

POLYSCIENCE

SOUS VIDE PROFESSIONAL™ IMMERSION CIRCULATORS





CREATIVE SERIES

Specifically designed for the casual user

- Controls up to 20 liter bath volume
- 1100 watt heater
- · 6 liters per minute pump
- ±0.1°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

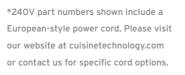
- · Controls up to 30 liter bath volume (45 liters with 240 volt unit)
- 1100 watt heater (1600 watt heater in 240 volt unit)
- 12 liters per minute pump
- ±0.05°C stability
- 3 preset temperatures
- Pump-flow regulation
- Auto-restart
- Protective stainless steel cage
- 120V: 7306AC1B5
- 240V: 7306AC2E5*



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
- ±0.07°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

STFP 1

Set your circulator to 135°F / 57.2°C.

STFP 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.

STFP 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

ECONOMY

PRECISE TEMPERATURE COOKING SYSTEMS

INCLUDES IMMERSION CIRCULATOR, TANK AND LID





10 LITER CREATIVE

2.6 gallons



83 LITER 2X CHEF

22 gallons

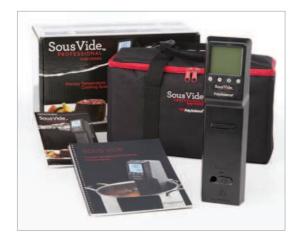


49 LITER CLASSIC

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 or contact us for specific cord options.



YOUR SINGLE SOURCE FOR PRECISE TEMPERATURE CONTROL

Visit 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



Sous Vide Egg Cooking Temperatures: Applied Precision

