

**POLYSCIENCE**  
INNOVATIVE CULINARY TECHNOLOGY

# CUSTOMER SERVICE AND SUPPORT

At PolyScience, your satisfaction is our top priority. We work closely with you to understand your business and needs. We strive to provide you with product quality and performance that surpass your specifications – plus service and support that exceed your expectations.



## APPLICATION ASSISTANCE

Need assistance in selecting the best product for your application? We're eager to help! Our trained staff will walk you through all your options and alternatives to make certain that you get the product with the performance and features you need to make your work easier – and perhaps even a little more fun.



## POLYSCIENCE WARRANTY

We back most of our products with a limited warranty on parts and labor. If for any reason you are dissatisfied with your product, please contact our Sales and Customer Service Department.



# RoHS

## EQUIPMENT RECYCLING

At PolyScience, we feel a strong responsibility to take care of our environment. As part of our contribution to a greener world, we will gladly accept your old circulators – regardless of brand – for disposal in an environmentally conscious manner. All recoverable materials such as steel, copper, plastic and packaging will be recycled by our qualified technicians.

## EQUIPMENT TRADE-IN

Are you in the market for a new PolyScience product? You can save money by trading in an old or broken device toward the purchase of a new PolyScience product. We will accept any brand and give you a discount toward your purchase. Naturally, we'll dispose of your old equipment in an environmentally conscious manner.



## ON-LINE RESOURCES

You'll find a wealth of information and resources about PolyScience products that you can access anytime at [www.cuisinettechnology.com](http://www.cuisinettechnology.com).



## WORLD-CLASS QUALITY

An ISO 9001:2008 certified company, PolyScience has implemented the systems, processes and procedures necessary to ensure the quality, performance and reliability of every product or component we manufacture. We're continually raising our already high standards and constantly striving for improvement.



## GLOBAL TECHNICAL SUPPORT

Our certified, factory-trained technicians know your product inside and out and are experts in troubleshooting and repairing PolyScience equipment. To assure you of prompt, competent service regardless of where you're located, authorized PolyScience service and technical support are available directly from our factory or through a global network of approved providers. Please visit [www.cuisinettechnology.com](http://www.cuisinettechnology.com) for more information.



PolyScience®, Sous Vide®, Sous Vide Professional™, Sous Vide Toolbox™, Precise Temperature Cooking System™, Sous Vide Commercial™, Anti-Griddle®, Sonicprep™, Smoking Gun®, Green Initiatives™ and Green Initiatives Logo are all trademarks of Preston Industries, Inc.

Apple®, iPhone® and iPad® are all registered trademarks of Apple Inc.

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# TAKE CONTROL OF YOUR KITCHEN WITH POLYSCIENCE

PolyScience has been a leading laboratory equipment innovator since 1963. We've been satisfying even the most demanding laboratory and industrial needs for fifty years.

Consistent, precise and cost effective temperature control has always been our core competency. Building on that foundation, we're proud to have become the "go to" source for chefs seeking a wide array of precise technical solutions to their kitchen challenges.


Temperature control is the key to kitchen success. PolyScience places control firmly in your hands.

Recognizing that temperature control is the key to culinary success, many of the world's top chefs approached PolyScience seeking solutions. As an inventor and avid home cook, our president Philip Preston began developing products to meet the needs of both professional chefs and home cooks. The result has been an unsurpassed line of temperature control equipment that meets your exact needs and budget.

Great dining experiences appeal to all the senses. PolyScience helps you deliver those experiences.

Today many of the world's most accomplished culinary experts depend on our temperature control equipment. We are constantly addressing all aspects of the culinary arts and sciences to help you consistently and cost effectively create signature dining experiences, anytime you want.





We hope this catalog helps expand your culinary visions. Sous Vide, Flash Freeze, Vacuum, Smoke, Evaporate or Sonicate and take control of your kitchen...anything is now possible. PolyScience has the culinary solution for you.

"There are no new fish coming out of the ocean and all the food groups remain the same. So to provide innovative tastes and culinary experiences, chefs search for new techniques and technologies - like the PolyScience Immersion Circulator, which enables us to cook with accuracy and precision never before possible."

Jean-Georges Vongerichten -  
Chef/Owner, Restaurant Jean-Georges, New York City

# SOUS VIDE: POLYSCIENCE MAKES TEMPERATURE CONTROL EASY

Sous Vide can change your entire  
culinary world for the better.

First and foremost, Sous Vide is simply a precise temperature control cooking method. Food is usually vacuum sealed in a non-reactive pouch and heated in a water bath at a gentle temperature until the desired degree of doneness is achieved. Virtually no other method provides more control, allowing you to consistently deliver exactly the same results, time after time.

Sous Vide may seem like a new concept but it's been part of our culinary heritage for a long time. Wrapping meat in leaves and burying it in a fire pit to cook "low and slow" to develop outstanding flavors, aroma and texture is just one example of how our collective ancestors may have begun evolving the technique. The principles have remained largely unchanged.

Today's Sous Vide, which simply translates to "under vacuum," allows you to easily apply those same principles in your kitchen, but with the benefits of incredible precision and ease.

Combined with searing, roasting and other cooking methods, Sous Vide produces truly amazing results that can't be replicated any other way. Just as importantly, Sous Vide cooking enhances food safety by allowing chefs to make informed decisions about temperature and cook time without compromising flavor, texture, aroma or color.

It's easy, for example, to deliver perfectly poached eggs that have been held at precise temperatures long enough to achieve pasteurization for safe consumption.

Consequently, many of the world's most respected chefs depend on Sous Vide to turn their culinary visions into realities.



## Economic Benefits

- ▶ Reduces Shrinkage - Increases yield up to 30%
- ▶ Makes secondary cuts of meat as tender as more expensive cuts
- ▶ Eliminates over-cooking waste
- ▶ Allows pre-cooking and workload balancing
- ▶ Provides perfect portion control
- ▶ Requires minimal training
- ▶ Delivers significant energy savings based on the efficient cooking process and reduced ventilation needs
- ▶ Takes the guess work out of food safety
- ▶ Provides flexible options that meet your exact needs and budget



## Culinary Benefits

- ▶ Extends holding times and maintains exact doneness even for delicate foods
- ▶ Produces moist and tender textures
- ▶ Enhances flavors
- ▶ Complements other cooking methods
- ▶ Retains nutrients and vibrant colors







#### Why Temperature Control?

Just one degree can make the difference between perfect doneness and over- or under-cooked. For example, one degree can make a huge difference when poaching an egg.

(See egg chart on page 16)



#### Why Circulation?

Bains-Marie and other non-circulated baths heat unevenly, resulting in hot and cold spots. Consequently, cooking results cannot be guaranteed through those methods. PolyScience has eliminated those problems by equipping all of our products with pumps to circulate the water, ensuring uniform temperatures.



#### Why Cook in Water?

Water conducts heat much more efficiently than steam or air, providing better temperature control. That thermal conductivity difference can be easily illustrated by warming both a water bath and an oven to an identical 145°F / 63°C. The oven feels comfortable, while the water bath is painfully hot.



#### Why Vacuum Packaging?

The Sous Vide method relies on wrapping food in non-reactive plastic pouches to cook evenly. In most cases those pouches are vacuum sealed to provide optimal heat transfer and to keep them submerged in the water bath.



Whether you are a professional or home chef, PolyScience supplies all the Sous Vide equipment, instructions and support you need to turn your own culinary visions into reality.

# TAKE **CONTROL** OF YOUR KITCHEN







## POLYSCIENCE PLACES PRECISE TEMPERATURE **CONTROL** IN YOUR HANDS.

WE HAVE AN UNSURPASSED RANGE OF SOUS VIDE CIRCULATORS, TANKS, VACUUM SEALERS  
AND ACCESSORIES TO MEET YOUR EXACT NEEDS AND BUDGET.

# POLYSCIENCE

## SOUS VIDE PROFESSIONAL™ CONTROLLERS

### PRECISE TEMPERATURE COOKING SYSTEM™

All PolyScience Immersion Circulators clamp easily to any pot or tank.



#### CREATIVE SERIES

Perfect for occasional or lower volume applications

- Ideal for home cooks and culinary students wanting to produce professional quality results
- An excellent, low cost option
- Precisely controls up to 20 liters (5.3 gallons)



#### CHEF SERIES

The professional kitchen standard

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



#### CLASSIC SERIES

The legendary machine that changed kitchens forever

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

Integrated controllers are paired with stainless steel and polycarbonate tanks



#### CLASSIC PLUS SERIES

Controls larger reservoirs and has RS-232 connectivity for HACCP data logging

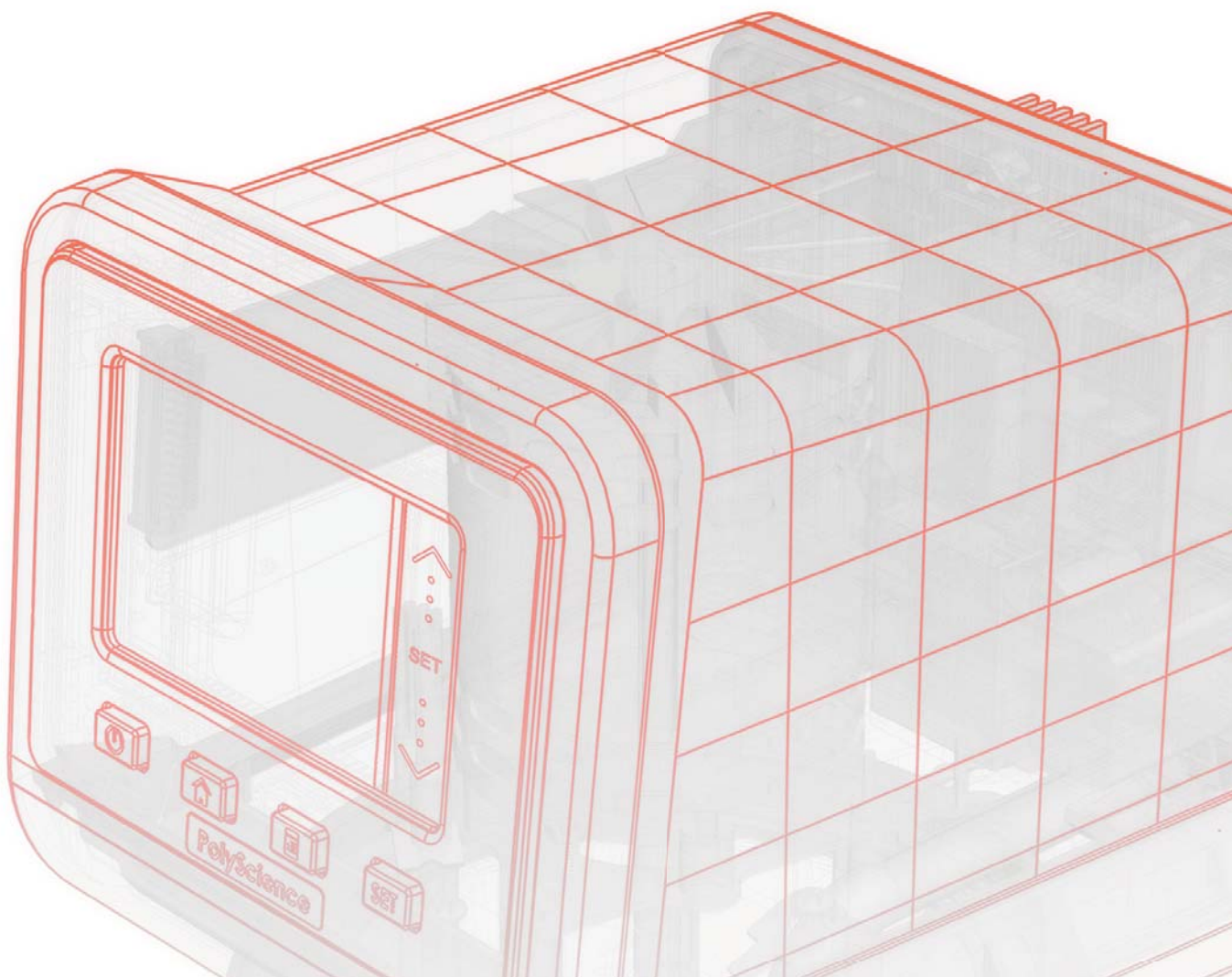
- Fully time and temperature programmable for "step cooking"



#### ARTIST SERIES

The great flagship laboratory unit, with even more communication and control features

- Touch-screen controller
- Time and temperature programmability
- USB-A, USB-B, ethernet, RS-232, RS-485 communications
- External temperature probe
- Multi-language user interface



	CREATIVE SERIES	CHEF SERIES	CLASSIC SERIES	CLASSIC PLUS SERIES	ARTIST SERIES
Maximum Bath Volume	20L / 5.3 gal	30L / 8 gal	120V: 30L / 8 gal 240V: 45L / 12 gal	120V: 30L / 8 gal 240V: 60L / 15.8 gal	120V: 30L / 8 gal 240V: 60L / 15.8 gal
Maximum Pump Output	6L / min 1.6 gal / min	12L / min 3.2 gal / min	12L / min 3.2 gal / min	20L / min 5.3 gal / min	20L / min 5.3 gal / min
Flow Adjustable	N/A	Yes	2-speed	Continually Adjustable	Continually Adjustable
Maximum Temperature	210°F / 99°C	212°F / 100°C	302°F / 150°C	392°F / 200°C	392°F / 200°C
Temperature Stability	±0.1°C	±0.07°C	±0.05°C	±0.01°C	±0.01°C
Heater Wattage (120/240V)	1100	1100	120V: 1100 240V: 1600	120V: 1100 240V: 2200	120V: 1100 240V: 2200
Connectivity				RS-232	RS-232, RS-485, USB to PC, USB to Flash Drive, Ethernet
External Temperature Probe				Optional	Optional
Time/Temperature Programming				Yes	Yes

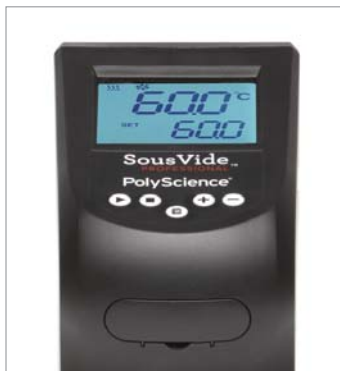
# **POLYSCIENCE** **SOUS VIDE PROFESSIONAL™ IMMERSION CIRCULATORS**

Our immersion circulators easily clamp on any pot or tank filled with water, transforming it to a precise temperature controlled bath.



Tanks and lids sold separately





## CREATIVE SERIES

Specifically designed for the casual user

- Controls up to 20 liter bath volume
- 1100 watt heater
- 6 liters per minute pump
- $\pm 0.1^{\circ}\text{C}$  stability
- Large, back-lit LCD displays set & actual temperatures
- Timer
- Auto-restart
- Easy-to-store and light weight
- Includes "Guide to Sous Vide Cooking" introduction to Sous Vide cooking, time/temperature references and links to other resources by PolyScience.
- 120V: CRC-5AC1B
- 240V: CRC-5AC2E\*



## CLASSIC SERIES

The original Sous Vide Immersion Circulator for culinary use

- Controls up to 30 liter bath volume (45 liters with 240 volt unit)
- 1100 watt heater (1600 watt heater in 240 volt unit)
- 12 liters per minute pump
- $\pm 0.05^{\circ}\text{C}$  stability
- 3 preset temperatures
- Pump-flow regulation
- Auto-restart
- Protective stainless steel cage
- 120V: 7306AC1B5
- 240V: 7306AC2E5\*

## CHEF SERIES

The standard of the professional kitchen

- Controls up to 30 liter bath volume
- Large, back-lit LCD displays set & actual temperatures
- 1100 watt heater
- Pump-flow regulation
- 12 liters per minute pump
- Auto-restart
- $\pm 0.07^{\circ}\text{C}$  stability
- Ability to calibrate to reference standard
- Protective Travel & Storage Case
- Includes "Sous Vide & Precise Temperature Cooking - Technique & Recipes" book and a temperature reference table
- 120V: SVC-AC1B
- 240V: SVC-AC2E\*

## TIME IS ON YOUR SIDE WITH SOUS VIDE

You know that short ribs, skirt steak, pork shoulder and baby back ribs may be tough if not cooked long enough. Sous Vide is the only method that will allow you to easily cook and hold your favorites for the exact "fall-off-the-bone" tenderness you're looking for without fear of over- or under-cooking.

## PERFECT BEEF SHORT RIBS



### INGREDIENTS

- 4 beef short ribs, on the bone, 6-8in / 15-20cm
- 4T olive oil
- 2C / 475mL beef stock or favorite marinade
- 4 sprigs of thyme
- 1t black peppercorn (coarse ground)
- Kosher salt and coarse ground black pepper, to taste
- Olive oil or butter for searing

### PREPARATION

- STEP 1**  
Set your circulator to 135°F / 57.2°C.
- STEP 2**  
Season ribs with salt and ground pepper.
- STEP 3**  
Sear the ribs on all sides in a hot pan or grill until evenly browned. Place ribs in refrigerator to cool thoroughly prior to sealing.

### STEP 4

Place each cooled rib in a vacuum bag. Evenly distribute olive oil, thyme, pepper and stock amongst portions. Vacuum seal.

### STEP 5

Once the bath temperature reaches 135°F / 57.2°C, place sealed bags in the water bath.

### STEP 6

Cook 24-48 hours to desired doneness. Internal temperatures should reach 135°F / 57.2°C for medium rare. Longer cook times maintain the same doneness but increase tenderness.

### STEP 7

Remove the ribs from the bags. If more browning is desired, sear again, grill or place in a pre-heated 450°F / 230°C oven for 10-15 minutes or until browned.

**COOKING TIME:** 24 hours for tender ribs; 48 hours for "fall-off-the-bone" tender.

**SERVES:** 4

For more information on food safety, please visit: [cuisinetechnology.com/foodsafety](http://cuisinetechnology.com/foodsafety)

\*240V part numbers shown include a European-style power cord. Please visit our website at [cuisinetechnology.com](http://cuisinetechnology.com) or contact us for specific cord options.



## ECONOMY

# PRECISE TEMPERATURE COOKING SYSTEMS

INCLUDES IMMERSION CIRCULATOR, TANK AND LID

## THE STANDARD OF TODAY'S PROFESSIONAL KITCHEN

Our economy systems provide total, cost effective solutions by combining PolyScience Sous Vide Professional Immersion Circulators with rugged polycarbonate tanks and evaporation-minimizing custom fit covers. Simply select the controller type and bath capacity that meets your needs.





**10 LITER CREATIVE**  
2.6 gallons



**83 LITER 2X CHEF**  
22 gallons



**49 LITER CLASSIC**  
13 gallons

#### CREATIVE SERIES

#### CHEF SERIES

#### CLASSIC SERIES

10L / 120V	CRC-5AC1B-E10L		
240V*	CRC-5AC2E-E10L		
18L / 120V	CRC-5AC1B-E18L	SVC-AC1B-E18L	7306AC1B5-E18L
240V*	CRC-5AC2E-E18L	SVC-AC2E-E18L	7306AC2E5-E18L
49L / 120V		SVC-AC1B-E49L	7306AC1B5-E49L
240V*		SVC-AC2E-E49L	7306AC2E5-E49L
64L / 120V		SVC-AC1B-DUAL-E64L	
240V*		SVC-AC2E-DUAL-E64L	7306AC2E5-E64L
83L / 120V		SVC-AC1B-DUAL-E83L	
240V*		SVC-AC2E-DUAL-E83L	

\*240V part numbers shown include a European-style power cord. Please visit our website at [cuisinetechnology.com](http://cuisinetechnology.com) or contact us for specific cord options.



## YOUR SINGLE SOURCE FOR PRECISE TEMPERATURE CONTROL

Visit [cuisinetechnology.com](http://cuisinetechnology.com) for cooking kits that conveniently combine tanks, lids, recipe books and everything else you need to fully master cooking Sous Vide.

# SOUS VIDE

## SUNDAY BRUNCH, PERFECTED

Poach eggs precisely and hold with Hollandaise at their optimal serving temperature.



### PREPARING BRUNCH IS NOW MUCH EASIER.

Poach eggs perfectly and hold them until you're ready to serve. Siphon Hollandaise into a whip canister and store it in the same bath. That bath will remain at the exact temperature you set to ensure the food is precisely cooked, safe and ready when you are!

#### Sous Vide Egg Cooking Temperatures: Applied Precision

134.5°F  
57°C

Still basically raw. Cook for two hours to pasteurize.



140°F  
60°C

White just set but looks ghostly and breaks as soon as you touch it.



143.5°F  
62°C

The perfect egg to put on toast. White soft, but good. A quick dip in simmering water will make it look traditional.



145.5°F  
63°C

Yolk creamy, but not set; it acts like a sauce. White firmer.



147°F  
64°C

Yolk fully set, but very creamy. White firmer.



# POLYCARBONATE INTEGRATED BATH SYSTEMS

The PolyScience Integrated Polycarbonate Bath Systems will satisfy both the most demanding chefs and interior designers with their functionality and great looks. The fully integrated systems are available with the Sous Vide Professional CHEF or the Sous Vide Professional ARTIST Series.

No detail was too small for us to tackle.

For your convenience we designed the controller so it can be rotated to optimize available counter space. To meet more of your aesthetic needs, we also combined our attractive polycarbonate 28 liter tank with a Sous Vide Professional to create the ideal system - even building in an unassuming drain - for showplace kitchens.

## 28L CHEF SERIES



28 Liter Polycarbonate CHEF Series  
 120V SVC-AC1B-P28  
 240V SVC-AC2E-P28

Overall Dimensions: (L x W x H) 22.1 x 13.6 x 17.4in / 56.1 x 34.5 x 44.2cm

Working Access: (L x W x D) 12.4 x 12 x 8in / 31.5 x 30.5 x 20.3cm

## 28L ARTIST SERIES



28 Liter Polycarbonate ARTIST Series  
 120V AP28P100-AC1B  
 240V AP28P100-AC2E

Overall Dimensions: (L x W x H) 22.1 x 13.6 x 16.3in / 56.1 x 34.5 x 41.4cm

Working Access: (L x W x D) 12.4 x 12 x 8in / 31.5 x 30.5 x 20.3cm

149°F 65°C	Our favorite white; firm not rubbery. Doesn't crack well. Yolk malleable.	151°F 66°C	The perfect yolk to roll into sheets. Whites not as soft as 149F / 65C.	152.5°F 67°C	Yolk developing granularity but still soft. Whites start to develop brittle texture.	154.5°F 68°C	Yolk more granular.	162.5°F 72.5°C	Yolk fully granular and starting to turn green. Smells of sulfur.	167°F 75°C	Hard boiled.

For more information on food safety, please visit: [cuisinetechology.com/foodsafety](http://cuisinetechology.com/foodsafety)

# STAINLESS STEEL INTEGRATED BATH SYSTEMS

The functionality and great looks of PolyScience Stainless Steel Integrated Bath Systems encapsulate both the timeless beauty and durability of sleek metal. The 28 and 45 liter insulated double wall tank configurations can be equipped with our Sous Vide Professional CLASSIC, CLASSIC PLUS or ARTIST Series and are loaded with great features.

- ▶ Controllers are mounted to a bridge that allows them to be easily removed for cleaning
- ▶ A generous bath opening in every unit provides easy access to food
- ▶ Heat loss, temperature stability and evaporation are substantially minimized by integrated bath covers

## 28L CLASSIC SERIES



## CLASSIC

	28L / 120V	7306AC1B5-S28
	240V *	7306AC2E5-S28
Overall Dimensions (L x W x H)	32.1 x 16.9 x 15.14in / 81.5 x 43 x 38.5cm	
Working Access (L x W x D)	18 x 16 x 8in / 45.7 x 40.6 x 20.3cm	
	45L / 240V *	7306AC2E5-S45
Overall Dimensions (L x W x H)	32.1 x 16.9 x 15.14in / 81.5 x 43 x 38.5cm	
Working Access (L x W x D)	18 x 16 x 8in / 45.7 x 40.6 x 20.3cm	

\*240V part numbers shown include a European-style power cord. Please visit our website at [cuisinetechnology.com](http://cuisinetechnology.com) or contact us for specific cord options.





## 45L CLASSIC PLUS SERIES



### CLASSIC PLUS

7312AC1B5-S28

7312AC2E5-S28

25.5 x 12.9 x 15.9in / 64.8 x 32.8 x 40.4cm

12.5 x 12 x 8in / 31.8 x 30.5 x 20.3cm

7312AC2E5-S45

31 x 16.9 x 15.9in / 78.7 x 43 x 40.4cm

18 x 16 x 8in / 45.7 x 40.6 x 20.3cm

## 28L ARTIST SERIES



### ARTIST

AP28S100-AC1B

AP28S100-AC2E

25.5 x 12.9 x 17.5in / 64.8 x 32.8 x 44.5cm

12.5 x 12 x 8in / 31.8 x 30.5 x 20.3cm

AP45S100-AC2E

30 x 16.9 x 17.5in / 76.2 x 43 x 44.5cm

18 x 16 x 8in / 45.7 x 40.6 x 20.3cm

# SOUS VIDE “COMMON SENSE”: REPEATABILITY AND SAFETY MADE EASY

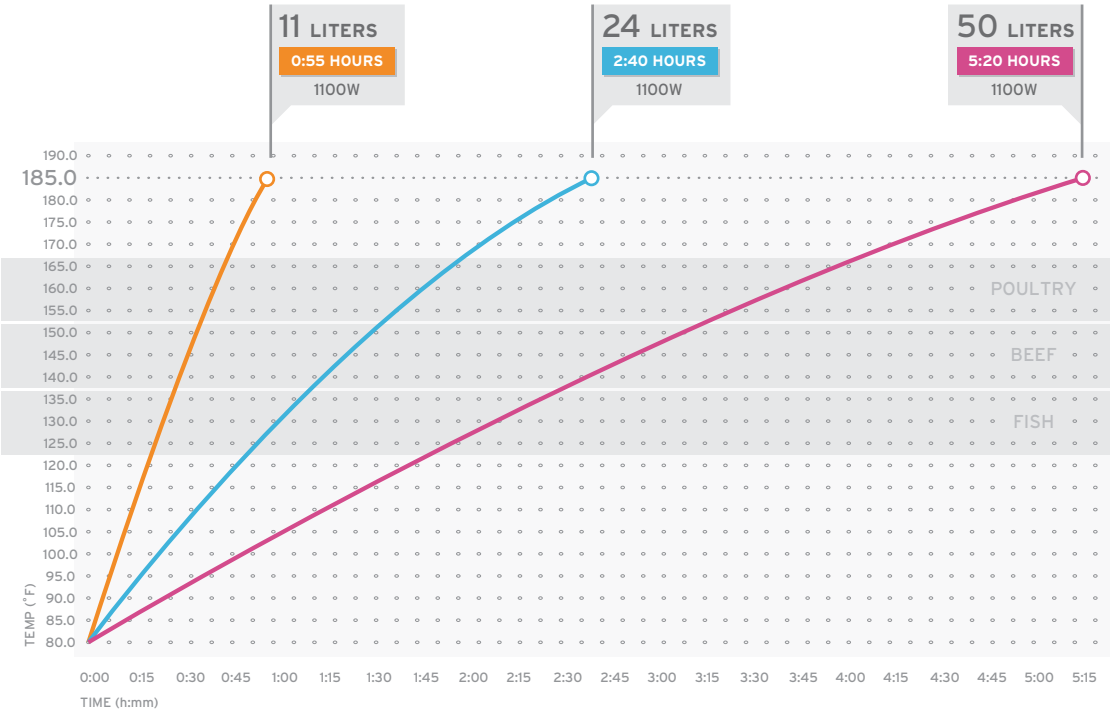
Heating times are critical to your  
Sous Vide results.

In any cooking method, taking too long  
to heat food can lead to quality and  
safety issues. In Sous Vide cooking, the  
relationship between heater wattage,  
tank volume and the temperature of  
the food being cooked is critical to  
your desired results. Controlling that  
relationship is easy with PolyScience  
products and information.

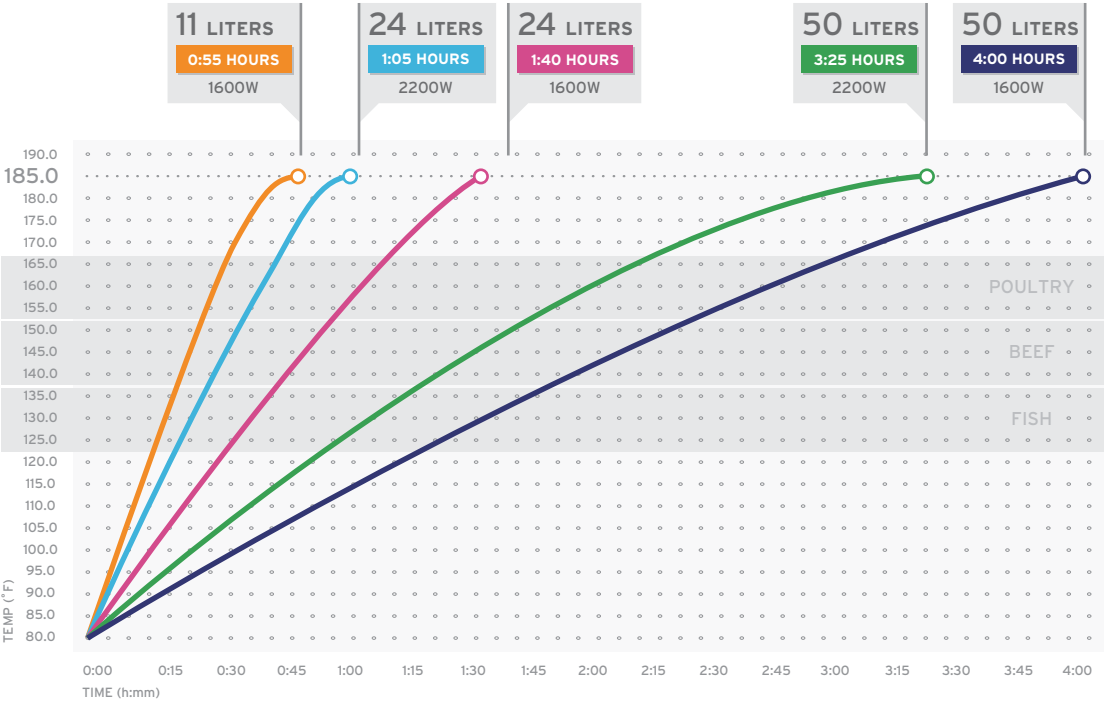
When cooking Sous Vide, you should  
always start the process with the  
water bath already at your desired  
cooking temperature. Being aware  
of having enough adequately heated  
water minimizes the temperature loss  
caused by adding the food and will  
ensure consistent, safe results. The  
accompanying charts illustrate initial  
water bath heat up times and how the  
bath temperatures are impacted by  
adding food.

Our 120 volt models provide  
maximum output within the limits of  
most North American professional  
and home kitchen electrical circuits.  
Increased 240 volt PolyScience  
models are available for higher  
output applications where the  
circuitry is adequate.

HEATUP TIMES FOR 120V, 1100W HEATER



HEATUP TIMES FOR 240V, 1600W & 2200W HEATERS

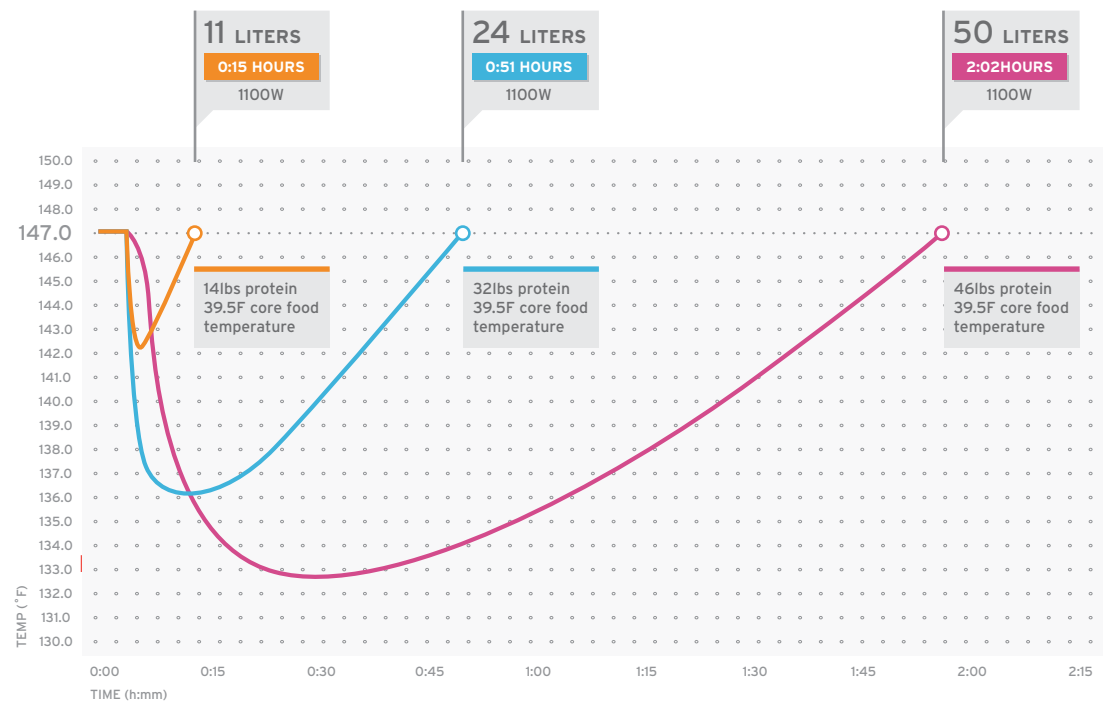


# RECOVERY CHARTS

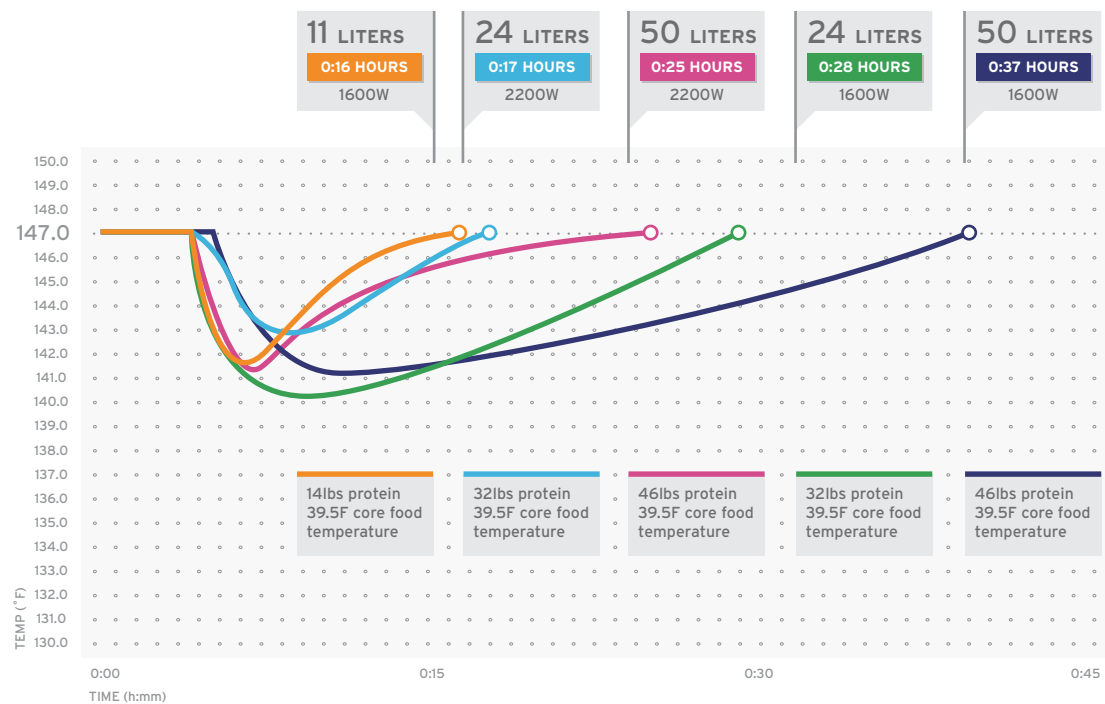
Knowing how long food remains outside the intended cooking temperature ranges is an important aspect of any safe operation. The following recovery charts illustrate the impact adding food to Sous Vide cooking baths has on their temperatures.

Note: Example temperatures are for reference only. For further information please consult your local food safety regulations for recommended safe cooking temperatures.

## RECOVERY TIMES FOR 120V, 1100W HEATER



## RECOVERY TIMES FOR 240V, 1600W & 2200W HEATERS



# SOUS VIDE TOOLBOX™

The PolyScience Sous Vide Toolbox iPhone/iPad application provides the information you need to make your Sous Vide cooking experiences safe and successful. Available through the Apple App Store for download, the Sous Vide Toolbox helps you determine the optimal Sous Vide cooking and reheating time for a variety of foods at different temperatures.



## DEMYSTIFY THERMAL CONDUCTIVITY OF PROTEINS AND TAKE THE GUESS WORK OUT OF SOUS VIDE COOKING

The revolutionary PolyScience Sous Vide Toolbox iPhone/iPad application turns Sous Vide cooking into an easy-to-control, exact science and opens great new culinary terrain for you.

Accurately predict cooking or reheating time required for a variety of proteins.

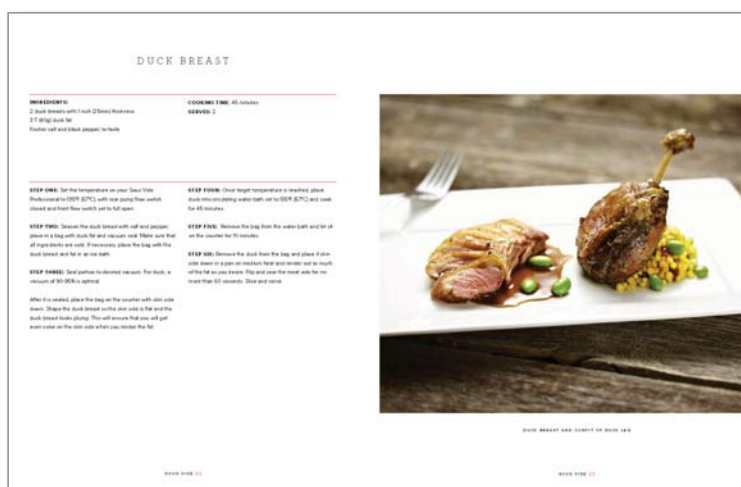
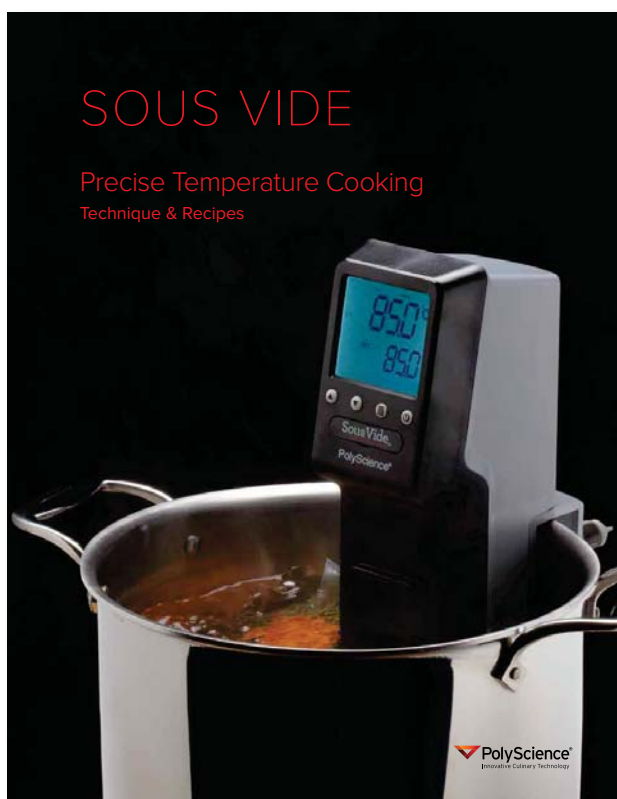
Easily create "what if" scenarios to determine how cook times would be impacted by changing bath temperature just one degree or reducing portion sizes.

Delve into surface and core pasteurization variables to find the relationship between time, temperature and the log reduction of pathogens.

Just enter cooking parameters and start the timer.

An audible alarm will sound when the preset cooking process is complete. Extended cook times can be set to attain any desired level of tenderness. The program will even calculate the time needed for food to remain in an ice bath to reach a safe temperature in applications where you want to cook then chill. Simply enter the type of protein, shape, size, start temperature, bath temperature and desired finish core temperature to instantly learn how long to keep food in the bath to achieve your desired results.

# SOUS VIDE COOKBOOK



## 110-819 Sous Vide: Precise Temperature Cooking - Techniques & Recipes (32 pages)

- Provides critical information on Sous Vide cooking techniques, equipment, benefits and safety
- Includes 15 recipes and temperature reference chart

# SOUS VIDE ACCESSORIES



## ECONOMY POLYCARBONATE TANKS

10L - **FTP10**    18L - **FTP18**    49L - **FTP49**    64L - **FTP64**    83L - **FTP83**

- Clamp your immersion circulator to one of these cost-effective polycarbonate tanks to create a Sous Vide cooking bath
- NSF approved and dishwasher safe



## CUSTOM-CUT POLYCARBONATE LIDS FOR ECONOMY TANKS

Lid Size	CREATIVE	CHEF	Dual CHEF	CLASSIC
10.5 x 12.75in	<b>P10LCR</b>			
12 x 18in	<b>P18LCR</b>	<b>P18LCH</b>		<b>P18LCS</b>
18 x 26in		<b>P83LCH</b>	<b>P83LCHD</b>	<b>P83LCS</b>

- Adding a lid to your Sous Vide cooking bath eliminates heat and water loss due to evaporation
- Clear polycarbonate keeps bath contents in view



## WHIP CANISTER HOLDER SET

**510-668** Whip Canister Holder, set of 2

- Keep your sauces and foams at the perfect temperature with these Whip Canister Holders
- Designed to clamp on to any tank or pot
- Fits both 1 quart and 1 pint canisters



## TRAVEL CASES

**060973** Travel Case for Sous Vide Professional CLASSIC Thermal Immersion Circulators

- This rigid, lockable case is specially designed to accommodate 1 or 2 Sous Vide Professional CLASSIC Series Thermal Circulators
- Impact resistant exterior shell with water-tight seal
- Extra space for accessories

**060976** Soft Travel & Storage Case for Sous Vide Professional CHEF and CREATIVE Series

- This lightweight, padded nylon case is great for safe transportation and storage of the Sous Vide Professional CHEF or CREATIVE Series immersion circulators



## HYPODERMIC PT100 PROBES FOR CLASSIC PLUS AND ARTIST SERIES

**200-525** Hypodermic pt100 Temperature Probe for CLASSIC PLUS Series

**200-526** Hypodermic pt100 Temperature Probe for ARTIST Series

- Monitor core temperature of your food directly from your Sous Vide Professional CLASSIC PLUS or ARTIST Series Controller with these hypodermic pt100 RTD probes
- Probe dimensions (L x dia) 3 x .0625in / 76.2 x 1.59mm



## FLOATING BALL BLANKET

**060301** Polypropylene Balls, 20mm dia., 400 per pack

- Minimize heat loss and evaporation with these hollow floating balls



## DIGITAL THERMOMETER AND TEMPERATURE PROBING

**200-470** Type-K Hypodermic temperature probe for use with digital thermometers

- Type-K Connector - Plugs into most commercial-grade digital thermometers
- Easy-to-clean, rugged construction - the armored cable, stainless steel probe and handle can withstand the rigors of even the most demanding commercial kitchen
- Probe dimensions (L x dia) 4 x .065in / 101.6 x 1.65mm

**300-632** Closed-cell foam tape for use with Hypodermic temperature probe, .75in x 3ft / 1.9cm x .91m

**DT-IT5** Digital Thermometer



# POLYSCIENCE

## "UNDER VACUUM"

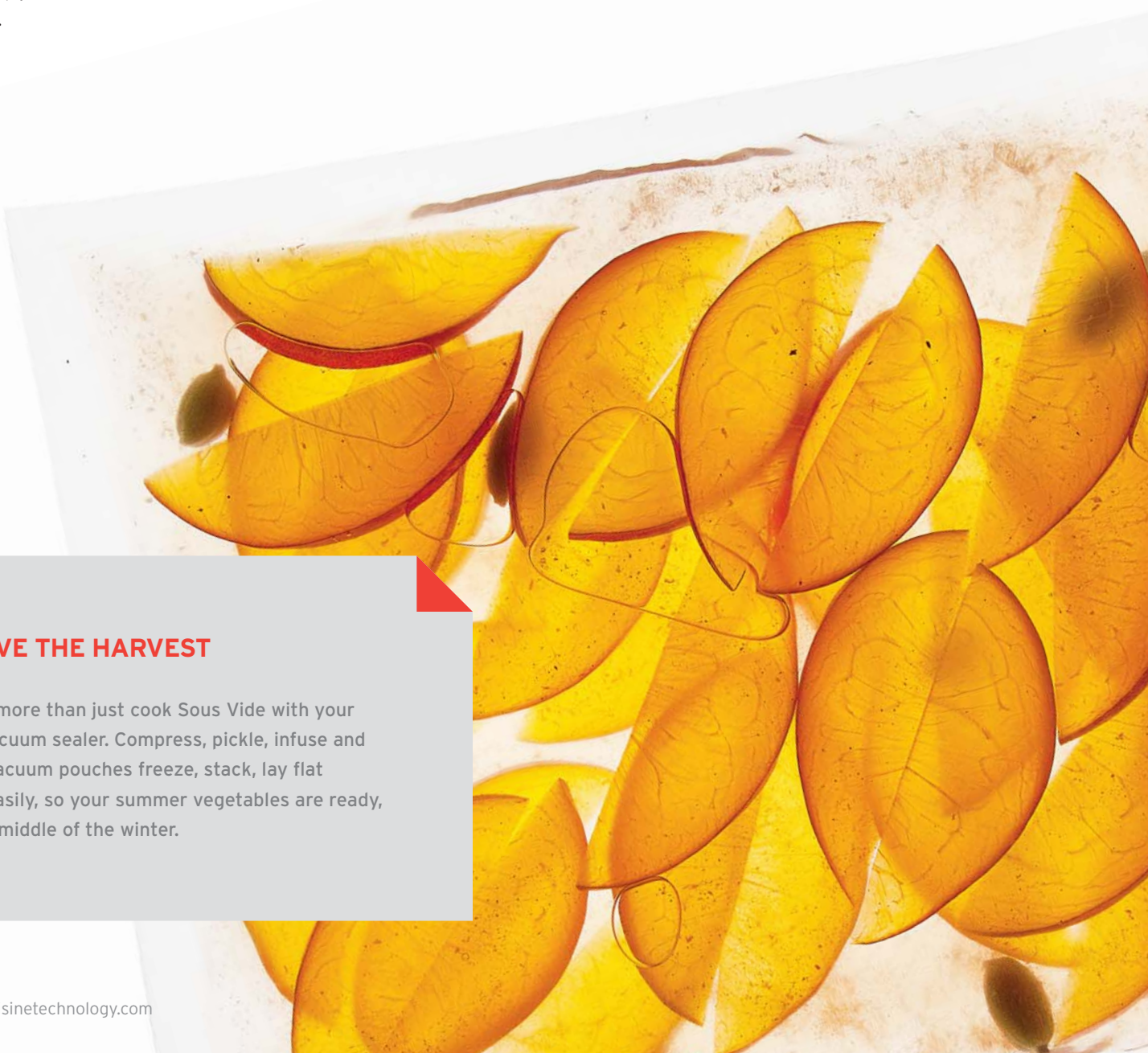
The Sous Vide cooking method often calls for the removal of air from pouches of food and then securely sealing them. That two-step vacuum sealing process helps heat food more efficiently by providing it with a better connection to water baths set at precisely controlled temperatures. The removal of air also creates great storage environments by minimizing oxidation to save flavor, color and aroma without the need for added preservatives.

PolyScience provides both chamber and external vacuum sealers to remove the air from Sous Vide pouches and help you take control of your kitchen.

In commercial kitchens, air removal for Sous Vide cooking is usually accomplished using chamber vacuum sealers, which create low pressure environments in and around food pouches throughout the processes. A key benefit of a chamber sealer is the prevention of liquids being pulled from pouches during sealing. Alternatively, external vacuum sealers create low pressure zones only at the pouch openings when sealing.

### PRESERVE THE HARVEST

You can do more than just cook Sous Vide with your chamber vacuum sealer. Compress, pickle, infuse and preserve. Vacuum pouches freeze, stack, lay flat and store easily, so your summer vegetables are ready, even in the middle of the winter.



# EXTERNAL VACUUM SEALER



## CREATIVE SERIES VACUUM SEALER

CORRUGATED BAGS	SIZE	COUNT
VBC-0610	6 x 10in / 15.25 x 25.4cm	30
VBC-0812	8 x 12in / 20.3 x 30.5cm	30
VBC-1116	11 x 16in / 28 x 40.6cm	18
CORRUGATED ROLLS	SIZE	COUNT
VBR-0820	8in x 20ft / 20.3cm x 6.1m	3 rolls
VBR-1120	11in x 20ft / 28cm x 6.1m	3 rolls

The PolyScience CREATIVE Series Model 200 External Vacuum Sealer features a stylish design packed with versatile features.

- Convenient one-button, fully automatic operation
- Allows you to manually regulate the vacuum process when sealing sensitive foods
- A fold-out stand helps make working with liquids trouble-free
- A professional quality seal bar ensures pouches remain air-tight
- For use with pre-sized bags or create custom sizes from rolls with the built in cutter
- A pre-programmed cycle, flexible external tubing and available canisters expand your culinary options to include marinating

## CREATIVE Series Model 200 External Vacuum Sealer

120V VSCR-200AC1B

240V VSCR-200AC2E\*

# CHAMBER VACUUM SEALERS



The PolyScience CHEF Series Model 300 Chamber Vacuum Sealer has been designed to provide a wide array of the home cook's most sought after features at an affordable price, making it also attractive to many professionals.

- Excels at vacuum sealing both dry foods and liquids such as soups and stews
- Operates at the simple push of a button
- Three preset cycles can be programmed to provide the exact vacuum levels, vacuum hold times and seal times for meats, fish and even infusions
- A built-in marinate cycle broadens your abilities even further
- Space-saving stainless steel housing insures durability even under the harshest conditions
- The large 13.8 x 12 x 4.3in / 35 x 30.5 x 11cm chamber accommodates expanded pouch sizes

## CHEF Series Model 300 Chamber Vacuum Sealer

120V VSCH-300AC1B

240V VSCH-300AC2E\*

\*240V part numbers shown include a European-style power cord. Please visit our website at [cuisinetechology.com](http://cuisinetechology.com) or contact us for specific cord options.

# CHAMBER VACUUM SEALERS

## MVS 31X

The perfect solution for Sous Vide cooking and compression techniques!

The Minipack MVS 31X chamber vacuum sealer quickly vacuum packs food and liquids for Sous Vide cooking. The MVS 31X includes one seal bar, a bag trimmer, digital controls, an electronic pressure sensor, a removable seal bar, stainless steel construction and a stop cycle switch.

This model has a digital, programmable interface with 9 storable programs. This device exhibits excellent performance for heavy users and is easily programmable for specific vacuum levels, which is essential when working with compression as a cooking technique or protecting fish and other delicate foods. The stainless steel vacuum chamber offers superior insulation and a transparent compartment cover.

- Chamber Dimensions: 13 x 12 x 7in / 33 x 30.5 x 17.8cm
- Seal Bars: 1
- Seal Bar Length: 12.25in / 31.1cm
- Optional Liquid Tray
- Pump Specs: DVP OIL 6m³/h
- Power: 120V / 10A
- Footprint (Closed): 15.5 x 19 x 14.5in / 39.4 x 48.25 x 36.8cm
- Machine Weight: 78lbs / 35.4kg
- Ship Weight: 86lbs / 39kg
- Shipping Method: Freight

### MVS 31X Chamber Vacuum Sealer VSMT31AC1

(only available in North America)



## MVS 35XP

This PolyScience MVS 35XP chamber vacuum sealer has been specifically developed with chefs in mind. It is fully compliant with HACCP and FDA standards for modified oxygen packaging. It includes a label printer that is automatically connected with the 100 customized sealing programs (10 program items in 10 categories). After the sealing process, the label is printed with a time stamp and all additional program information. This system reduces time consuming label writing and chances for error.

A stainless steel structure, removable seal bar, liquid crystal display, infusion cycle and HACCP-label printer are just a few of the beneficial features. Its dimensions and capacities are ideal for small to mid-sized restaurants. For larger scale restaurants, we recommend the MVS 45XP.

- Chamber Dimensions: 13 x 12 x 7in / 33 x 30.5 x 17.8cm
- Seal Bars: 1
- Seal Bar Length: 12.25in / 31.1cm
- Infusion Cycle
- HACCP Label Printer
- Optional Liquid Tray
- Pump Specs: Busch Rotary Oil 10m³/h
- Power: 120V / 10A
- Footprint (Closed): 15.5 x 24 x 12.5in / 39.4 x 61 x 31.75cm
- Machine Weight: 78lbs / 35.4kg
- Ship Weight: 86lbs / 39kg
- Shipping Method: Freight

### MVS 35XP Chamber Vacuum Sealer VS35XPAC1

(only available in North America)

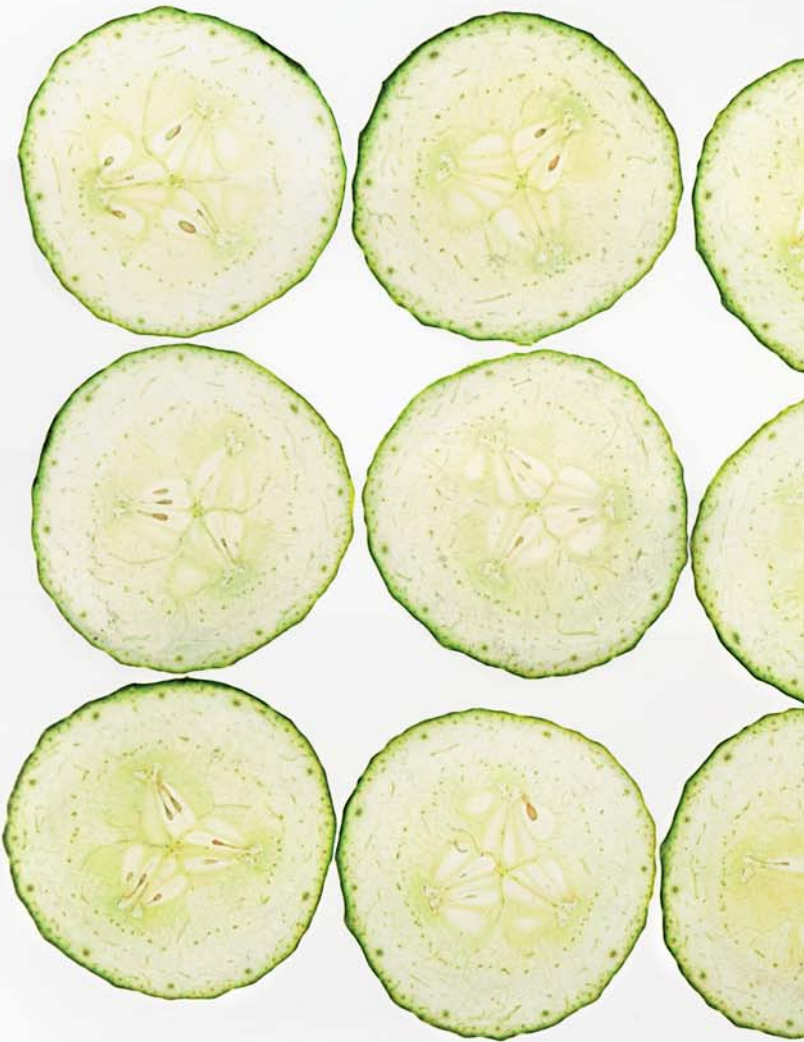


MVS 45XP

As the first fully FDA and HACCP compliant vacuum sealer, the MVS 45XP is ideal for larger scale restaurant kitchens. The MVS 45XP has all the great features of the 35XP with a larger chamber size and pump.

- Chamber Dimensions: 18.5 x 18 x 8.5in / 47 x 45.7 x 21.6cm
- Seal Bars: The standard version is equipped with one seal bar. Models with 2 seal bars are available within 2-4 weeks upon request.
- Seal Bar Length: 17.75in / 45.1cm
- Pump Specs: Busch Rotary Oil 20m³/h
- Power: 120V / 17A

MVS 45XP Chamber Vacuum Sealer VS45XPAC1  
(only available in North America)



CHAMBER VACUUM SEALERS

COOK-IN BAGS	SIZE	COUNT
VPF-0610	6 x 10in / 15.25 x 25.4cm	250
VPF-0812	8 x 12in / 20.32 x 30.48cm	250
VPF-1214	12 x 14in / 30.48 x 35.56cm	250



# ANTI-GRIDDLE® FLASH FREEZE

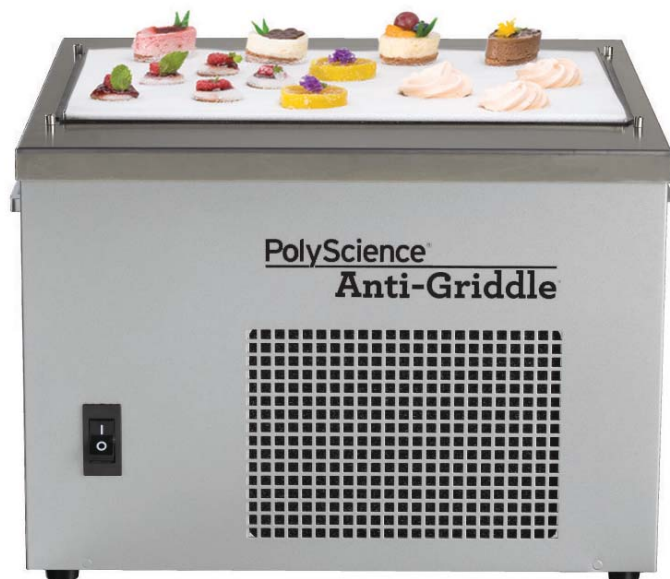
## Flash Freeze Your Way to New Terrain

PolyScience temperature control expertise goes well beyond Sous Vide and other methods of adding heat. We're also experts at taking heat away quickly.

The resulting flash freezing enables you to quickly turn sauces, purees, crèmes, vinaigrettes and other foods into very different solid or semi-frozen creations. Cool, creamy centers and crunchy surfaces can be created in just seconds with the PolyScience Anti-Griddle featuring a -30°F / -34.4°C plate that allows rapid unidirectional freezing.

The Anti-Griddle flash freezing technique, originally inspired by Chef Grant Achatz, allows you to easily prepare appealing dual-texture creations and explore an entirely new culinary realm. The possibilities are truly endless.

- ▶ Create frozen desserts and appetizers with cool, liquid centers
- ▶ Combine flash frozen lollipops with a novel ingredient in place of traditional sticks. For example, a vanilla caramel ice cream lollipop on a rosemary sprig
- ▶ Top salads with frozen vinaigrettes that melt on the plate when served
- ▶ Adorn dishes with intricate frozen ornaments, easily transferred from the Anti-Griddle to the plate
- ▶ Flash freeze tableside or at the buffet to provide guests with unique, personal and exciting dining experiences



120V, 60Hz AG30AC1B

240V, 50Hz AG30AC2E\*

## INTRICATE DESIGNS, MADE EASY WITH THE ANTI-GRIDDLE

By placing acetate, parchment or plastic film over the Anti-Griddle surface, an easily transferable design can be made, lifted and stored safely in a freezer for later use. This comes in handy when mass producing mise-en-place for high volume restaurants or banquets.



\*240V part numbers shown include a European-style power cord. Please visit our website at [cuisinetechology.com](http://cuisinetechology.com) or contact us for specific cord options.



# SMOKING GUN®

## Create New Culinary Sensations with Smoke

The Smoking Gun makes your kitchen and bar creations appealing and unique. There are virtually no other methods that allow you to make such big flavor and aroma differences so easily.

The Smoking Gun offers an alternative to traditional smoking methods. Today turning even salads, chocolate, meringue, sauces butters and fruit into unique new culinary sensations is possible by adding a measured amount of natural, cool smoke. The Smoking Gun makes adding flavors and adjusting their intensities easy.

Your selection of combustibles including various types of wood chips, teas, herbs, spices and even hay and dried flowers is limited only by your imagination. The durable, hand-held Smoking Gun operates on just four AA batteries allowing you to experiment and create signature culinary creations at extremely low cost per serving. Simply fill the Smoking Gun chamber with your choice of combustible, turn it on, light with a match or lighter and apply the smoke where you want it.



### SG2-PSC

Includes four AA batteries and two 1/2 ounce sample jars each of Applewood and Hickory smoking wood chips



### Classic Smokehouse Wood Chips

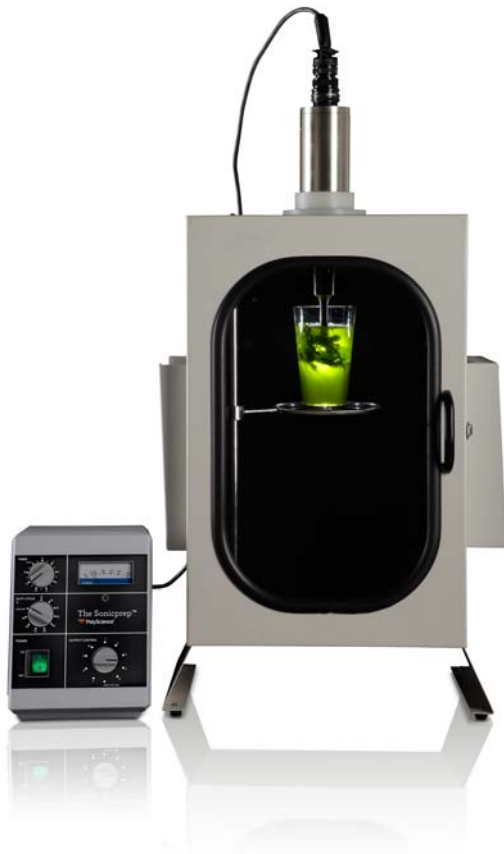
#### SG2-CSW

Kit Includes: 4oz jar of each Applewood, Cherrywood, Hickory and Mesquite all-natural wood chips

## BROADEN YOUR CULINARY VISIONS WITH THE SMOKING GUN

Smoke water to create flavored ice cubes and turn ordinary cocktails into unique new bar experiences. Serve fresh oysters with just a hint of pecan smoke without barbecuing. Smoke the inside of glasses to add applewood nuances to any drink.

With the Smoking Gun you can quickly and easily make extraordinary new drinks, sandwiches, sauces, sautés and more. The possibilities are truly endless.



## Sonicate to New Culinary Directions

The PolyScience Sonicprep emits ultrasonic sound waves or “sonicates” to extract, infuse, homogenize, emulsify, suspend, de-gas or even rapidly create barrel-aged flavor. By applying low heat vibrations of sound energy, this new PolyScience machine provides you an incredible range of techniques.

The system is comprised of just four components: a generator, converter, probe and sound box. In any low- to medium-viscosity liquid, the probe tip releases rapid, high-frequency ultrasonic vibration waves that expand and collapse microscopic bubbles at 20,000 cycles per second. The process takes just 2-3 minutes and generates only insignificant amounts of heat, preserving vivid colors, aromas and nutrients, while producing rounder and smoother overall flavors. The short processing times provide maximum operational flexibility for chefs.

## Open Up Even More Culinary Horizons

- ▶ Make vinaigrettes without using an emulsifier
- ▶ Give wine a fuller and rounder mouth feel
- ▶ Infuse cocktails and other liquids with volatile aromas of fresh herbs or spices
- ▶ Intensify fruit or vegetable pulp for sauces and purée
- ▶ Tenderize and marinate meat in seconds
- ▶ Boost flavor without overcooking fish and other delicate proteins

**120V, 60Hz UH20AC1B**

Includes the Sonicprep and Acoustic Enclosure

**240V, 50Hz UH20AC2E\***

Includes the Sonicprep and Acoustic Enclosure

## TURN YEARS INTO MINUTES

Bartenders and mixologists are turning to the Sonicprep to rapidly barrel-age spirits.

By extracting volatile flavors and aromas from wood, spices and bark, the Sonicprep transforms grain alcohol into high-quality house-made bitters and cocktails. Oak a chardonnay. Double-age Scotch. Char-age sauces to custom pair beverages with your savory entrees. With Sonicprep rapid infusion, your creativity has no limits.

\*240V part numbers shown include a European-style power cord. Please visit our website at [cuisinettechnology.com](http://cuisinettechnology.com) or contact us for specific cord options.

# ROTARY VACUUM EVAPORATION SYSTEM

## The List of Possibilities is Endless

The PolyScience Rotary Vacuum Evaporation System provides virtually unlimited possibilities to evaporate, distill, separate and purify liquids. You can now easily concentrate, capture and infuse flavors in your own kitchen.

This kitchen breakthrough utilizes a vacuum pump to reduce atmospheric pressure allowing liquids to move to a vapor phase at low temperatures.

Simultaneously, a rotating flask creates greater surface area of thin film facilitating rapid evaporation. That vapor is then condensed by coils cooled by a recirculating chiller and collected in a receiving flask. As a result, you can capture and preserve an amazing array of even highly volatile aromas and flavors to use in your next recipes.

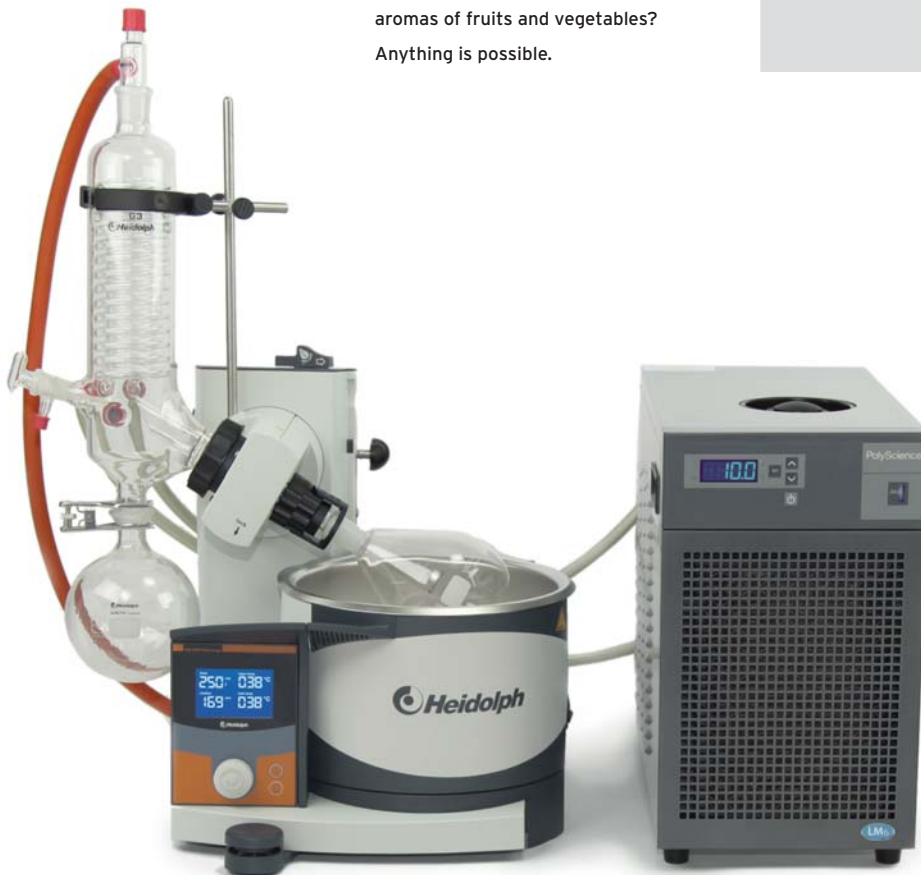
The Rotary Vacuum Evaporator has been customized for culinary applications. Want to add the fresh, concentrated essences of your favorite herbs or combine the flavors and aromas of fruits and vegetables? Anything is possible.

## REDUCTIONS AND CONCENTRATIONS ARE EASY WITH THE ROTARY VACUUM EVAPORATOR.

Keep flavors raw by concentrating them at room temperature.

Balsamic syrup, apple butter and ketchup are a few of our favorite reductions. Simply start out with balsamic vinegar, apple juice or Bloody Mary mix, distill and reserve the reduction.

The distillate will be crystal clear, have mild flavors and aromas and can be used in other applications.



**120V, 60Hz RV40AC1B**

Includes Rotary Vacuum Evaporator, Vacuum Pump,  
1 Liter Receiving & Evaporating Flasks and  
LM6 Benchtop Chiller

(only available in North America)



email: [culinary@polyscience.com](mailto:culinary@polyscience.com)

web: [cuisinettechnology.com](http://cuisinettechnology.com)

phone: +1 (847) 647-0611

toll free US & Canada: (800) 229-7569

6600 W Touhy Ave.

Niles, IL 60714 USA

