x 450(d) mm
+ 10 tray Dimensions 430(h) x 417(w) x 535(d) mm

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
SousVideTools® 6 Tray Stainless Steel Hinged Door Dehydrator	SVT-12005	8419390140
SousVideTools® 10 Tray Stainless Steel Hinged Door Dehydrator	SVT-12006	8419390140

Excalibur 4 & 9 Tray Dehydrators

The powerful Excalibur 4 or 9 dehydrator conserves perishables like fruit, vegetables, meat, mushrooms or herbs especially gently. For centuries people have been drying perishables for the purpose of preservation and source of readily available nutrition. Today, of course, food dehydration is much simpler.



POWER SUPPLY

UK 3pin plug or Schuko plug for Europe

WARRANTY

Warranty 1 year commercial / 5 year domestic

Everything you need in a countertop dehydrator! You can have the best features of commercial units, sized to fit on a kitchen table or counter. The Excalibur is by far the highest standard of dehydrator available in design, quality and dependability. The Excalibur uses the fan, heating element, and adjustable thermostat mounted in the rear. Cool air is drawn in the back, heated up and distributed evenly across each tray. During the dehydration process, warm air removes the moisture from foods and is pushed out the front of the machine preserving the goodness in the food that you want to store. Includes a 5 year warranty for home use, or a 1 year warranty for restaurant use.

The Excalibur 4 or 9 Tray Dehydrator is renowned across the catering industry for offering quality, dependability and excellent performance, attributes highlighted by its 5 year domestic warranty. With 35 years of manufacturing experience, it is clear to see why the Excalibur dehydrator range stands as a clear market leader. The patented ParaFlexx horizontal airflow over the 4 or 9 removable polycarbonate dishwasher safe trays allows continuous even drying, eliminating the need for restacking and thus significantly reducing supervision time. Further, in addition to the adjustable thermostat, this also means perfect drying results which is ideal for herbs, living foods, raising bread, making yogurt, vegetables, fruit, fruit rolls, meat and fish.

Excalibur dehydrators are widely-acclaimed as the world's best dehydrators. Although most often found in commercial kitchens, Excalibur dehydrators are creeping into more and more domestic kitchens. They're ideal for making anything from vegetable crisps to beef jerky. Perfect for healthy and nutritious eating such as the Paleo diet, the Atkins diet and 5:2 diet.

So why an Excalibur dehydrator over other brands? We appreciate several things about the Excalibur dehydrator, which is why we have preferred it in our assortment to other fruit and vegetable dehydrators. First of all, the motor is placed on the side, which prevents leaking from more juicy items like in dehydrators with motors mounted in the bottom. This makes for a clever protection against the motor short-circuit and dried spills on which fruit flies thrive.

Another advantage lies in the use of drying trays. Like oven trays, they can be easily removed, making space for more bulky items, which is impossible with round stacking dehydrators. Unlike competing dehydrators, the trays are compact, square, with no hole in the middle, which makes it possible to easily dry mixed fruit and vegetable cakes.

We also appreciate simple manipulation with the doors, which can be easily removed and put back again.

Excalibur 4 Tray Dehydrator





Excalibur 9 Tray Dehydrator

Excalibur 9 Tray Dehydrator with Timer





Excalibur 9 Tray Dehydrator with Timer with clear door

KEY FEATURES

- ParaFlexx horizontal airflow for even and uninterrupted drying
- Supplied with 4 or 9 removable polycarbonate dishwasher safe trays
- Supplied with 4 or 9 flexible mesh tray inserts holding food above tray frames
- Square tray design offers a larger capacity when compared to usual round tray design
- Knob controlled adjustable thermostat
- Hanging removable front door
- Supplied with Excalibur dehydrator guide
- Warranty 1 year commercial / 5 year domestic

Excalibur 4 Tray Dehydrator

- 160(H)x 320(W)x 430(D)mm
- Drying area (4x) 280mmx 280mm
- Power Type 220W. 1A Voltage 230V
- Temperature Range 35°C - 73°C
- Weight 6kg

Excalibur 9 Tray Dehydrator

- 312(H) x 432(W) x 483(D)mm
- Drying area: 380mm x 380mm
- Power type: 600W. 2.7A Voltage 230V
- Temperature Range 29°C to 68°C

Excalibur 9 Tray Dehydrator with Timer

- 312(H)x 432(W)x 483(D)mm
- Drying area (9x) 380mmx 380mm
- 26 hour timer
- Power Type 600W. 2.7A Voltage 230V
- Temperature Range 41°C to 74°C
- Weight 9kg

Excalibur 9 Tray Dehydrator with Timer with clear door

- 312(H)x 432(W)x 483(D)mm
- Drying area (9x) 380mmx 380mm
- Power Type 600W. 2.7A Voltage 230V
- Temperature Range 41°C to 74°C
- Weight 9kg

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Excalibur 4 Tray Dehydrator	4400220G	8419390140
Excalibur 9 Tray Dehydrator	4900220GB	8419390140
Excalibur 9 Tray Dehydrator with Timer	4926T220G	8419390140
Excalibur 9 Tray Dehydrator with Timer with clear door	4948CDGB-1	8419390140

Excalibur 5 & 9 Tray Digital 48hr Timer Dehydrators

The black Excalibur 5 or 9 Tray, Digital 48hr Timer Dehydrator has 5 or 9 plastic trays with BPA free mesh screens, 48 hour digital timer with 2-time / 2-temperature setting, clear door for easy viewing of drying progress, adjustable thermostat range of 35°C to 74°C, 5" fan for excellent air circulation.



POWER SUPPLY
UK 3pin plug or Schuko plug for Europe

WARRANTY
1 year warranty



The black Excalibur 5-tray, Digital 48hr Timer has 5 plastic trays with BPA free mesh screens, 8 square feet of drying space, 48 hour digital timer with 2-time / 2-temperature setting, clear door for easy viewing of drying progress, adjustable thermostat range of 35°C to 74°C, 5" fan for excellent air circulation.

The black Excalibur 9-tray, Digital 48hr Timer has 9 plastic trays with BPA free mesh screens, 15 square feet of drying space, 48 hour digital timer with 2-time / 2-temperature setting, clear door for easy viewing of drying progress, adjustable thermostat range of 41°C to 74°C, 7" fan for excellent air circulation.

Easy to use. Includes Guide to Dehydration and Preserve It Naturally so you can learn how to dehydrate all types of foods.

It has a new 48 hour digital controller. Two Time, Two Temperature digital controller speeds up the drying process. After loading food onto the trays, set the dehydrator at a higher temperature for a specified period of time; and then set the dehydrator at a lower temperature for a specified period of time. The unit automatically adjusts after the 1st setting and turns off when the 2nd setting is complete.

Dehydrate fruits, vegetables, nuts, meat for jerky, fruit puree for fruit roll-ups, raise bread or make homemade yogurt. The perfect snacks for you and your guests. Excalibur's patented hyperwave technology and horizontal parallex drying removes water from food with a continuous circulation of thermostatically-controlled warm air, efficiently and user-friendly.



Excalibur 5 Tray Digital 48hr Timer



Excalibur 9 Tray Digital 48hr Timer

1 YEAR WARRANTY

KEY FEATURES - EXCALIBUR 5 TRAY DIGITAL 48HR TIMER

- 5 Tray, 8 sq ft capacity
- Plastic Trays measure 38cm x 38cm
- 48 hour, digital timer
- Two Time, Two Temperature speeds up drying
- Made in USA
- Clear door to easily view drying progress
- Adjustable Thermostat 35°C to 74°C
- 5" fan, 440 watts for increased air circulation
- Includes Free Book: “Preserve It Naturally"
- Overall Dimensions: 254(H)x432(W)x482(D)mm

KEY FEATURES - EXCALIBUR 9 TRAY DIGITAL 48HR TIMER

- 9 tray, 15 sq ft capacity
- Plastic Trays measure 38cm x 38cm
- 48 hour, digital timer
- Two Time, Two Temperature speeds up drying
- Made in USA
- Clear door to easily view drying progress
- Adjustable Thermostat 41°C to 74°C
- 7" fan, 600 watts for increased air circulation
- Includes Free Book: “Preserve It Naturally"
- Overall Dimensions: 355(H)x432(W)x482(D)mm

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Excalibur 5-tray, Digital 48hr Timer, Black	4548CDFB	8419390140
Excalibur 9-tray, Digital 48hr Timer, Black	4948CDFB	8419390140

Excalibur
10 Tray Dehydrators

Excalibur RES10 10-Tray Dehydrator w/ Digital Control

The Excalibur® Model RES10, 10-tray, 99 Hour 59 Min Timer Dehydrator with smart digital controls. Clear, double door opening lets you view progress without interrupting the drying process.

Excalibur 10-tray Stainless Steel Dehydrator (EXC10EL)

The Excalibur 10-Tray Stainless Steel Dehydrator is a commercial grade SUS-304 stainless steel dehydrator that is perfect for both domestic and commercial applications. If you grow your fruit and vegetables, you'll understand that sometimes you get a glut.



POWER SUPPLY
UK 3pin plug or Schuko plug for Europe

WARRANTY
1 year warranty



Excalibur RES10 10-Tray Dehydrator w/ Digital Control

The Model RES10 comes complete with a total of 9.3 sq ft of drying space, 131.00 CFM air flow with two independent fans, two independent adjustable thermostats 29.4°C - 73.9°C, Hyperwave™ Patented Technology, and Parallex® Horizontal Air Flow.

Dehydrate using zone A, zone B or both zones A and B. Each zone can set for 1 or 2 time duration's and 1 or 2 temperature settings for variable food drying needs and to speed up the drying process. Option to program and save 30 of your favorite recipes.

Excalibur 10-tray Stainless Steel Dehydrator (EXC10EL)

The best way to keep your produce is by drying it, and that is where the Excalibur 10-Tray Stainless Steel Dehydrator comes into play.

Excalibur has mastered their drying technology as cool air is drawn in the back, heated, and distributed evenly across each tray. During the dehydration process, warm air removes moisture from foods and is pushed out the front of the machine. The horizontal airflow feature in the Excalibur ensures even dehydration and eliminates the need to re-stack trays during the drying process.

The Excalibur® Dehydrator removes water from food by a continuous circulation of thermostatically-controlled warm air. A variety of foods, from bright golden kernels of farm-fresh corn to rings of island-sweetened pineapple can be dehydrated. Slices of beef, chicken, fish or even venison can be easily dried into homemade jerky. A fruit puree dries into a vividly colored, taffy-like snack or fruit roll. Make soup mixes, herb and spice mixes, yogurt, arts & crafts, even all-natural pet treats. Using your dehydrator compared to traditional canning or freezing methods will prove to be well worth your initial low-cost investment.



Excalibur RES10 10-Tray Dehydrator w/ Digital Control



Excalibur 10-tray Stainless Steel Dehydrator (EXC10EL)

EXCALIBUR RES10 10-TRAY DEHYDRATOR W/ DIGITAL CONTROL

- 10 trays and 2 drying zones
- 550 Watts
- Fan Size: 4.5"
- 99 Hour 59 Min Timer
- 2 Time / 2 Temperature Settings
- Adjustable Temperature 29.4°C - 73.9°C
- Drying Capacity: 9.3 sq ft
- Tray Size: 289mm x 355mm
- Program and save 30 recipes
- Parallexx® Horizontal AirFlow
- Hyperwave™ Technology
- Overall Dimensions: 403(H)x307(W)x459(D)mm

EXCALIBUR 10-TRAY STAINLESS STEEL DEHYDRATOR (EXC10EL)

- 10 trays
- 600 Watts
- Fan Size: 6.5"
- 99 Hour 59 Min Timer
- 2 Timers
- Adjustable Temperature 29.4°C - 73.9°C
- Drying Capacity: 15.6 sq ft
- Tray Size: 254mm x 381mm
- Parallexx® Horizontal AirFlow
- Hyperwave™ Technology
- Overall Dimensions: 432(H)x438(W)x521(D)mm

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Excalibur RES10 10-Tray Dehydrator w/ Digital Control	RES10F	8419390140
Excalibur 10-tray Stainless Steel Dehydrator (EXC10EL)	EXC10ELF	8419390140

Artame Luna Pressure Cookers

The Artame pressure cooker has a 6, 10, 15 or 25 litre capacity and helps you to produce delicious dishes with ease. The pressure cooker saves you time when it comes to preparing dishes, as you can fill it with ingredients & let it cook. A unique handle makes the lid easy to use, locking and unlocking with just one hand.



WARRANTY

2 year warranty



The Luna Hotel pressure cooker is a professional pressure cooker made from 18/10 stainless steel with a unique lid with a central opening handle lock. This unique locking handle has no locking point on the pan and can therefore be single-handedly opened and closed in any position. The base size of this professional unit is 320 mm diameter with a height of 130mm. A regular lid can be used for normal cooking and pans are available separately too.

The Luna Hotel pressure cooker has 2 cooking settings. The gentle setting is for delicate foods such as fine vegetables or fish, while the speed setting is for meats and stews.

Intense flavours, perfectly cooked meals every time. The Luna hotel pressure cooker not only saves an incredible amount of time, it produces healthy and delicious food. Vitamins are sealed in, instead of boiled away. Vegetables keep their bright colours and meats are tender and succulent.

Manufactured from quality 18/10 stainless steel with an Aluminium core base, suitable for all hobs including induction.





KEY FEATURES

- Capacity: 6, 10, 15 & 23 litres
- Ergonomically designed handles for comfort and ease of handling
- Lid cover interlock to prevent pressure from building until the cover is properly locked and locks the cover until pressure is safely reduced.
- The spring valve pressure regulator features a short pop-up valve (about 1") that indicates the level of pressure inside the cooker.
- Safety overpressure valve
- Pop up Pressure Indicator so lid can't be removed once steam is being released
- 18/10 stainless steel with an Aluminium core in the base
- Stainless steel cooking surface does not react with food or alters flavours and is stick resistant.
- Two pressure levels: Fast cooking at 7.26psi and superfast cooking at 11.6psi.
- Suitable for all hobs including induction

PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Artame 6L Luna Pressure Cooker	SVT-14001	7323930090
Artame 10L Luna Pressure Cooker	SVT-14002	7323930090
Artame 15L Luna Pressure Cooker	SVT-14003	7323930090
Artame 23L Luna Pressure Cooker	SVT-14004	7323930090
Artame Pressure Cooker Spare Lid	SVT-14005	7323930090
Artame Pressure Lid Seal	SVT-14006	7323930090



sousvide tools.com

HEADQUARTERS

Central Barn, Claughton Business Park,
Hornby Road, Claughton,
Lancaster, LA2 9JX

(44) 1524 770060
enquiries@SousVideTools.com
www.SousVideTools.com

All prices and descriptions correct at time of printing but are subject to change E&OE.
All prices are subject to VAT/TAX.