



# PolyScience®

Innovative Culinary Technology



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For the past decade PolyScience has been working with professional chefs from around the world to research, test, & develop new products for the culinary market. With 53 years of experience in precise temperature control equipment we have earned a reputation for the highest quality products available. Our dedication to developing new and innovative products is directly connected to our desire to satisfy the rigorous requirements that allow chefs to obtain unmatched results when using our equipment. Our products are not only known for their precision, but also their consistency and reliability by high ranking chefs in the commercial kitchen, and the serious home cook.

Our newest creation, The Control Freak™ induction cooking system, is brought to you by Breville & PolyScience coming together to bring great design and unparalleled precision to the culinary world. We believe this new product will bring a new understanding of the capabilities and power that can be attained when using an induction cook-top. Our engineering team worked relentlessly to develop state of the art technology and components that come together and exemplify the highest standard of industrial design. Never before has an induction cook-top offered this level of precision, repeatability, and ease of use. The internal functionality, aesthetics, and intuitive digital interface make it a product worthy of serving the world's most demanding kitchens.

Our product portfolio has grown year after year, adapting to the needs of the marketplace. This latest catalog has our widest variety of products to date and we are very excited to share these with you. We strive to connect with our customers whether it be via social media or trade shows worldwide. We continue to develop new products that will allow you to take control of your kitchen.

Sincerely,



Philip Preston, Founder of PolyScience

We are pleased to introduce Breville, an Australian publicly listed company, which is a leading provider of innovative and high quality kitchen appliances to the commercial and foodservice market. For over 80 years Breville has grown to become an iconic global brand through thoughtful design and break-through innovations in the food and beverage industry.

Today Breville-developed products are sold in more than 50 countries around the globe. From its research and design center at its Sydney, Australia headquarters, Breville's product development team creates new products and exciting products that empower people to create experiences around food and beverages in a more easy and engaging manner.

Here at Breville, we are very enthusiastic about acquisition of the PolyScience Culinary division into Breville, where the unique similarities of both companies brings new opportunities to expand our presence now both in the commercial/foodservice industry, plus the existing consumer kitchen appliance market.

Regards,



Damian Court  
Breville USA Inc.



GLOBAL SUPPORT & CONSULTATION



AWARD WINNING DESIGN



EASY MAINTENANCE



FULL PRODUCT SUPPORT & WARRANTY



SUPERIOR QUALITY & MANUFACTURING



INDUSTRY, CHEF, CONSUMER, USER FOCUSED



GLOBAL AGENCY APPROVALS



PERFORMANCE DRIVEN



SUPERIOR FUNCTIONALITY



FIRST CHOICE OF THE PROFESSIONAL CHEF

# product introduction

**1963**

PolyScience is founded by S.T. Preston Jr. and gains a reputation for precise temperature control of liquids in laboratory applications.

**2005**

PolyScience is contacted by the innovative chef and restaurateur Wylie Dufresne of wd~50 in New York. Wylie had been invited to compete on the Food Network's Iron Chef America TV show and needed circulators for the challenge.

**2006**

PolyScience launches the first purpose-built Sous Vide Immersion Circulator, which is now known as the Classic Series.

**2006**

PolyScience launches the Anti-Griddle®, which would go onto win the Food Network's 2007 Tasty Technology Award.

**2006**

PolyScience launches the Smoking Gun®, a cold smoker device that is utilized by countless chefs to create innovative new recipes for classic savory dishes, desserts, and even cocktails.

**2009**

PolyScience introduces the Rotary Vacuum Evaporator for culinary applications.

**2010**

PolyScience is available through Williams-Sonoma, greatly expanding the reach of the sous vide technique to the home cook.

**2013**

PolyScience launches the Discovery Series, an Immersion Circulator developed specifically for the home cook, providing convenience and ease of use with its intuitive interface and reliable performance.

**2016**

PolyScience and Breville USA launch their first product together. The Control Freak is embraced by home & commercial chefs worldwide.

**2005**

Matthias Merages, the longtime chef de cuisine at Charlie Trotter's restaurant in Chicago, provides Philip Preston a vacuum-sealed pouch containing a trout fillet to try cooking via water bath using a PolyScience Immersion Circulator.

**2005**

Dave Arnold invites Philip Preston, president of PolyScience, to participate in an intensive workshop at the French Culinary Institute, where he and other professional chefs from around the world experimented with cooking sous vide.

**2005**

Hearing that "some laundry in Napa Valley" was in the market for circulators, Philip Preston takes on a flight to Napa and meets with Chef Keller and his team, intent on showing them the immersion circulator that PolyScience had created specifically for the restaurant world.

**2005**

While creating the foundation for their groundbreaking restaurant Alinea, Grant Achatz and Nick Kokonas request a meeting at the PolyScience factory.

**2006**

First StarChefs Innovation Award

**2008**

Sensing an increased demand for culinary products, a small, tight-knit team of professionals are chosen to create a distinct culinary division within Polyscience.

**2010**

PolyScience introduces the Chef Series Immersion Circulator configured for agency compliance to commercial and domestic requirements.

**2011**

The Sonicprep is released as a tool to homogenize and extract flavors using the power of ultrasonics.

**2012**

Being aware of an increased demand by home cooks and foodies to cook sous vide, PolyScience releases the Creative Series.

**2014**

PolyScience and Breville USA enter into a strategic alliance, to provide enhanced service and broader coverage to home cooks, retail market, and professional chefs.

# a rich history of innovation

PolyScience has been at the forefront of culinary technology for over a decade. Our history of product innovation and award winning design is a testimony to the relentless pursuit of culinary perfection that separates us from all of our competitors. Whether it be providing world-famous chefs with

laboratory quality immersion circulators before anyone had even heard of sous vide cooking, or inventing clever tools such as the Smoking Gun®, Breville | PolyScience is a trusted partner in the culinary world.



It's your recipe.  
It's your kitchen.  
Take control.

# the Control °Freak™

Breville | PolyScience

## The Control °Freak™, Temperature Controlled Induction Cooking System

The Control °Freak™ induction cooking system is the first of its kind to accurately measure, set and hold 397 cooking temperatures from 86° - 482°F. The unique real-time sensing system uses a through-glass sensor to directly measure surface temperature. Probe Control™ remote thermometer is used 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. Create function stores frequently used custom temperature profiles for simple one-touch recall.

### Features:

- > Heat intensity control
- > Dual fan cooling system
- > Durable stainless steel housing
- > High-heat resistant ceramic glass
- > Tritan™ Polymer LCD display
- > Color TFT screen
- > USB port allows for software updates
- > Easy clean housing
- > Control knobs are dishwasher safe



“The innovators at Breville | 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.”

-Thomas Keller



**PERFORMANCE**

Performance Range	86°F - 482°F / 30°C - 250°C
Dual NTC Probe Resolution	32°F - 572°F / 0°C - 300°C
Temperature Stability	±1°F / ±1°C
Power Range	100 - 1800 Watts

**OPERATION**

Control Functionality	397 Possible Holding Temperatures
Timer	72 hr with “Repeat, Continue, Keep Warm and Stop Cooking” functions

**WEIGHTS & DIMENSIONS**

Unit Dimensions (H x W x D)	4.3 X 13.7 X 18.5in / 110 X 350 X 470mm
Shipping Dimensions	19.2 X 11.3 X 24.3in / 487 X 288 X 618mm
Shipping Weight	24.7 lb / 11.2 kg

**AGENCY CERTIFICATION**

UL/IEC Commercial Certification  
NSF Commercial Certification  
IPX5 Rated Water Protection

**MODEL NUMBER**

120V ~ 60 Hz / 1800 W	CMC850BSSUSA, CMC850BSSUSC
240V ~ 50 Hz / 2400 W	CMC850BSSANZ, GMC850BSS2GUK1

**PRICE**

List Price USD	\$1,799.95
List Price CAD	\$2,299.95
List Price AUD	\$2,249.95
List Price GBP	£1,199.95

“ The Control °Freak™ is the new Gold Standard for induction cooking. ”

-Thomas Keller, Thomas Keller Restaurant Group

**Caramel Sauce**

The Control °Freak™ gives you the ability to make this classic recipe perfectly each and every time. When making this recipe there are a few tips and tricks that should be utilized to help ensure your success. First, it is important to use a clean saucepan, so caramel does not crystallize.

**How to clean hardened caramel from the inside of a pan?**  
Place enough water in your pan to cover the hardened caramel. Place on heat and cook until the water is golden from the caramel dissolving. Discard water and clean pan.

**How to prevent unwanted sugar crystals from ruining your caramel?**  
Wash down the sides of a boiling sugar syrup with a wet basting brush. This will prevent sugar crystals from forming at the sides, dropping in the pan and multiplying. A syrup can also crystallize if it is stirred whilst boiling. It is always best to leave it to work its magic in the saucepan undisturbed.

**Ingredients:**

- 220g (1 cup) Caster Sugar
- 100ml Water, room temperature
- 100ml Heavy Cream, room temperature
- + tsp Salt or to taste

**Special Equipment Needed:**

- Breville Saucier Pan (24cm/3.8L)
- Teaspoon & Tablespoon Measures
- Cup Measures
- Whisk
- Chopping Board
- Chefs’ Knife
- Digital Scale
- Mixing Bowls
- Plastic Spatula

**Method**

Gather all equipment and ingredients. Prepare food as per the ingredients list and read your tips and techniques. Sprinkle the sugar evenly over the base of your pan. Pour the water in and around the outside edge of your pan to evenly distribute. Place pan on the Control °Freak. Select PAN CONTROL. Set pan temperature to 130°C. Select intensity FAST. Bring sugar and water to a boil. Boil rapidly for 4-5 minutes or until sugar is dissolved. Increase set pan temperature to 180°C.

When water has evaporated from the syrup, it will begin to bubble slowly. The caramel will begin to change color from light pale golden to golden amber.

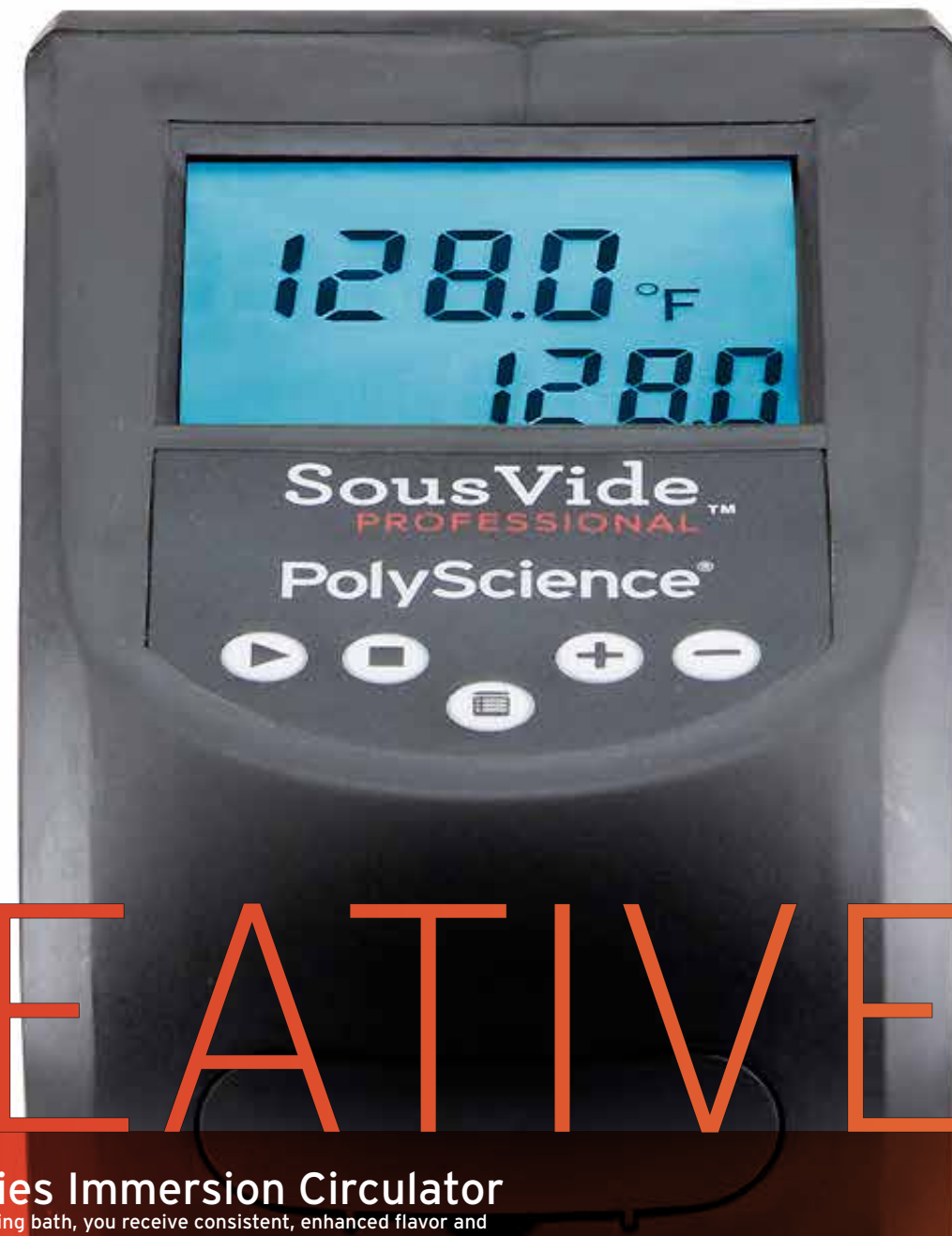
When the desired depth of caramel has been reached, remove pan from the cooking surface. Whisking continuously, gradually add cream and whisk until combined and smooth; whisk in salt. Serve hot or cold when required.



Take the technique of master chefs home

“ I know that in the future, you'll find sous vide equipment like you find a blender, stove, microwave, or a pasta machine in every home. ”

Curtis Duffy, Grace Restaurant



This affordable immersion circulator provides the same quality results achieved by many of the world's greatest chefs. Its powerful heater reduces heat-up time.

**PERFORMANCE**

Maximum Bath Volume	5.3 gal / 20 L
Maximum Pump Output	1.6 gpm / 6 lpm
Maximum Temperature	210°F / 99°C
Temperature Stability	±0.1°F / ±0.07°C
Heater Wattage (120/240V)	1100 Watts

**OPERATION**

Minimum Immersion Depth	3.375 in / 8.57 cm
Timer	Yes

**WEIGHTS & DIMENSIONS**

Unit Dimensions (H x W x D)	14.125 x 3.875 x 7.375 in / 35.88 x 9.84 x 18.73 cm
Shipping Dimensions	16 x 10 x 8 in / 40.6 x 25.4 x 20.3 cm
Shipping Weight	6.5 lbs / 2.9 kg

**HOUSEHOLD APPROVALS**

	Household Use CE
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**MODEL NUMBER**

120V ~ 60 Hz	CRC-5AC1B
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# CREATIVE Series

## Sous Vide Professional™ CREATIVE Series Immersion Circulator

Provides quality results at an affordable price. By cooking in a precise, controlled circulating bath, you receive consistent, enhanced flavor and perfect texture. In addition, side dishes can be held at serving temperatures without the risk of drying out, overcooking or burning.

The Creative Series Immersion Circulator is ideal for home cooks and culinary students wanting to produce professional results. The easy-to-store and lightweight immersion circulator clamps onto any pot or tank with round or flat walls that can hold up to 20 liters (5.3 gallons), transforming it into a controlled bath, capable of preparing a meal for up to 12 guests.

**Features:**

- > Ideal for home cooks and culinary students looking to explore the benefits of Sous Vide cooking
- > Large, back-lit LCD displays set and current temperatures
- > Clamps to any tank or pot
- > Rated for household use
- > Timer
- > Auto-restart



## Moules Frites

Mussels cooked sous vide ensure that none are over or undercooked. When cooking mussels, the aromatic ingredients are sweated first, to release their flavor and aroma. The heat is then turned up to steam the mussels open. The problem is that this step often overcooks the delicate aromats. Here, we tremendously cut down on cooking time by cooking the mussels in advance, only needing to heat them through in order to serve.

### Ingredients

2/3 C / 150g Mayonnaise  
2 Tbsp / 32g Dijon Mustard  
3/4 tsp / 2g Garlic Powder  
1 tsp / 7g Lemon Juice  
2 lbs / 906g Mussels, cleaned and bearded  
1 ea / 46g Shallot, thinly shaved  
2 ea / 7g Garlic Cloves, thinly shaved  
3 C / 87g Fennel, thinly shaved

8 ea / 2.3g Thyme Sprigs  
2 ea / .1g Bay Leaf  
4 ea / 4.4g Lemon Peels  
1C / 220g Berliner Weisse Beer  
4T / 56g Butter

### For Serving:

French fries  
Lemon zest, as needed  
Parsley, as needed

### Method

Preheat a water bath to 181.4°F / 83°C.

Combine the mayonnaise, Dijon mustard, garlic powder, and lemon juice in a bowl. Whisk the ingredients together and reserve.

Vacuum seal the mussels with two lemon peels and four thyme sprigs. Cook them sous vide for 8 to 10 minutes, based on size. Once the time has passed, place the mussels in an ice bath and allow them to chill fully. Cut the bag open and reserve the mussels and any liquor in the bag.

Over medium heat, sweat the shallot, garlic, fennel, and bay leaf. Once the aromatics are tender, add the thyme sprigs, lemon peel, mussels, mussel liquor, and Berliner Weisse. Turn the heat to medium high and cover the pan. Let the mussels retherm for 2-3 minutes based on size.

Once the mussels have rethermed, remove the pan from heat and add the butter, tossing constantly. Serve the mussels immediately with parsley-lemon French fries and dijonnaise.



The standard of the professional kitchen

“ Really, the exciting thing about this type of cooking is that it has not only allowed us to control the variables, it has allowed us to understand the products so much deeper. It has been part of our growing understanding of an egg, a piece of fish, of a chicken breast, a carrot. For me that's the most exciting part, the ongoing education about what we do and this technology has been vital to that. ”

Wylie Dufresne, formerly of wd-50 and Alder restaurants



**PERFORMANCE**

Maximum Bath Volume	8 gal / 30 L
Maximum Pump Output	3.2 gpm / 12 lpm
Maximum Temperature	200°F / 95°C
Temperature Stability	±0.1°F / ±0.07°C
Heater Wattage	1100 Watts
Minimum Immersion Depth	3.375 in / 8.57 cm

**WEIGHTS & DIMENSIONS**

Unit Dimensions (H x W x D)	14.125 x 3.875 x 7.375 in / 35.88 x 9.84 x 18.73 cm
Shipping Dimensions	18 x 11.5 x 9 in / 45.72 x 29.21 x 22.86 cm
Shipping Weight	12.75 lbs / 5.78 kg

**COMMERCIAL APPROVALS**

Commercial Use  
ETL Sanitation, ETL Electric  
CE

**MODEL NUMBER**

120V ~ 50 / 60 Hz	SVC-AC1B
220 - 240V ~50 / 60 Hz	SVC-AC2*

\*220 - 240V int'l power plugs available: A, E, P, Z  
Example: SVC-AC2E



# CHEF Series

## Sous Vide Professional™ CHEF Series, Immersion Circulator

The Sous Vide Professional Chef Series sets the standard for Sous Vide cooking. The Chef Series Immersion Circulator was developed to meet the requirements of the world's best chefs and to add a new dimension of control to your kitchen.

With its innovative new features and award winning design, the Chef Series Immersion Circulator delivers outstanding results under the toughest conditions and demands of the professional kitchen. The compact design makes for easy storage. The immersion circulator clamps onto any pot or tank with round or flat walls that can hold up to 30 liters (8 gallons) for instant liquid circulation control.

**Features:**

- > Large, back-lit LCD displays set and current temperatures
- > Pump-flow regulation
- > Auto-restart
- > Ability to calibrate to reference standard
- > High-grade stainless steel heating coil and pump
- > Winner of Red Dot award
- > ETL commercial approval
- > ETL Sanitation and Electric certified





## Scallop Ceviche

Ceviche is a recipe that relies on acidity to modify the texture of proteins and make them safer to eat. The problem is that, if scallops are not marinated for long enough, they turn out gummy. Marinated for too long- scallops can be rubbery. Here we utilize sous vide to set the perfect texture of the scallops and use the citrus juices strictly for flavor.

### Ingredients

12 ea / 187g Bay Scallops  
Grapeseed Oil, as needed  
Water, as needed  
Salt, as needed  
1 1/2C / 358g Orange Juice  
1/2C / 90g Lime Juice  
1/4C / 45g Lemon Juice  
1/4C / 50g Simple Syrup  
1tsp / 4g Salt  
1/2 tsp / 1.4g Xanthan Gum

### For serving

Pickled Onion (See Page 29)  
Cucumbers, thinly shaved  
Avocado, pureed  
Red Serrano Chiles, thinly sliced  
Radish, shaved  
Micro Cilantro  
Micro Red Lace



### Method:

Preheat a water bath to 126°F / 52.2°C.

Prepare a 10% brine (salt to water by weight). Brine the scallops in cool brine for 10 minutes. After 10 minutes, quickly remove the scallops from the brine and pat them dry.

Vacuum seal the scallops with the grape seed oil and cook sous vide for approximately 40 minutes to a core temperature of 125°F / 51.6°C. After time has elapsed, place the scallop pouch in a heavily iced bath and chill fully. Remove the scallops from the bag and clean them of the excess oil. Reserve. Combine the citrus juices and season it with salt and simple syrup. Blend in the Xanthan gum.

Toss the scallops with the citrus liquid, season them with salt. Arrange the scallop ceviche on a plate and garnish it with the remaining ingredients.





# The first PolyScience Sous Vide Immersion Circulator

“Sous vide equipment is the most important cooking technology in the past couple hundred years.”

Dave Arnold, Booker and Dax



#### PERFORMANCE

Maximum Bath Volume	120V: 8 gal / 30 L 240V: 12 gal / 45 L
Maximum Pump Output	3.2 gpm / 12 lpm
Maximum Temperature	200°F / 93°C
Temperature Stability	±0.09°F / ±0.05°C
Heater Wattage	120V: 1100 Watts 230V**: 1600 Watts 240V*: 1600 Watts

#### OPERATION

Minimum Immersion Depth	3.375 in / 8.57 cm
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#### WEIGHTS & DIMENSIONS

Unit Dimensions (H x W x D)	14.125 x 3.875 x 7.375 in / 35.88 x 9.84 x 18.73 cm
Shipping Dimensions	12 x 8 x 16 in / 30.5 x 20.3 x 40.6 cm
Shipping Weight	9 lbs / 4.1 kg

#### COMMERCIAL APPROVALS

Commercial Use  
ETL Sanitation  
CE

#### MODEL NUMBER

120V ~ 50 / 60 Hz	7306AC1B5
230V ~50 / 60 Hz**	7306AC2D5
220 - 240V ~50 / 60 Hz	7306AC2*5

\*220 - 240V int'l power plugs available: A, E, P  
Example: 7306AC2E5

\*\*230V part number is for use in North America only

# CLASSIC Series

## Sous Vide Professional™ CLASSIC Series Immersion Circulator

The legendary machine that changed kitchens forever. The breakthrough innovation of this immersion circulator helped pioneer the realm of Sous Vide cooking. The Sous Vide Professional Classic Series is the standard behind many cookbooks and ground-breaking recipes.

This thermal circulator offers maximum flexibility and clamps onto any tank with round or flat walls that can hold up to 30L (120V) and 45L (220 - 240V). With its one-touch control it enables you to quickly set or adjust the cooking temperature. Also, its simple selectable high and low pump speeds provide precise liquid circulation control.

#### Features:

- > The standard behind many cookbooks and ground-breaking recipes
- > 3 preset temperatures
- > Pump-flow regulation
- > Auto-restart





## Steak Tartare with Slow Poached Egg Yolk

Steak Tartare is a classic bistro dish, traditionally topped with a raw egg yolk. Here, we utilize sous vide to slightly modify the texture of the egg yolk, while also pasteurizing it. The resulting egg may be used as a puree or sauce.

### Ingredients

20 ea / 368g Egg Yolks  
 1/3 C / 70g Parsley Juice  
 1/4 tsp / 1g Xanthan Gum  
 1C / 225g Mayonnaise  
 1 C / 150g Beef Eye of Round, cleaned and finely diced  
 2 tsp / 8g Grapeseed Oil  
 1 Tbsp / 9g Shallot, Brunoise  
 1 Tbsp / 3g Parsley, finely chopped  
 3/4 tsp / 5.5g Dijon Mustard

1/2 tsp / 2.5g Worcestershire Sauce  
 1 Tbsp / 18.6 g Calabrian Chili Puree  
 2 tsp / 9g Capers, drained and finely minced  
 Lemon Zest TT  
 Salt TT  
 Black pepper, freshly ground TT

**For Serving:**  
 Micro Celery  
 Micro Parsley  
 Pink Peppercorns  
 Cornichons  
 Pickled Mustard Seed  
 Bread

**\*Special Equipment Needed:**  
 Juicer

### Method

Preheat a water bath to 147.6°F / 64.2°C

Separate the egg yolks from the whites and place the egg yolks into a chinois. Pass the egg yolks through the chinois, leaving the chalazae behind. Separate the yolks into two separate vacuum pouches. Cook the egg yolks sous vide until they hold a firm line in the bag, approximately one hour. Remove the egg yolks from the water bath and allow them to cool to room temperature before reserving in the refrigerator.

In a blender, combine the parsley juice with the xanthan gum and puree until the gum hydrates and the juice thickens, approximately one minute. Combine the parsley puree with the mayonnaise and garlic powder. Reserve in the refrigerator.

Combine the beef tenderloin and remaining ingredients, seasoning as desired. Arrange the beef tartare on a plate with the parsley aioli and egg yolk puree. Top the tartare with more of the purees and garnishes. Serve with bread.





Built to withstand  
the most demanding  
kitchens



#### PERFORMANCE

Maximum Bath Volume	120V: 8 gal / 30 L 220 - 240V: 12 gal / 45 L
Maximum Pump Output	3.2 gpm / 12 lpm
Maximum Temperature	200°F / 93°C
Temperature Stability	±0.09°F / ±0.05°C
Heater Wattage	120V: 1100 Watts 230V**: 1600 Watts 220 - 240V*: 1600 Watts
Minimum Immersion Depth	3.375 in / 8.57 cm

#### WEIGHTS & DIMENSIONS

Overall Dimensions 28L (L x W x H)	25.5 x 12.9 x 15.9 in / 64.8 x 32.8 x 40.4 cm
Overall Dimensions 45L (L x W x H)	32.1 x 16.9 x 15.14 in / 81.5 x 43 x 40.4 cm
Shipping Dimensions 28L (L x W x H)	15.75 x 16 x 20.25 in / 40 x 40.6 x 51.4 cm
Shipping Dimensions 45L (L x W x H)	20.4 x 16 x 24 in / 51.8 x 40.6 x 60.96 cm
Shipping Weight 28L	15.2 lbs / 6.9 kg
Shipping Weight 45L	19.2 lbs / 8.7 kg

#### COMMERCIAL APPROVALS

Commercial Use ETL Sanitation CE
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#### MODEL NUMBER

120V ~ 50/60 Hz	7306AC1B5-S28
230V ~ 50/60 Hz**	7306AC2D5-S45
220 - 240V ~ 50/60 Hz	7306AC2*5-S28, 7306AC2*5-S45

\* 220 - 240V int'l power plugs available: E, P  
Example: 7306AC2E5-S28

\*\*230V part number is for use in North America only

# Stainless Integrated Baths

## Sous Vide Professional™ CLASSIC Series Stainless Steel Integrated Bath System

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 Series and loaded with great features.

#### Features:

- > Double-wall stainless steel tank with convenient drain valve
- > Controller mounted to a bridge which can easily be removed for cleaning
- > A generous bath opening provides easy access to food
- > Heat loss and evaporation are substantially minimized by integrated bath cover and double-wall insulated tank

Convenient one-touch automatic vacuum sealing

### Why use vacuum sealers at home?

Vacuum sealing keeps food fresher, longer in the refrigerator, freezer or pantry. It eliminates waste, reduces food costs, makes meal preparation faster and easier, and enables stocking up on sale or bulk purchases.



#### WEIGHTS & DIMENSIONS

Overall Dimensions	15.4 x 6.3 x 3.8 in / 39 x 16 x 9.75 cm
Seal Bar Length	12.75 in / 32.39 cm
Maximum Bag/Roll Width	12.5 in / 31.75 cm
Shipping Dimensions	17 x 5.5 x 8.5 in / 43.18 x 13.97 x 21.59 cm
Shipping Weight	5.5 lbs / 2.5 kg

#### MODEL NUMBER

120V ~ 60 Hz	VSCR-150AC1B
220 - 240V ~ 50 Hz	VSCR-150AC2*

\*220 - 240V int'l power plugs available: A,E  
Example: VSCR-150AC2E

# 150 Series Vacuum Sealer

## 150 Series Vacuum Sealing System

This product is an affordable solution for home vacuum sealing needs. Ready to handle bulk grocery shopping trips or your next sous vide dinner, the 150 Series easily allows you to pull the desired vacuum using the "pulse" feature. The vacuum sealer has a low-profile design for convenient handling and storage when not in use. Seal Plus™ ensures that your package is air-tight every time.

#### Features:

- > Instant seal function for working with delicate items
- > Low profile design allows for convenient handling and storage
- > Seal Plus™ feature ensures air tight seal every time
- > Vacuum pulse option allows you to apply just the right amount of vacuum
- > Ideal for Sous Vide cooking and other household applications
- > Built-in Accessory Port and included hose allows easy vacuum sealing of canisters and bottles
- > Maintenance-free Operation
- > Flexible external hose expands your culinary options





## Summer's End Tomato Sauce

Vacuum Sealers are excellent solutions for long-term storage of bulk items. At the end of summer, gardeners often find themselves with an abundance of tomatoes. Make a large batch of this tomato sauce and freeze it in portions for easy thawing, and weeknight pasta dinners.

\*TIP- Lay your vacuum bags flat on a cookie sheet while its contents are freezing. This makes the frozen packages stackable, and easy to deal with in the freezer.

\*The pulse feature of the 150 Series Vacuum Sealer allows you to easily seal vacuum pouches containing liquid.

### Ingredients:

2C / 222g White Onion, thinly sliced  
2 ea / 12g Garlic, thinly sliced  
3/4tsp 2g Red Chili Flakes  
Grape Seed Oil, as needed  
1/2 C 110g Red Wine  
2 Tbsp / 34g Tomato Paste  
5 ea / 770g Garden Fresh Tomatoes

14oz / 410g Whole-peeled Canned Tomatoes, drained  
2x2 in piece / 15g Parmesan Rind or to taste  
1/2C / 9.5g Basil Leaves, chiffonade  
1 Tbsp / 17.8g Balsamic vinegar  
1 1/2tsp / 6g Salt

Special Equipment Needed:  
Food processor

### Method:

Preheat a water bath to 185°F / 85°C.

In a sauté pan, sweat the onion, garlic, and chili flakes with salt until tender. Add the red wine and cook the onions until the wine is almost completely reduced. Chill the mixture thoroughly before proceeding to the next step.

Combine the chilled onion mixture with the tomato paste, both tomatoes, and parmesan rind in a vacuum pouch and cook sous vide for one hour. After thirty minutes has elapsed, remove the vacuum pouches from the water and cut them open. Remove the parmesan rind. Empty the contents of the pouch into a food processor and pulse the mixture until it reaches a consistency of your liking. Add the basil and balsamic vinegar. Chill the tomato sauce thoroughly.

Once the mixture has fully cooled, vacuum seal the sauce in portions for quick thawing.





Stylish design packed with versatile features



**PERFORMANCE**

Seal Bar Length	12 in / 30.48 cm
Maximum Bag/Roll Width	11.75 in / 29.85 cm

**WEIGHTS & DIMENSIONS**

Overall Dimensions	12.75 x 16.13 x 4.13 in / 32.4 x 41 x 10.5 cm
Shipping Dimensions	18 x 8 x 15 in / 45.72 x 20.32 x 38.1 cm
Shipping Weight	8.2 lbs / 3.7 kg

**MODEL NUMBER**

120V ~ 60 Hz	VSCR-200AC1B
220 - 240V ~ 50 Hz	VSCR-200AC2*

\*220 - 240V int'l power plugs available: A, E  
Example: VSCR-200AC2E

# 200 Series Vacuum Sealer

## 200 Series Vacuum Sealing System

This unit is designed to handle vacuum sealing large quantities of food with ease. The built-in roll retention system allows you to quickly make a vacuum bag of any size to suit your needs. The 200 Series also makes working with liquids hassle free, utilizing its fold-out kick stand. Marinating your favorite foods has also been simplified with automatic programs for flash marinating.

**Features:**

- > Ideal for Sous Vide cooking and other household applications
- > Automatic or manual vacuum control options ensure a perfect seal
- > A fold-out lift stand makes working with liquids trouble free
- > Adjustable heat seal level ensures air tight seal every time
- > Flexible external vacuum hose for use with various canisters
- > Built-in heat seal roll cutter and storage compartment
- > Capable to create custom size bags from rolls
- > Instant seal function for working with delicate items
- > Easy-to-read digital display
- > Pre-programmed Marinate Cycle





## Flash-Marinated Al Pastor

Traditional recipes for Al Pastor require marinating thin slices of pork in marinade for several hours to tenderize the meat and impart flavor. The marinate feature of the PolyScience 200 Series Vacuum Sealer allows you to accomplish this in minutes.

\*Tip- Vacuum canisters are great for keeping cookies, cereal, coffee beans and other humidity-sensitive items fresh longer.

### Ingredients:

2C / 222g White Onion  
1C / 300g Pineapple Juice  
1/2 C / 115g Orange Juice  
1/2 C / 107g Champagne Vinegar  
3 ea / 15g Guajillo Chiles, seeded and rehydrated  
1/2 C / 110g Reserved Chili Water  
2 ea / 20g Ancho Chiles, seeded and rehydrated  
2ea / 48g Chipotle Chiles in Adobo  
3ea / 20g Garlic Cloves

1 Tbsp / 12g Salt  
2 tsp / 2.6g Dried Oregano Leaves  
1 tsp / 3g Ground Cumin  
2 tsp / 8.5g Cracked Black pepper  
2 lb / 906g Boneless Pork Butt, sliced very thin

### For Serving:

Red Cabbage, shaved  
Tortillas  
Cotija Cheese  
Lime wedges

### \*Special equipment needed:

Barbecue Grill  
Blender  
PolyScience Vacuum Canister

### Method:

In a blender, combine all of the ingredients except for the pork butt. Blend until the puree is smooth. Toss the pork butt with the marinade and place it in the PolyScience Vacuum Canister and switch the lid selector knob to "open". Using the PolyScience 200 Series vacuum sealer, connect the hose to the vacuum port on the canister lid. Select marinate mode "2" on the vacuum sealer. Once three vacuum/hold cycles have been performed, the vacuum sealer will beep for two seconds. Switch the selector knob to "closed". Remove the hose end from the vacuum port on the canister and refrigerate the pork butt until ready to use.

Prepare a barbecue grill. Wipe the excess marinade from the butt, leaving just a bit behind. Grill the pork butt pieces over very hot coals so that the edges begin to char.

Slice the grilled pork so that it fits the tortillas. Serve with plenty of cilantro, cotija cheese, lime wedges, and shaved red cabbage.





Maintenance-free design provides professional results at a home cook's price

**Why use a chamber vacuum sealer?**

In addition to the benefit of vacuum sealing, chamber vacuum sealers prevent oxidation and loss of color, taste, flavor and nutritive value. Pickle, infuse and compress ingredients in seconds. Marinate meats and seafood, before cooking sous vide, in a fraction of the time. Compressed watermelon takes on the look and density of sushi grade tuna. Cucumbers brine in seconds, preserving their crispness and vibrant green color. Infuse pineapple with dark rum for an extra punch in your summer cocktail.

- > Allows you to minimize freezer burn by removing the air from the bag
- > Prolongs shelf life of the food in refrigerator, freezer, or pantry
- > Easily marinate your favorite foods
- > Perfect companion for a sous vide immersion circulator
- > Preserves household goods like documents, clothing, collectibles, etc.
- > Enables stocking up on sale or bulk purchases to reduce food waste
- > Ideal for hunters who need to store large volumes of meat at a time



**WEIGHTS & DIMENSIONS**

Overall Dimensions	16.7 x 14.2 x 13.8 in / 42.5 x 36 x 35 cm
Chamber Dimensions	13.8 x 12 x 4.3 in / 35 x 30.5 x 11 cm
Seal Bar Length	11.5 in / 29.21 cm
Maximum Bag/Roll Width	12.2 in / 31 cm
Shipping Dimensions	21 x 18.5 x 18.25 in / 53.34 x 46.99 x 46.36 cm
Shipping Weight	60.5 lbs / 27.44 kg

**PART NUMBER**

120V ~ 60 Hz	VSCH-300AC1B
220 - 240V ~ 50 Hz	VSCH-300AC2*

\*220 - 240V int'l power plugs available: A, E  
Example: VSCH-200AC2E

# 300 Series Chamber Vac

**300 Series Chamber Vacuum Sealer**

The PolyScience 300 Series Chamber Vacuum Sealer has been specifically designed to bring the features of a commercial vacuum sealer to home kitchens. Unlike commercial units that require oil changes, the unit features a maintenance-free dry piston pump.

The 300 Series Chamber Vacuum Sealer effortlessly seals liquids and moist foods. Three preset cycles can be programmed to provide the exact vacuum levels, hold times and seal times for meats, fish and infusions.

**Features:**

- > 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, hold times and seal times for meats, fish and infusions
- > Built-in marinate cycle broadens your abilities even further

- > Space-saving stainless steel housing ensures durability even under the harshest conditions
- > The large chamber accommodates expanded bag sizes
- > Maintenance-free dry piston pump



## Vacuum-Pickled Onions

When a chamber vacuum sealer removes air from inside the chamber, it also removes atmospheric pressure. As the pressure inside the chamber falls, so does the boiling point of any liquid in the chamber. This unique attribute of chamber vacuum sealers allows us to instantly infuse fruits and vegetables with liquids at room temperature. The results are delicious.

### Ingredients:

1/3 C / 68g Sugar

1/3 C / 78g Water

1 ea / 1g Bay Leaf

30 ea / 1g Black Peppercorns

1 tsp / 4g Mustard Seed

2 ea / 1g Clove

1 tsp / 4g Salt

1/2 C / 110g Red Wine Vinegar

2 C / 208g Red Onion, thinly sliced

3/4 C / 52g Jalapeños, thinly sliced

### Method

Combine the sugar, water, spices, and salt in a pot over high heat. Allow the sugar to fully dissolve. Cool the simple syrup thoroughly before proceeding to the next step.

Combine the syrup, red onion, jalapeños, and red wine vinegar in a vacuum pouch. Vacuum seal the pouch and allow the onions to rest overnight or use immediately if necessary.

\*TIP- Feel free to add your own mixture of spices to give this recipe a unique twist.



Commercial-grade power with a straight-forward interface



## MVS 31X

### PERFORMANCE

Overall Dimensions	15.5 x 19 x 14.5 in / 39.4 x 48.25 x 36.8 cm
Chamber Dimensions	13 x 12 x 7 in / 33 x 30.5 x 17.8 cm
Seal Bar Length	12.25 in / 31.1 cm
Maximum Bag/Roll Width	12 in / 30.48 cm
Pump Specs	6m <sup>3</sup> /h
Power Requirements	120V, 10A
Shipping Dimensions	19 x 24 x 26 in / 48.3 x 61 x 66 cm
Shipping Weight	86 lbs / 39 kg

### PART NUMBER

120V ~ 50 Hz	VSMT31AC1
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## MVS 45XII

### PERFORMANCE

Overall Dimensions	21.25 x 24.5 x 18.5 in / 54 x 62.2 x 47 cm
Chamber Dimensions	18.5 x 18 x 8.75 in / 47 x 45.7 x 22.2 cm
Seal Bar Length	17.75 in / 45.1 cm
Maximum Bag/Roll Width	17.5 in / 44.45 cm
Pump Specs	24m <sup>3</sup> /h
Power Requirements	120V, 17A
Shipping Dimensions	31 x 25 x 27 in / 78.7 x 63.5 x 68.6 cm
Shipping Weight	206.5 lbs / 94 kg

### PART NUMBER

120V ~ 50 Hz	VSM452AC1
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# MVS 31X / 45XII

## Minipack MVS 31X / 45XII

The Minipack MVS 31X Chamber Vacuum Sealer quickly and easily vacuum packs both solid foods and liquids. The MVS 31X Chamber Vacuum Sealer has a digital, programmable interface with 9 storable programs. This device exhibits excellent performance under heavy use and is easily programmable for specific vacuum levels, which is essential when working with compression as a cooking technique or protecting fish or other delicate foods. The seamless stainless steel vacuum chamber is easily cleaned and features a transparent lid. The

MVS 31X includes one removable seal bar, a bag trimmer, digital controls, an electronic pressure sensor and a stop cycle switch.

The unit is also available in a larger dual-bar configuration, the Minipack MVS 45XII.

### Features:

- > Quick operation
- > Digital interface with 9 storable programs
- > Seamless stainless steel vacuum chamber and transparent cover
- > Dimensions and capacities are ideal for small to mid-sized foodservice operations

### Includes:

- Vacuum pump oil
- Tool kit





## Aerated Coffee Foam

The Minipack MVS vacuum sealers are designed with chefs in mind. Vacuum sealers are used for many techniques apart from preserving foods such as flash-pickling, compression, aeration, marination, and infusion. This recipe highlights the ability of a vacuum sealer to create unique textures and dishes with the push of a button.

### Ingredients:

1 1/2 C / 360g Cream  
1 1/2 C / 360g Milk  
3/4 C / 60g Coffee, ground  
1/3 C / 100g Maple Syrup  
1/4C / 50g Sugar  
1 tsp / 4g Salt

8 sheets / 18.5g 170 Bloom Gelatin  
1C / 150g 74% Couverture Chocolate  
2/3 C / 150g Heavy Whipping Cream  
1 Tbsp / 11.5g Sugar  
1 C / 230g Heavy Whipping Cream  
3 Tbsp / 23g Powdered Sugar  
1 Tbsp / 15g Grand Marnier

### For Serving:

Blueberry Compote (See "Immersed" for Recipe)

### Special equipment needed:

16oz Pickling Jars  
Whipping Siphon  
PolyScience Sous Vide Immersion Circulator

### Method:

Preheat a water bath to 194°F / 90°C. Bloom the gelatin in an ice bath and place the pickling jars in the freezer.

Vacuum seal the cream, milk, coffee, maple syrup, sugar, salt, and gelatin. Cook the mixture at 194°F / 90°C for ten minutes in the sous vide bath. Cut the bag open, strain the mixture into a container and chill it fully. Place the gel in a whipping siphon and charge it with two nitrous oxide charges, shaking vigorously between each charge. Reserve the whipping siphon in the refrigerator.

Working quickly, dispense the foam into two of the chilled jars, filling them at least half way. Pull a vacuum on the jars, taking care to not let it overflow. Place the jars in the freezer until the foam is completely frozen.

For the ganache, bring the cream and sugar to 185°F / 85°C in a pot on the stove over medium high heat. Pour the hot cream mixture over the chocolate and let it cool to 113°F / 45°C undisturbed. Once the chocolate has melted, stir the ganache gently from the center of the bowl working outwards to incorporate all of the cream. Once the mixture is fully emulsified, let it set undisturbed. Reserve the ganache for serving.

Combine the heavy whipping cream, powdered sugar, and Grand Marnier. Whisk the cream until it holds a medium peak. Reserve.

To serve, arrange the ganache, whipped cream, and compote in a bowl. Top the garnishes with the frozen coffee foam.



## Create unique flash-frozen textures

“ The possibilities are endless. We re-invented smores with a frozen marshmallow, liquid center chocolate, covered with Graham Crackers. This machine makes us rethink what we can actually do. Not only in the restaurant but actually at home with kids and family. ”

-Matthias Merges, Yusho restaurant



### PERFORMANCE

Power Supply	76 lbs / 34.5 kg
Operating Temperature	-30°F / -34.4°C

### WEIGHTS & DIMENSIONS

Overall Dimensions (L x W x H)	15.88 x 18.38 x 10.5 in / 40.3 x 46.7 x 26.7 cm
Surface Dimensions (L x W)	14.5 x 9.38 in / 36.8 x 23.8 cm
Shipping Weight (L x W x H)	76 lbs / 34.5 kg
Shipping Dimensions	23 x 22 x 21 in / 58.4 x 55.9 x 53.3 cm

### MODEL NUMBER

120V ~ 50/60 Hz	AG30AC1B
220 - 240V ~ 50/60 Hz	AG30AC2*

\*240V int'l power plugs available: A, E, P  
Example: AG30AC2E

# Anti-Griddle®

## The Anti-Griddle® Flash Freeze Plate

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 Anti-Griddle® is a traditional cook top with an amazing twist: instead of heating, the device quickly freezes sauces, purees, vinaigrettes, crèmes, foams, fruits or any type of food! Inspired by Chef Grant Achatz at Alinea Restaurant in Chicago, this unique innovation opens a new dimension for your creativity.

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.

### Features:

- > Quickly freezes food into a solid or semi-frozen texture
- > Freezes unique forms or intricate designs
- > 'Griddle' temperature of -30°F / -34.4°C ensures instantaneous results
- > High-endurance stainless steel, easy-to-clean surface

**PolyScience®**

**Anti-Griddle**



## Instant Coconut Ice Cream

The Anti-Griddle® was designed to freeze liquids and purees very rapidly. Here, we use the Anti-Griddle® to freeze a coconut puree into unique shapes instantly. The mixture freezes so quickly that ice crystals do not have time to form, creating a perfect texture.

### Ingredients:

14oz / 370g Coconut Milk	1 1/2 C / 300g Sugar
3 Tbsp / 48g Simple Syrup	1 Tbsp / 18g Corn Syrup
1/4 tsp / 1g Salt	1/2C / 100g Water
1/4 tsp / .7g Xanthan Gum	1 1/4 C / 300g Heavy Whipping Cream
3/4 tsp /1.7g Ultra-Tex 8	1/2 Tbsp / 6g Salt
2.5 ea / 120g Whole Eggs	
1/3 C / 60g All-Purpose Flour	
1/3 C / 75g Sugar	
1/4 tsp / 1g Salt	
4 Tbsp / 60g Butter	

**For Serving:**  
Bananas, sliced  
Micro Celery

**Special Equipment Needed:**  
Whipping Siphon  
Microwave  
Blender

### Method:

Apply a thin film of oil to the surface of an Anti-Griddle®. Turn the Anti-Griddle® on and let it come to temperature. For the coconut ice, combine the coconut milk, simple syrup, salt, xanthan gum, and Ultra-Tex 8 in a blender. Blend on medium speed for one minute until the gums hydrate. Reserve the puree in the refrigerator.

For the brown butter cake, combine the eggs, flour, sugar, and salt in a blender. Brown the butter in a small saucepan over high heat, stirring constantly. Once the butter has browned, turn the blender on medium-low and slowly stream in the butter. Once the cake batter is fully blended, pour it into a whipping siphon. Charge the whipping siphon with two nitrous oxide charges, shaking vigorously between each charge. Reserve.

For the caramel sauce, combine the water and sugar in a small saucepan and bring the mixture to a boil. Continue to cook without stirring until the sugar reaches 350°F / 176.7°C on a candy thermometer. Remove the candy thermometer from the pot and carefully add the cream, pouring away from you. The sauce will begin to bubble furiously and the caramel will seize. Once all of the cream has been added, add the salt. Return the mixture to a boil, whisking constantly. Once all of the hard caramel has been dissolved in the cream, reserve the sauce at room temperature.

To serve, spread a thin layer of coconut puree on the surface of the Anti-Griddle® and let it freeze completely. In the bottom of a pint deli container, make 4 slits using a knife. Dispense the cake batter in the container, filling it halfway. Place the container in a microwave and cook it for approximately 45 seconds. After the cake has cooked, remove it from the microwave immediately and allow it to cool entirely, upside down. Once the cake has cooled, tear the cake into irregular shapes. Arrange the caramel sauce, bananas, and cake in a bowl. Remove the coconut ice from the Anti-Griddle® and break it into shards. Garnish the cake with the coconut ice and micro celery.



Where there is smoke,  
there is flavor.



**PERFORMANCE**

Airflow Min (m/s)	5.3
Airflow Max (m/s)	15.1
Fan Speed	Variable
Noise (dB)	60

**MODEL NUMBER**

CSM700PSS0NUC1	North America SKU number
CSM700PSS0NAN1	Breville territory SKU number
CSM700PSS0NUK1	Sage territory SKU number

**CLASSIC SMOKEHOUSE WOOD KIT**

Model Number	SG2-CSW
Shipping Weight	.5 lbs / .45 kg
Shipping Dimensions	9.3 x 2.3 x 2.5 in / 23.6 x 5.8 x 6.4 cm



# The Smoking Gun® Pro

**The Smoking Gun® Pro Handheld Food Smoker**

The Smoking Gun® Pro produces cold smoke, which allows it to be used for any kind of food or liquid. As a flexible hand-held device, it is easy to use for infusion or finishing with a variety of smoky flavors and aromas. The Smoking Gun® Pro offers an alternative to traditional smoking methods. Your selection of combustibles, including various wood chips, teas, herbs, spices, hay, and even dried flowers is limited only by your imagination.

The all-new Smoking Gun Pro features a larger robust housing designed specifically to withstand commercial use. Extra consideration was paid to the smoking barrel as it features tool-less disassembly for easy cleaning and repeated operation. Stability has been improved with the integration of the smoking stand into the handle of the gun. The smoke output can now be precisely controlled with variable fan speed.

**Features:**

- > Various wood chip flavors
- > 1 inch diameter burn chamber
- > Removable burn chamber, smoking barrel, and fan
- > Tool-less disassembly
- > Integrated stand
- > Variable speed
- > Dishwasher-safe components

**Includes:**

- The Smoking Gun Pro®
- Four AA batteries
- Four smoking screens
- Two 1/2 ounce sample jars of Applewood & Hickory smoking wood chips
- Hex key
- Set screw
- Operator's Manual





“ The Smoking Gun packs the power of a smokehouse and fits in your hand. I use it to smoke everything from ice cream to Bloody Marys. ”

Steven Raichlen, host of Project Smoke on PBS

## “Smokin’ in the Sidecar”

The PolyScience Smoking Gun Pro is an incredible tool for adding a unique twist to classic preparations. Subtle amounts of smoke have the ability to completely transform common ingredients into a brand new taste experience. By shaking this iteration of a Sidecar, we incorporate air and smoke into the drink.

### Ingredients:

2 oz/53.5g Cognac  
0.75 oz/23.5g Cointreau  
0.75 oz/21g Lemon Juice, strained  
0.25 oz/10g Simple Syrup  
Black Peppercorns, cracked  
Cherry Woodchips  
Smoked Sugar

### Special equipment needed:

Cocktail shaker and strainer  
PolyScience Smoking Gun Pro

### Method

Chill a coupe glass, rimmed with the smoked sugar.

In the tin of a cocktail shaker filled with ice, combine the Cognac, Cointreau, lemon juice, and simple syrup.

Fill the smoking chamber of a PolyScience Smoking Gun Pro with a mixture of Cherrywood smoking chips and cracked black pepper.

Light the PolyScience Smoking Gun and fill the cocktail shaker with a light smoke.

Shake the cocktail until it is properly chilled.

Pour the cocktail through a fine strainer into the coupe glass. Serve.



Ultimate tool for  
flavor infusion and  
emulsification



# Sonicprep™

## Sonicprep™ ULTRASONIC HOMOGENIZER

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 unique 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,

“Working creatively in food & drink can be equally challenging and rewarding; sometimes an innovative new piece of equipment can help you take exciting leaps forward and provide a well of new inspiration. So it’s really invigorating to use a versatile new product like the Sonicprep that has so many potential applications in modern cuisine. What sets it apart is its ability to create rapid infusions at room temperature using ultrasound and its effectiveness in making extremely stable emulsions using virtually any base ingredients. Looking at familiar things in new ways with a new tool opens the doors to new ideas and new ways to be creative while producing delicious modern food.”

Eddie Shepherd  
Chef/Cookbook Author - 'The Walled Gardens' Underground Restaurant  
[www.veggiechef.co.uk](http://www.veggiechef.co.uk)

### PERFORMANCE

Output	400 Watts
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### WEIGHTS & DIMENSIONS

Sound Box Dimensions (H x W x D)	24 x 17 x 14 in / 60 x 43 x 36 cm
Generator Dimensions (H x W x D)	8.8 x 7.4 x 16.8 in / 43 x 36 x 61 cm
Shipping Weight	Package 1: 47 lbs / 21.3 kg Package 2: 27 lbs / 12.25 kg
Shipping Dimensions	Package 1: 21 x 17 x 28 in / 53.3 x 43.2 x 71.1 cm Package 2: 28 x 14 x 16 in / 71 x 35.6 x 40.6 cm

### MODEL NUMBER

120V ~ 60 Hz	UH20AC1B
220 - 240V ~ 50/60 Hz	UH20AC2*

\*220 - 240V int'l power plug available: E  
Example: UH20AC2E



preserving vivid colors, aromas and nutrients, while producing rounder and smoother overall flavors. The short processing times provide maximum operational flexibility for chefs. 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.



## Black & White Russian

The Sonicprep's ability to rapidly infuse liquids is incredible. The opportunity to create fresh alcohol infusions to order opens a whole new world of possibilities behind the bar. Here, we utilize the Sonicprep to create a chocolate and coffee infused vodka. The quality of the resulting infusion is ultimately better than anything that you can buy pre-bottled and will certainly turn some heads.

### Ingredients:

250 ml / 230g Vodka  
1/3 C / 75g High Quality Cocoa Nibs  
6 Tbsp / 25g High Quality Coffee Beans,  
coarsely ground  
1/4 C / 140g Simple Syrup  
1 Tbsp / 15g Vanilla Bean Paste  
2 oz / 53g Coffee Cocoa Vodka  
1/2oz / 18g Vanilla Syrup \*  
1 oz / 31g Whole Milk  
1 Fresh Egg White

### Special equipment needed:

Coffee Filter  
Cocktail Shaker  
Cocktail Strainer

### Method:

Combine the vodka, cocoa nibs, and coffee in a glass beaker and place on the sample tray inside of the Sonicprep.

Insert the tip of the disruptor horn into the vodka and close the door of the sound enclosure. Turn on the power and set the output to 10 and the duty cycle to constant. Run the Sonicprep for 5 minutes.

Strain the vodka through a fine mesh filter.

Combine the simple syrup with the vanilla bean paste and reserve.

To serve, combine the infused vodka, vanilla syrup, milk and egg white in a cocktail shaker. Dry-shake the ingredients until the egg whites begin to froth, then fill it with ice and shake until well-chilled.

Place a Collins strainer on the shaker and pour the mixture through a fine conical strainer into a chilled coupette.

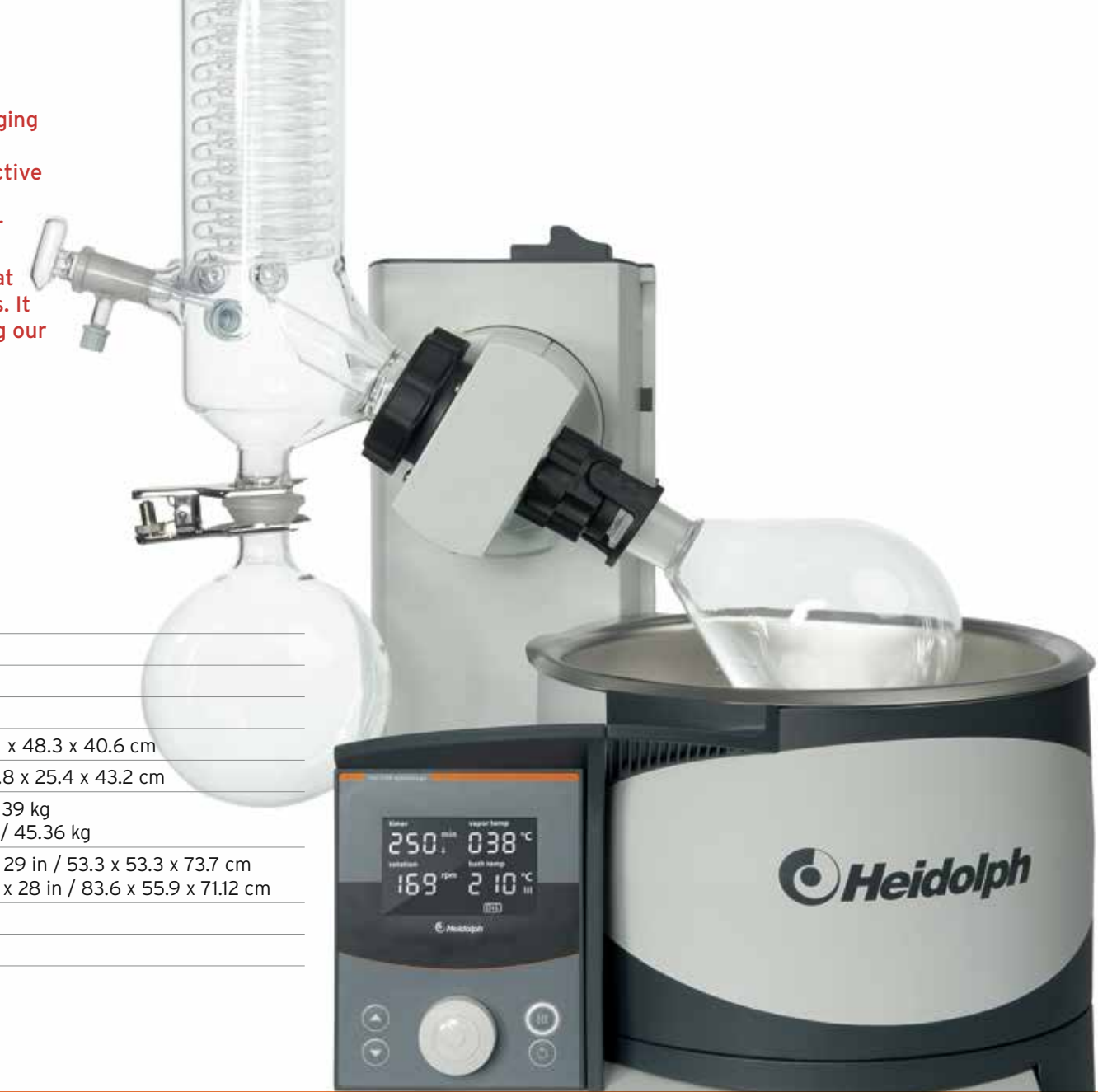


Capture the essence of flavor and aroma



“ The creative landscape of cocktails has been changing rapidly, and in order to stay at the forefront we've sought out tools that continue to push our perspective of flavor in new directions. Our Polyscience Rotary Evaporator has opened up unexpected doors in our cocktail creation, and I find myself returning to it constantly to create unique aromas and flavors that go into cocktails that can only be found at our bars. It has, simply, become indispensable in distinguishing our product from others. ”

-Alex Day, The Walker Inn, Death & Co / Co-Author, Death & Co: Modern Classic Cocktails



**PERFORMANCE**

Evaporation Rate	approx. 1 L / Hour
Maximum Chiller Temperature	-10°C

**WEIGHTS AND DIMENSIONS**

Evaporator Dimensions (L x W x D)	15 x 19 x 16 in / 38.1 x 48.3 x 40.6 cm
LM6 Chiller Dimensions (L x W x H)	20 x 10 x 17 in / 50.8 x 25.4 x 43.2 cm
Shipping Weight	Package 1: 86 lbs / 39 kg Package 2: 100 lbs / 45.36 kg
Shipping Dimensions	Package 1: 21 x 21 x 29 in / 53.3 x 53.3 x 73.7 cm Package 2: 33 x 22 x 28 in / 83.6 x 55.9 x 71.12 cm

**MODEL NUMBER**

120V ~ 60 Hz	RV40AC1B
220 - 240V ~ 50 Hz	RV40AC2*

\*220 - 240V int'l power plug available: E  
Example: RV40AC2E

# Rotovap

## Rotary Vacuum Evaporator Distillation System

The PolyScience Rotary 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 highly volatile aromas and flavors to use in your 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.

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.

**Includes:**

- Rotary Vacuum Evaporator
- Vacuum Pump
- 1 Liter Receiving & Evaporating Flasks
- LM6 Chiller
- PolyCool PG -20
- Vacuum and glycol tubing
- Operator's Manual



## Dark Chocolate Egg Cream

The Rotovap is a remarkable tool that has the ability to produce poetically-articulate distillates and palate-assaulting concentrations. In the recipe, we begin with a chocolate stock that becomes both concentrated and distilled. The distillate gets carbonated to make a chocolate seltzer and the concentrate is used as a chocolate syrup. This approach allows us to capture the chocolate aromas and aerate them as we carbonate the finished drink. Additionally, our chocolate syrup takes on a much richer and darker flavor profile after the distillation.

### Ingredients:

1L / 1000g Water  
2C / 260g Valrhona Cocoa Powder  
1C / 170g 74% Couverture Chocolate  
2 TT / 39g Vanilla Bean Paste  
1C/260g Simple Syrup  
1C/250g Distilled Water  
1/4C/55g Whole Milk

### Special equipment needed:

Soda Siphon

### Method:

1. In a pot set over medium-high heat, combine the water, cocoa powder, chocolate, and vanilla bean paste. Bring the mixture to 149°F/65°C and remove the pot from heat. Cover the pot and allow the mixture to steep for 1 hour. After 1 hour, chill the chocolate mixture thoroughly.
2. Set the chiller temperature to -10°C and the bath temperature to 45°C. Fill the evaporating flask with the chocolate mixture. Distill the chocolate at a pressure between 50 and 25mbar until 2 cups of distillate has been extracted. Reserve the chocolate concentration and distillate separately.
3. Fill a soda siphon with the chocolate distillate and carbonate it per the manufacturer's instructions. Reserve the chocolate seltzer.
4. The chocolate concentration will have gotten incredibly viscous after having been distilled. Pour 1 C of simple syrup and 1 C of distilled water into a pot and bring it to a boil. Carefully pour the hot mixture into the evaporating flask and shake it vigorously to combine the liquids. Once you are certain that the chocolate concentration has successfully been diluted, pour the chocolate syrup into a container to chill it. Reserve the chocolate syrup.
5. In the bottom of a serving glass, place 4 tablespoons/60g of chocolate syrup and 1/4 cup/55 grams of whole milk. Stir the chocolate until it combines with the milk. Top the mixture with chocolate seltzer to a dilution of your liking.





# Revolutionizing the traditional decanting process



“ This ingenious invention quickly provides the same result as several hours of decanting. It lets you choose the intensity of the aeration depending on the style of the wine and its age. This device will rapidly become a must-have tool for every wine lover, as well as in restaurants. ”

Alain Raynaud, Oenologist Consultant

# iSommelier

## the iSommelier™

Purified oxygenation system

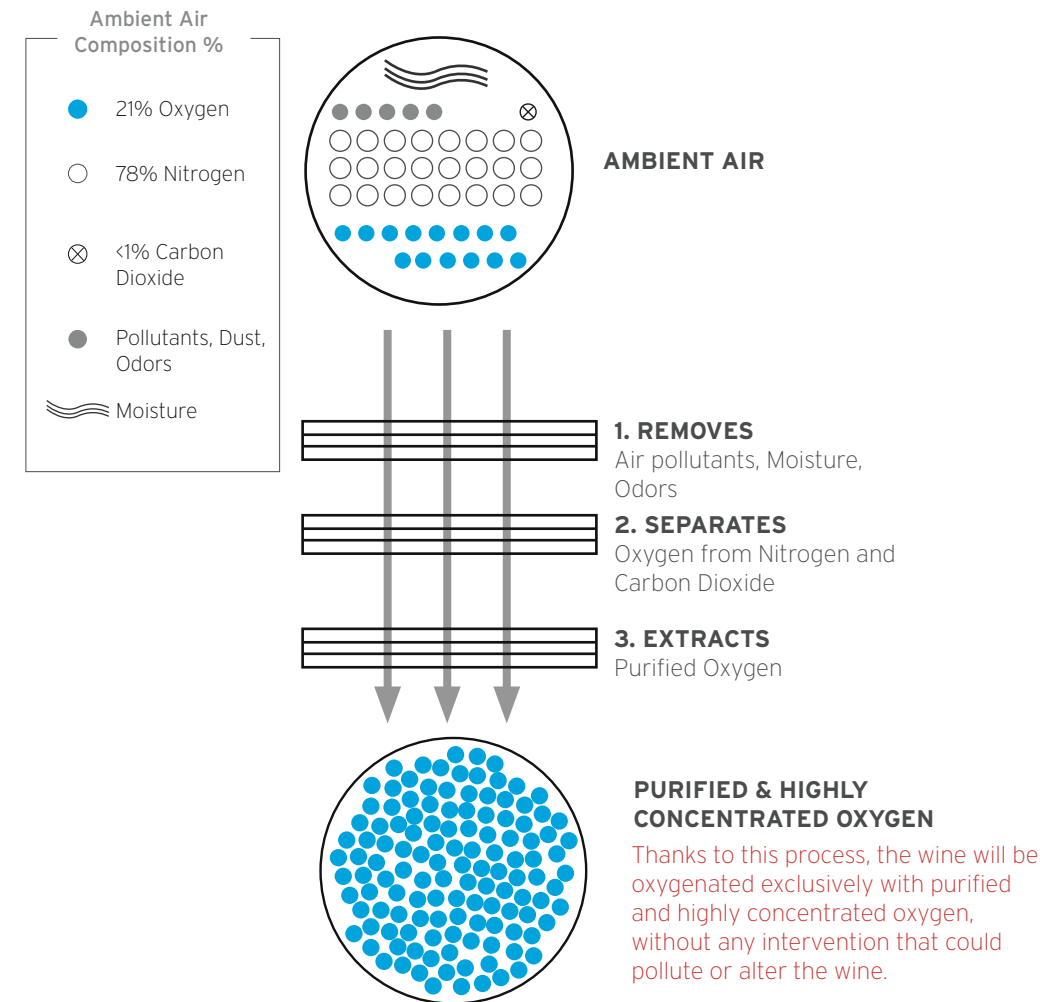
iSommelier is a technological solution to an oenological necessity: adding oxygen to a wine to enhance its aromas and smooth its tannins and structure.

More than 4 years of research and development have gone into creating the iSommelier: a smart and innovative carafe that releases the potential of your wine within a very short amount of time thanks to its advanced oxygen extraction technology.

This revolutionary tool is mostly dedicated to restaurants and wine professionals who need to keep up with time and quality constraints. Although it will also seduce all wine enthusiasts looking for new tasting experiences.

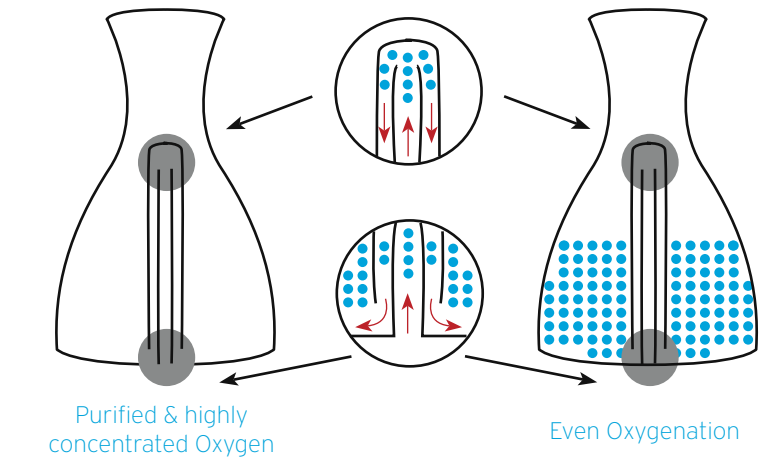
## Purified Oxygen via 3 Layers of Filters

iSommelier, thanks to its unique technology and no chemical intervention, has a positive influence on 3 factors of the oxygenation process. Each filter is complementary and has a specific purpose.



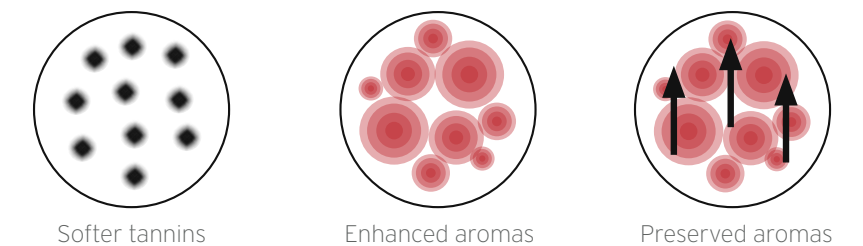
## A Unique and Patented Carafe

Purified and concentrated oxygen flows into the specially designed tube inside the carafe, and moves from top to bottom before spreading evenly through the wine. Although this process is quick, it is very gentle and acts on the whole surface of the wine, unlike the traditional method of decanting where ambient air is only in contact with the top surface area of the wine.



## What is the result?

The oxygenation is perfect, the aroma's perception is more intense, tannins are softer and the mouthfeel is silkier.



### Features:

- > Controlled, homogeneous and complete aeration with natural and purified air
- > Enhanced and preserved aromas thanks to a short aeration time
- > Better preservation of the wine's balance
- > Softer tannins, elegant structure



# The Definitive Guide To Sous Vide Cooking

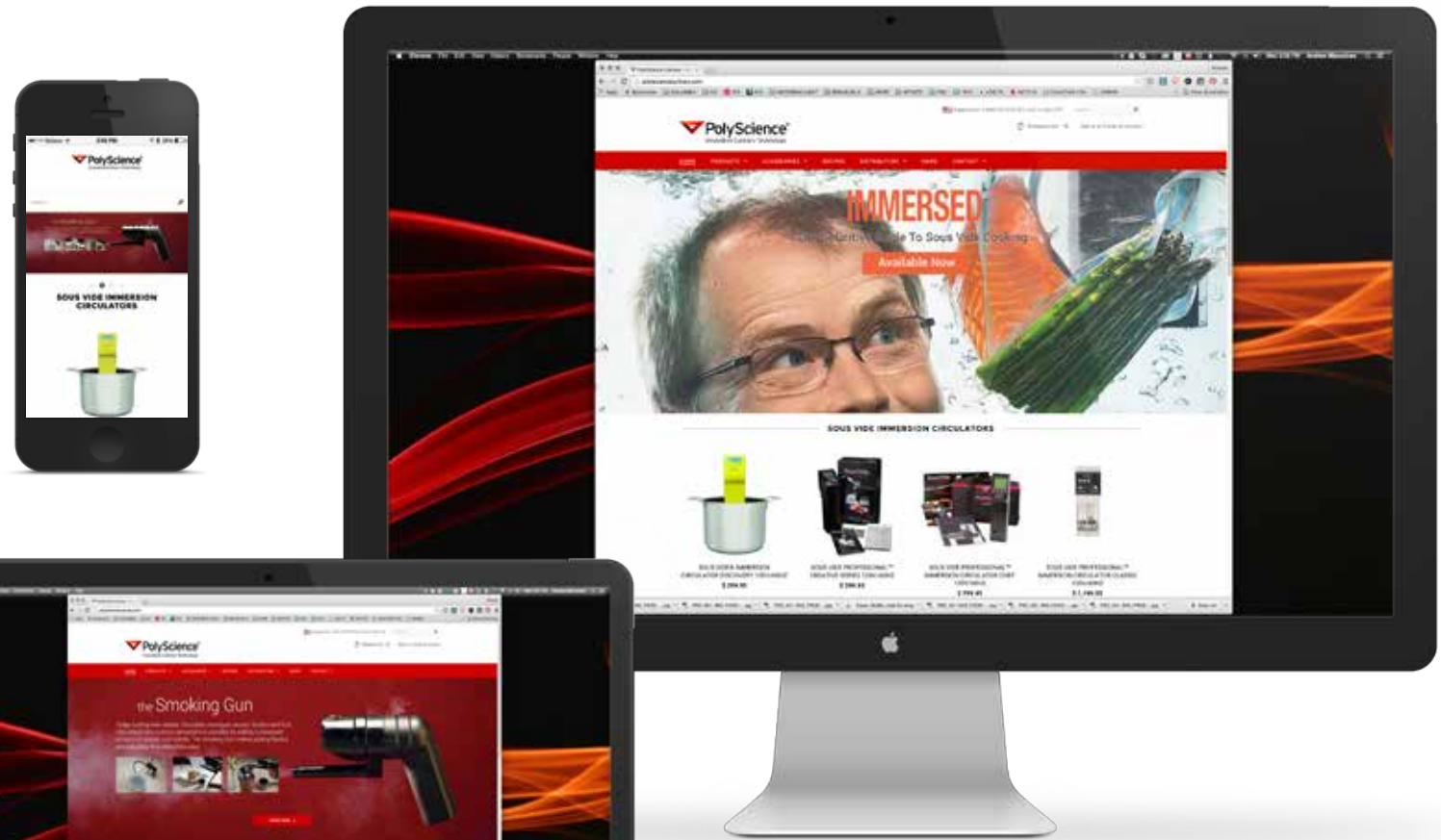


# Immersed

Immersed is the story of sous vide told by founder of PolyScience Culinary, Philip Preston, as well as many well-known chefs who helped shape its history. Immersed contains a set of 50

recipes that will help you to best understand sous vide cooking and do it easily. Whether you are a professional chef who has been cooking sous vide for many years, or a home cook looking to step up your game, Immersed has something for everyone.





*"This application takes out the guesswork of determining the correct cooking time at a certain temperature."*



### Why Sous Vide Toolbox?

Instead of providing a limited number of combinations of foods, sizes, shapes and temperatures as found in time/temperature tables, the Sous Vide Toolbox provides a much wider combination of options - with just a few taps on your screen. Thermal conductivity (heat transfer) of protein is almost identical in each protein. Rather than measuring how long it takes to cook food at different thickness, it allows us to calculate the time it takes at a certain temperature and thickness to reach core temperature and different levels of pasteurization.

This takes out the guesswork of determining the correct cooking time at a certain temperature. It also provides great guidance as to what level of pathogen reduction occurs at what time and whether your choice of temperature and time is considered safe.

# online support sous vide toolbox

For more recipe and video content, information on accessories, and to purchase PolyScience Culinary equipment, visit us on the web at [www.PolyScienceCulinary.com](http://www.PolyScienceCulinary.com)

Want to stay up-to-date on all of the latest PolyScience Culinary news, contests, sales, and more? Make sure to subscribe to our newsletter via our homepage.

We want to see your culinary creations! Stay connected with us on Instagram and Twitter @PolyScience and on Facebook at PolyScience Culinary.

The PolyScience Sous Vide Toolbox iPhone/iPad App guides you to a successful and food-safe sous vide cooking experience.

It helps to determine the optimal sous vide cooking and re-heating time for a variety of foods at different temperatures.

All data is plotted in graphs to show you the relationships between time, temperature and pathogen reduction in your food.

The Cooking Journal points out each event during the cooking process and explains details if needed. Once the process is finished, a timer notifies you about it via message and audible alarm.



## Sous Vide Accessories



**Whip Canister Holder  
(2 pack), SKU PSC-510-668**  
For holding whipping siphons warm in a sous vide bath



**K-Type Hypodermic Probe,  
SKU PSC-200-470**  
For use with digital thermometers



**Closed Cell Foam Tape,  
SKU PSC-300-632**  
For use with hypodermic temperature probe, .75 in X 3 ft



**Soft Travel Case,  
SKU PSC-060976**  
For safe transport and storage of PolyScience sous vide immersion circulators



**Polycarbonate Tanks,  
SKUs:  
18L: PSC-FTP18  
49L: PSC-FTP49  
64L: PSC-FTP64  
83L: PSC-FTP83**



**Polycarbonate Lid - Single Cut**  
Available in 18L & 49L sizes

<b>Creative SKU:</b> PSC-P18LCR	<b>Chef SKUs:</b> PSC-P18LCH PSC-P83LCH (fits 49L)	<b>Classic SKUs:</b> PSC-P18LCS PSC-P83LCS (fits 49L)
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**Polycarbonate Lid - Dual Cut**  
Available in 64L & 83L sizes  
Chef SKU: PSC-P83LCHD (fits 64 and 83L)



**Polypropylene Ball Blanket, (400 count)  
SKU PSC-060301**  
For reducing heat loss and evaporation of water in sous vide baths

## Control °Freak Accessories



**External Temperature Probe**  
SKUs:  
SP0011313  
For use with the Control °Freak, Probe Control™ 14 cm



**Pot Clip**  
SKU SP0011314  
For use with the Control °Freak external temperature probe



**Travel Case**  
SKU SP0011318  
For safe travel and storage of the Control °Freak



**USB**  
SKU SP0011315  
For use with the Control °Freak

## Home Vacuum Sealer Accessories



**Corrugated Vacuum Bags:**  
For use with 150 and 200 Series Vacuum Sealers

SKUs:  
PSC-VBC-0610 (Pint)  
PSC-VBC-0812 (Quart)  
PSC-VBC-1116 (Gallon)



**Heat Seal Vacuum Rolls:**  
For use with 150 and 200 Series Vacuum Sealers

8in X 20ft, Box of 3 Rolls, SKU: PSC-VBR-0820  
11in X 20ft, Box of 3 Rolls, SKU: PSC-VBR-1120



**Vacuum Canister, 2.5qt,  
SKU SP0015568**  
For vacuum marination and storage of delicate items

## Commercial Vacuum Sealer Accessories



**Replacement Seal Bar Teflon Tape, (3 yard roll)  
SKU SP0015574**



**Chamber Vacuum Bags, (250 ct)**  
Available in sizes:  
6 X 10 in, SKU: PSC-VBF-0610  
8 X 12 in, SKU: PSC-VBF-0812  
12 X 14 in, SKU: PSC-VBF-1214



**Vacuum Pump Oil, 1 quart  
SKU SP0015573**

## iSommelier Accessories



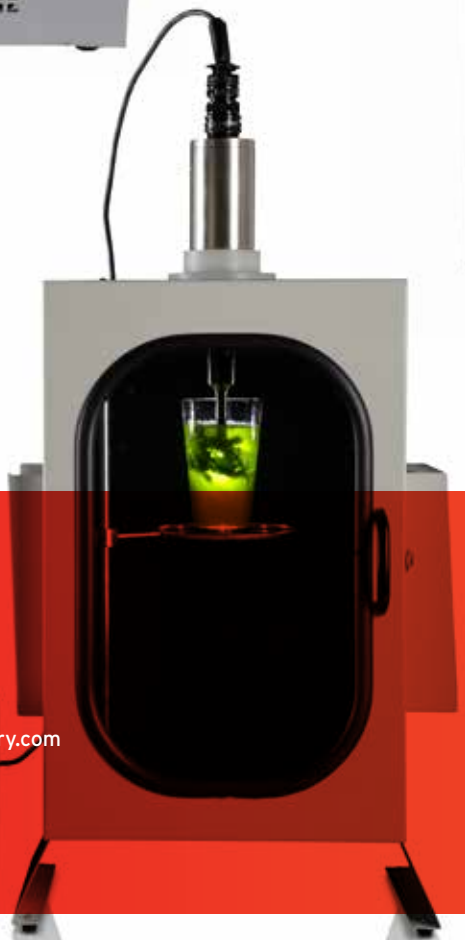
**Hyper-Decanting Flask**  
For use with the iSommelier  
Available in the following sizes:  
200ml  
600ml  
750ml

## Smoking Gun Accessories

**Classic Smokehouse Woodkit  
SKU SG2-CSW**  
Kit includes: 4oz jar of each Applewood, Cherrywood, Hickory and Mesquite all-natural wood chips







PolyScience Culinary,  
a Division of Breville USA  
19400 S. Western Ave  
Torrance, CA 90501  
AskUs@PolyScienceCulinary.com  
1-844-765-9724

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