



	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*



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*



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*

*240V part numbers shown include a European-style power cord. Please visit our website at cuisinettechnology.com or contact us for specific cord options.

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: cuisinettechnology.com/foodsafety

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 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

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.

