

PRODUCT CATALOGUE 2023



Dear Customers

We are pleased to present this catalog which is the result of our 11 years of existence.

The last few years have been tumultuous for the catering, hotel and hospitality industries, but despite these troubled times, we will always endeavor to help you in your adventures and with your new projects

Do not hesitate to contact our sales team for any questions about our products and services by email at info@sousvideconsulting.com or by phone +49 (0)15903034727.



Antoine Rémy
President
Sous Vide Consulting

Sous Vide Consulting is a German company located in Stuttgart. We are high-tech "Craftsmen". Since 2009 we design, manufacture and distribute the SWID, a high-end immersion circulator to cook "Sous Vide". We are the only company on the market to offer a 2-year warranty as well as a minimum reparability of 10 years on a professional immersion circulator.

While continuing to develop new products, we are expanding our "Sous Vide Cooking" products range by exclusively selecting well established and recognized European companies offering reliable and quality products.

In 2019 we launched a "VIP" offer for our customers consisting of free maintenance and repair of their SWID immersion circulator when they source their cooking pouches from us. Our cooking pouches are made in Germany, of high quality and competitively priced.

In addition to "Sous Vide Cooking" products, we also propose our customers innovative products, such as universal lids for vacuuming gastronorm containers and thermoboxes, as well as cutlery catchers with magnets or metal detectors.

We are also the official distributor of WECK glass jars which we wholesale, on pallets.

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IMMERSION CIRCULATOR & ACCESSOIRES



[swid] Premium

The **SWID Premium** is a high-end immersion circulator designed and manufactured in Germany. Its technical specifications are exceptional. It is the most powerful immersion circulator in its class. Extremely precise and stable, all immersed parts of the **SWID Premium** are made of stainless steel. It is easy to clean and maintain.

Technical data

- POWER: 2,400 W
- STABILITY: $\pm 0.05^{\circ}\text{C}$ (0.09°F)
- VOLUME: 10 to 58 Liters
- TEMPERATURE RANGE: 25 to 95°C (77°F to 203°F)
- DIMENSIONS: 124 x 190 x 268 mm (4.9/7.5/10.5 in)
- WEIGHT: 2.1 kg (4.6 lbs)
- PRICE: 695,00 € excl. VAT*
- SWID "Classic" 1,800 W - 10 to 28 Liters: 495,00 € excl. VAT*

HIGH QUALITY
MADE IN GERMANY



2,400 W

The SWID Premium is so powerful that you'll save time by quickly reaching the set temperature.



10 to 58 liters

Our immersion circulator can be fixed to all types and shapes of containers up to 58 liters.



After-Sale Service

SVC is the designer and manufacturer of the SWID. Our after-sales service is responsive and efficient.



Durability

The spare parts of the SWID are available for a minimum of 10 years at a reasonable price.



Transport Case

For 1, 2 or 3 SWID

Shockproof and waterproof case. Ideal accessory for an outdoor performance. High quality suitcases.

Ref.	Info	Dim.(mm)	Price*
Case S1	1 x SWID	365 x 295 x 170	109.00 €
Case S2	2 x SWID	510 x 420 x 215	211.00 €
Case S3	3 x SWID	510 x 420 x 215	216.00 €



GN 1/1 Container & Lid

Special cut for the SWID

Stainless steel container and polycarbonate lid perfectly adapted to the SWID. 28 liter capacity for approx. 15 kg of food items or 50 pouches.

Ref.	Weight	Dim.(mm)	Price*
GN 1/1	4 kg	325 x 530 x 200	109.00 €



Insulated Sleeve GN 1/1

Energy saver

The **SWISL** is a 5mm thick neoprene sleeve and lid. Electricity Consumption - 50%.

Ref.	Info	Price*
SWISL 1/1	3-parts system	52.99 €



GN 1/1 Container & Lid

Special cut for the SWID

Stainless steel container and polycarbonate lid perfectly adapted to the SWID. 58 liter capacity for approx. 30 kg of food items or 100 pouches.

Ref.	Weight	Dim.(mm)	Price*
GN 2/1	8 kg	650 x 530 x 200	146.00 €



Insulated Sleeve GN 2/1

Energy saver

This very thick (5mm) neoprene sleeve and lid takes on its full meaning with a large water bath and night cooking

Ref.	Info	Price*
SWISL 2/1	3-parts system	68.00 €

THERMOMETER & ACCESSORIES

swat



SWAT Pt1000 and Thermocouple Type K Thermometers

For Sous Vide and Oven Cooking

The SWAT is a thermometer with a Platinum Pt 1000 probe of extremely high precision (Class A) and reliability. SWAT's technical specifications far exceed those of Type K Thermocouple thermometers (see comparison below). Nevertheless, a type K Thermocouple thermometer is an interesting option for sous-vide cooking with some constraints to take into consideration (fragile probe and frequent calibration).

The SWAT is delivered as standard with a 6 cm long waterproof Ø 1.5 mm probe (ref. Sonde011) for Sous Vide cooking in a water bath and a fixing system with suction mount. As an option, you can order custom-made Pt1000 probes from 2 to 15 cm length.

The Type K Thermocouple thermometer is sold with one Type K probe Ø 1.1 mm, 6 or 12 cm long and a protective silicone cover.

COMPARISON	SWAT (Pt1000)	THERMOCOUPLE TYPE K
Accuracy	± 0.15°C	± 0.3°C
Accuracy Drift	Negligible	A calibration check is required every 2 years. Accuracy drift risk of ± 1.5°C.
Probe Fixation System	Rotating ring preventing accidental disconnection of the probe.	Flat plug. Risk of the probe being disconnected if thermometer falling.
Probe Price	99.00 € excl. VAT*	As from 120.00 € excl. VAT*
Probe Replacement	Simple, it is not necessary to calibrate the thermometer to the probe.	Requires a calibration check between the thermometer and the new Type K Thermocouple probe. Risk of inaccuracy of ± 1.5°C.
Alarm	Visual and audible alarm.	/



SWAT Pt1000 Thermometer

Sold with a 6 cm long waterproof Ø 1.5 mm probe for Sous Vide cooking in a water bath and a fixing system with suction mount.

Ref.	Dimensions	Weight	Price*
SWAT	110 x 55 x 25 mm	130 g	249.00 €

Pt1000 (Classe A)

Pt1000 probe (Class A), Ø 1.5 mm, waterproof for Sous Vide in a water bath or in an oven (180°C max.).



Ref.	Ø	Length	Weight	Price*
Sonde011	1.5 mm	6 cm	30 g	99.00 €
Sonde01	1.5 mm	10 cm	30 g	99.00 €
Custom Made	1.5 mm	2 to 15 cm	30 g	115.00 €



On request (2 to 3 weeks waiting time) we can manufacture a custom Pt1000 probe from 2 to 15 cm length. You can also choose the cable length.



SWAT probe Pt1000 (Classe A), Ø 3 mm, exclusively suitable for use in an oven. This probe is not waterproof and is unsuitable for water baths.

Ref.	Ø	Length	Weight	Price*
Sonde02	3 mm	10 cm	30 g	99.00 €



WECK glass lid with 12 mm Ø cutout for probe

For autoclave, SWIP (pasteurizer (p.16) or simply in a water bath. Food grade silicone cap -60°C to +180°C.

Ref.	Description (lid and cap)	Price*
WLIDPACK5	1 x RR40 + 60 + 80 + 100 + 120 + 5 x Caps	99.00 €
WLIDRRX	1 x RR40 ou 60, 80, 100, 120 + 1 x Cap	22.00 €
WCAP	1 x Additional silicone Cap	3.50 €



Transport Case for the SWAT & accessories

This protective case is designed for the SWAT thermometer. Locations have been provided for the thermometer case, 2 temperature probes and a suction mount fixation system. A notch is present to place a few pieces of adhesive foam. This suitcase is sold without the accessories listed above.

Ref.	Dimensions	Weight	Price*
CASE 4	270 x 215 x 105 mm	700 g	83.00 €

THERMOMETER & ACCESSORIES



Thermocouple Type K Thermometer

Sold with waterproof 6 or 12 cm long probe and a silicone protective cover.



Ref.	Dimensions	Weight	Price*
THER-K-S4	130 x 60 x 35 mm	200 g	196.00 € HT

Option: Waterproof Type K probe (95°C max.) Ø 1.1 mm for sous vide cooking in a water bath.

Ref.	Ø	Length	Weight	Price*
Sonde04	1.1 mm	6 cm	30 g	90.00 €
Sonde05	1.1 mm	12 cm	30 g	99.00 €

Adhesive foam

For taking the core temperature of sous-vide cooking pouch.

Made in Europe, food grade silicone foam. Sold in sets of 1 or 10 meters.
Availability end 2023. Contact us for more information.



VACUUM PACKING Machines

SVC
Sous Vide

CHILL Blaster



Mini VAC

Sealing bar length 200 mm

Pump: Busch 4 m³/h

Chamber Dimensions

200 x 280 x 90 mm (W x D x H)

Machine Dimensions

260 x 400 x 250 mm



SVC 250

Sealing bar length 250 mm

Pump: Busch 4 m³/h (with dehumidification program)

Chamber Dimensions

265 x 350 x 90 mm (W x D x H)

Machine Dimensions

315 x 520 x 260 mm



We can also offer vacuum packing machines with sealing bars greater than 250 mm. Do not hesitate to contact us!

ACFRI is a renowned French chill blaster manufacturer. Below are our 2 best sellers. Do not hesitate to contact us for any information or to request a quote.



RS 20/RL

4 to 7 levels machine

Compatibility GN 1/1 and 600 x 400

ACFRI SIMPLY III controller with insertion probe

Max. blast chilling capacity: 20 kg

Max. deep freezing capacity: 5 kg

External dimensions (L X P X H): 755 x 700 x 965 mm

Mono 230V, 6A

Weight: 115 kg



RS 50/RL

10 to 19 levels machine

Compatibility GN 1/1 ou 600 x 400.

ACFRI SIMPLY III controller with insertion probe

Max. blast chilling capacity: 50 kg.

Max. deep freezing capacity: 20 kg.

External dimensions (L X P X H): 755 x 800 x 1575 mm.

Mono 230V, 10A.

Weight: 160 kg.



VACUUM OF GN CONTAINER'S CONTENTS

Universal lids



Watch our video on
this product



Do you wrap gastro containers with a cling film before putting it in a fridge? **OPTIMIZE THE STORAGE AND FRESHNESS OF YOUR PRODUCTS** by vacuuming the contents of your GN containers using a universal lid and a portable pump!

Vacuum packing fruits, vegetables, cheeses, meats and other preparations for storage for a few days is often a problem. Indeed, vacuum packing in a regular pouch is not suitable for fragile food stuff. In addition, it requires many time-consuming manipulations as well as the use of a significant amount of plastic pouches.

Our solution makes it possible to vacuum the contents of regular stainless steel GN containers. Just equip yourself with our portable pump and a universal lid for each of your containers.

No need to buy special ones. Those you already use in your kitchen are compatible with our system (provided that the container corners have a flat surface, as on the picture).



PUMP

Portable and rechargeable



Pump PVP
Ref: PVP 350
Ref: PVP 500
Price: 197.00 € excl. VAT*

Very easy to use, the pump automatically stops vacuuming the contents of the GN container as soon as the maximum vacuum is reached. The battery life allows several consecutive days of vacuuming process. Recharging on the base is quick. The pump does not require any special maintenance and is easily repairable.

»» Universal Lids



Lid GN 1/1
Ref: LID 1/1
Price: 99.00 € excl. VAT*



Lid GN 1/2
Ref: LID 1/2
Price: 51.99 € excl. VAT*



Lid GN 1/3
Ref: LID 1/3
Price: 38.00 € excl. VAT*



Lid GN 1/4
Ref: LID 1/4
Price: 32.99 € excl. VAT*



Lid GN 1/6
Ref: LID 1/6
Price: 22.00 € excl. VAT*



Lid GN 1/9
Ref: LID 1/9
Price: 17.00 € excl. VAT*



The PVP 500 pump (the most powerful) is compatible with all sizes of GN containers except GN 1/1 containers for which it is necessary to purchase reinforced containers. Please contact us for a quote. ALL containers (including GN 1/1) can be used with the PVP 350 pump.

SOUS VIDE COOKING POUCHES

Shrink or regular



"Privileges" offer

We maintain and repair your SWID free of charge

When Sous Vide Consulting becomes your supplier of cooking pouches ... you automatically benefit from exclusive services! Under certain conditions, we maintain and repair your SWID or SWID Premium immersion circulator free of charge, even after the 2-year warranty period.

For more information, please feel free to contact us!

NEW: we make for you tailor-made "white label" cooking pouches

The dimensions of the cooking pouches available at your suppliers don't correspond perfectly to your project?

Would you like to have your logo or a special inscription on the pouches? We can accompany you and offer you the best solution tailored to your needs! Lead time: 6 to 8 weeks.



Smooth Cooking Pouch +121°C, 80 microns

-40°C until +121°C



Flexible pouches, 3 welds, transparent, designed for sous vide cooking food. The pouches also allow cold storage, freezing, deep freezing as well as reheating in a water bath or oven.

Smooth pouches for vacuum packing chamber machines, only.

Ref.	Remarks	Dimensions	Price*/100 Pouches	Price*/250 Pouches	Price*/500 Pouches
SC150250		150 x 250 mm	9,00 € excl. VAT*	-	43,00 € excl. VAT*
 SC160200		160 x 200 mm	8,75 € excl. VAT*		42,00 € excl. VAT*
SC200300	Sold in sets of 100 pouches or box of 250 or 500 pouches depending on the references	200 x 300 mm	12,00 € excl. VAT*		57,50 € excl. VAT*
SC200350		200 x 350 mm	15,00 € excl. VAT*	-	73,00 € excl. VAT*
SC250400		250 x 400 mm	20,00 € excl. VAT*	47,00 € excl. VAT*	-
SC300400		300 x 400 mm	23,00 € excl. VAT*	57,00 € excl. VAT*	-
SC400600		400 x 600 mm	45,00 € excl. VAT*	-	210,00 € excl. VAT*

Shrink Smooth Cooking Pouch +100°C, 60 microns

-40°C until +100°C

Flexible pouches, tubular (one straight weld), transparent, longitudinal shrinkage: 30% at 80°C, 45% at 90°C. Designed to cook food sous vide. The pouches also allow cold storage, freezing, deep freezing as well as reheating in a water bath. Smooth pouches for vacuum packing chamber machines, only.

Ref.	Purpose	Notes	Dimensions	Price*/100	Price*/500
SCR180250	Duck, pigeons, fish		180 x 250 mm	18,00 € excl. VAT*	83,00 € excl. VAT*
SCR200300	Fish, soles...		200 x 300 mm	24,00 € excl. VAT*	110,00 € excl. VAT*
SCR200500	Foie gras		200 x 500 mm	35,00 € excl. VAT*	165,00 € excl. VAT*
SCR250600	Rolled salmon, cold appetizer (salmon shells ...) roasted meat...	Sold in sets of 100 pouches or box of 500 pouches.	250 x 600 mm	48,00 € excl. VAT*	225,00 € excl. VAT*
SCR300600	Whole salmon		300 x 600 mm	60,00 € excl. VAT*	285,00 € excl. VAT*
SCR400650	Ham		400 x 650 mm	70,00 € excl. VAT*	340,00 € excl. VAT*



Funnel for Sous Vide pouches

Ref: ENT-8L - **Price: 115,00 € excl. VAT***
Stainless Steel 18/10
Outlet diameter: 10 cm
Height of the support: 38 cm



Food Tracing Labels - Cold Resistant

Ref: LABEL1 - **Price: 20,00 € excl. VAT***
1,000 labels roll
Dim.: 39 x 57 mm
-40°C to + 60°C



100 Nitrile Gloves - Blue or Black

Suitable for food contact
Sizes: S, M, L, XL
Wholesale in boxes or pallets of 40, 480 or 840 boxes



WECK GLASS JARS

For pasteurization or sterilization purposes



HIGH QUALITY
MADE IN GERMANY



Ref.	Style	Vol. (ml)	H (mm)	Ø	Qty/Pallet
756	MOLD	35	36	RR 40	3,740
755	MOLD	50	37	RR 60	4,620
080	MOLD	80	47	RR 60	3,960
761	MOLD	140	69	RR 60	2,640
760	MOLD	160	80	RR 60	2,200
976	MOLD	165	47	RR 80	2,340
751	MOLD	200	55	RR 80	1,950
900	MOLD	290	88	RR 80	1,152
740	MOLD	290	55	RR 100	1,248
741	MOLD	370	70	RR 100	936
742	MOLD	580	107	RR 100	624
743	DROIT	850	147	RR 100	390
782	DROIT	1,050	171	RR 100	390
784	DROIT	1,550	232	RR 100	312
750	GOURMET	300	49	RR 120	1,071

Ref.	Style	Vol. (ml)	H (mm)	Ø	Qty/Pallet
788	TULIP	75	55	RR 40	5,160
762	TULIP	220	80	RR 60	2,000
746	TULIP	370	86	RR 80	1,250
744	TULIP	580	85	RR 100	800
745	TULIP	1,062	147	RR 100	480
738	TULIP	1,750	194	RR 100	240
739	TULIP	2,700	241	RR 100	180

Ref.	Style	Vol. (ml)	H (mm)	Ø	Qty/Pallet
788	CYLINDRE	145	86	RR 40	3,440
975	CYLINDRE	340	132	RR 60	1,326
905	CYLINDRE	600	210	RR 60	884
908	CYLINDRE	1,040	206	RR 80	520
974	CYLINDRE	1,590	205	RR 100	336

Ref.	Style	Vol. (ml)	H (mm)	Ø	Qty/Pallet
763	JUICE JARS	290	140	RR 60	1,248
764	JUICE JARS	530	184	RR 60	795
766	JUICE JARS	1,062	250	RR 60	375

i In order to offer the most competitive prices Sous Vide Consulting has specialized in the wholesale of WECK jars, ex-factory, deliverable on pallets. Do not hesitate to contact us for any advice or quote request. Our offer can be combined with our 100 or 150 liter SWIP jar pasteurizer.



Ref.	Style	Vol. (ml)	H (mm)	Ø	Qty/Pallet
902	DECO	220	66	RR 60	1,690
901	DECO	560	88	RR 80	594
748	DECO	1 062	105	RR 100	360



Ref.	Style	Vol. (ml)	H (mm)	Ø	Qty/Pallet
757	DELI	100	102	RR 40	2,992
995	DELI	200	122	RR 60	1,505
996	DELI	370	88	RR 80	910
758	DELI	700	205	RR 80	910



Ref.	Style	Vol. (ml)	H (mm)	Ø	Qty/Pallet
561	KOUGELHOPF	165	55	RR 80	2,080
568	KOUGELHOPF	280	58	RR 100	1,344



Ref.	Style	Vol. (ml)	H (mm)	Ø	Qty/Pallet
768	QUADRO	290	61	RR 100	1,014
747	QUADRO	545	113	RR 100	624
769	QUADRO	795	162	RR 100	300



Ref.	Ø	Qty/Pallet
5810606	RR 40	12,348
5807602	RR 60	7,854
5808600	RR 80	6,864
5804625	RR 100	4,620
8039608	RR 120	3,240

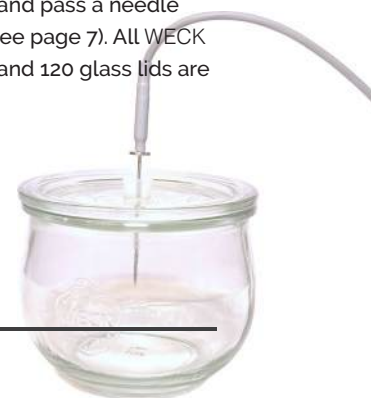
Ref.	Ø	Qty/Pallet
8039107	RR 40	3,000/Carton
8074122	RR 60	2,500/Carton
8074120	RR 80	1,500/carton
8094243	RR 100	1,500/Carton
8012112	RR 120	1,100/Carton

Glass lid with silicone stopper

It is now possible for you to **measure the core temperature of a WECK jar** using our perfectly cut glass lid to place a silicone stopper and pass a needle probe through it (see page 7). All WECK RR 40, 60, 80, 100 and 120 glass lids are available.



Ref.	Carton
9090522	5,000 units



PASTEURIZER 100 or 150 L

For glass jars



SWIP Pasteurizer

Description

The SWIP consists of a stainless steel tank with a drain valve and a lid.

The whole system is insulated by a 5 mm thick neoprene cover.

Five baskets (including 2 handles for inserting and/or removing the baskets from the tank) complete the set.

Semi-Preserving jars

The manufacturing of semi-preserving jars is an advantageous technique for delicatessen, cooking chefs.... In addition to offering an aesthetic and recyclable container, the shelf-life can range from 3 weeks to 6 months.

The SWIP is an innovative solution allowing pasteurization for large quantities of jars for a moderate investment.

- Compact, light and easy to store.
- Only single-phase immersion circulators needed: no special electrical installation required.
- Optimized power consumption thanks to immersion circulators and the 5 mm thick insulating cover.
- Temperature accuracy and consistency thanks to the use of water as a heat carrier, and the vertical mixing system allowing water to circulate freely between the baskets and jars.
- A person of average height and physical condition can transport and insert the baskets into the SWIP with little effort.
- Baskets can be stacked safely before or after pasteurization. The neoprene cover limits the risk of burns.



The SWIP is a solution suitable for butchers, delicatessens, caterers, take-out shops or any other structures that do not wish to immobilize their combi-oven or invest in expensive equipment or oversized for their needs.



PASTEURIZER

This is the operation by which food items placed in airtight packaging are heat treated (temperature less than or equal to 100°C). Semi-preserved food must be free from pathogenic germs for the consumer and be stored cold (<4°C).



Operating the SWIP

Accuracy and stability

The SWIP must be associated with 2 or 3 powerful immersion circulators (sold separately) with a vertical mixing system. The SWIP Premium 2,400W is the ideal piece of equipment for this task.

It is also possible to check the temperature of the bain-marie and/or the core temperature inside a glass jar using the SWAT thermometer and a special WECK lid made for this purpose (see page 7). A notch in the SWIP's lid has been cut to pass the thermometer's cable.





WECK TULIP 580 ml
Ref: 744
Diameter: RR100
Height: 85 mm



WECK MOLD 290 ml
Ref: 900
Diameter: RR80
Height: 88 mm



We are official whole salers of WECK glass jars (page 14) which we sell in bulk on pallets. Do not hesitate to contact us for a quotation.

Baskets, Handles & Tanks

The SWIP is sold with 5 very sturdy stainless steel "autoclave style" baskets, each 12 cm high. The baskets are stackable. The 2 metal handles are removable.

Baskets	Dimensions	Weight
SWIP-100L	435 mm Ø, 120 mm H	2.2 KG
SWIP-150L	510 mm Ø, 120 mm H	2.6 KG

Tanks	Dimensions	Weight
SWIP 100L	45,5 cm Ø, 68 cm H	5.5 KG
SWIP 150L	53 cm Ø, 70 cm H	6.9 KG

Useable Capacity - Example with WECK glass jars

The advantage of the SWIP is that it can pasteurize large quantities of jars, several times a day.

Type of jar	SWIP-100L	SWIP-150L
WECK TULIP 580 ml	54 jars	76 jars
WECK MOLD 290 ml	88 jars	118 jars

Price of the SWIP and its accessories

Ref.	Notes	Price*
SWIP-100L	Tank, lid, 5mm neoprene cover 5 x baskets and 2 x handles	1,299.00 €*
SWIP-150L		1,499.00 €*
SWID Premium	Immersion circulator 2,400 W	695.00 €*
2 x SWID Premium	Special offer if purchased with the SWIP-100L	1,219.00 €*
3 x SWID Premium	Special offer if purchased with the SWIP-150L	1,828.00 €*
SWIP-100L-P	Extra basket 435 mm Ø, 120 mm H	110.00 €*
SWIP-150L-P	Extra basket 510 mm Ø, 120 mm H	120.00 €*
SINGER-10	Thermal gloves 38 cm. Food certified	29.00 €*

THERMOBOXES

Thermo Future Box



Frontloader GN 93 L

For GN Containers 1/1, 1/2 et 1/3

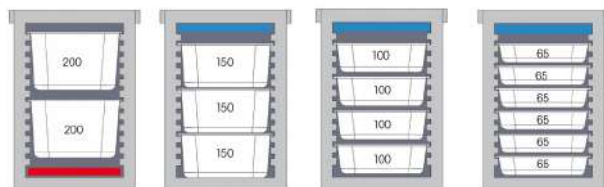
Ref. 10400

12 rails of 32 mm height
 Internal dimensions: 530 x 335 x 525 mm
 External dimensions: 645 x 445 x 625 mm
 Weight: 4 kg
 Heavy-duty stainless steel lockers

Insulated transport container with a volume of 93 liters for the front loading of Gastronorm containers (1/1, 1/2, 1/3) and an eutectic or heating plate. The distance between the 12 rails is 32 mm. Compatible with the Euronorm trolley ref. 70280. The containers are stackable.

HIGH QUALITY

 MADE IN GERMANY



»» Similar or related products



Frontloader GN 93 L ith integrated thermometer
 Ref: 10410



Eutectiques Plates Cold/Hot
 All sizes available:
 GN 1/1, 1/2, 1/3, 1/4, 1/6, 1/9 and 60/40



Euronorm Trolley
 Ref: 70280



Frontloader Eco GN 69 L
 Ref: 10357
 Int. Dim: 530 x 335 x 390 mm
 Ext. Dim: 660 x 450 x 490 mm



»» Individual meals delivery solutions



Sous Vide Consulting is the official distributor of the Thermo Future Box brand. We propose a wide range of products for catering, bakery, butcher, pizza, home delivery, ice cream parlour Do not hesitate to contact us for get the full catalog and our price list.



BOX GN 1/1 KOMFORT 54 L

With large recessed grips

The COMFORT box is slightly larger than the usual GN 1/1 containers. Special and multiple grips have been added inside the container to allow for easy accessibility, making it easier to grip GN 1/1 containers, especially when they are heavy. The GN 1/1 COMFORT can be stacked with E2 boxes.

Ref.	Ext. Dim. in mm	Int. Dim. in mm	Volume L
10743	610 x 430 x 365	545 x 335 x 295	54



THERMOBOX GN 1/1

Premium Collection

Ref.	Ext. Dim. in mm	Int. Dim. in mm	Volume L
10023	610 x 430 x 365	545 x 335 x 295	54
10033	600 x 400 x 230	538 x 337 x 167	30
10043	600 x 400 x 280	538 x 337 x 217	39
10053	600 x 400 x 320	538 x 337 x 257	46
10063	600 x 400 x 400	538 x 337 x 337	61



THERMOBOX GN 1/2

Premium Collection

Ref.	Ext. Dim. in mm	Int. Dim. in mm	Volume L
10023	390 x 330 x 180	330 x 270 x 117	10
10033	390 x 330 x 230	330 x 270 x 167	15
10043	390 x 330 x 280	330 x 270 x 217	19
10053	390 x 330 x 320	330 x 270 x 257	23



Cooling Attachment

For GN 1/1 or 1/2

Ref: 10083
To be placed between the container and the lid. The cold diffuses within the container through the holes provided for this purpose.



Expanded Polypropylene (EPP) containers are very impact resistant, much more than plastic or polystyrene containers. They are lightweight, waterproof and can be exposed to temperatures between -40°C and 120°C.

They are resistant to most oils, grease and chemicals, are hygienic, odorless and are easily washable. EPP is environmentally friendly and 100% recyclable.

CUTLERY CATCHER & DETECTOR

All Metals



Cutlery catcher

For 18/0 cutlery only

Our cutlery catcher is composed of a very powerful neodymium magnet and an ABS casing (or with a stainless steel structure for the larger sized catcher). The magnet will only be able to attract "ferritic-iron" type 18/0 cutlery.

Ref.	Dimensions	Price*
SEP1	For Ø 31-35 cm bins	620.00 €*
SEP1-B	240 L bins	780.00 €*
INS-R	Round insert for bins < 49 cm	60.00 €*
INS-C	Square insert for bins < 49 cm	60.00 €*
INS-X	Custom made insert	90.00 €*



HOW TO KNOW IF THIS DEVICE IS COMPATIBLE WITH YOUR CUTLERY?

All you need is a small magnet and check if your cutlery is strongly attracted by this magnet. If this is not the case then the "metal detector" device SEP2 (see next page) will be suitable for your needs.



Watch our video on this product



Magnetic Catcher

Ref: SEP1
For cutlery 18/0 .
Suitable for bins from 31 to 35 cm in diameter. Beyond that, an insert is available as an option.



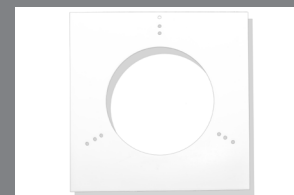
Magnetic Catcher Big

Ref: SEP1-B
For cutlery 18/0 .
On commande,
For 240 liter 2-wheel bins.



Round Insert

Ref: INS-R
Ø 50 cm round insert to position a SEP1 device on a 35 to 49 cm Ø bin.



Square Insert

Ref: INS-C
50 cm square insert to position a SEP1 device on a 36 to 49 cm side bin.



Cutlery all metal detector

Ref: SEP2

For bins from 31 to 35 cm (49 cm with optional insert)

Price: 880.00 €*



Cutlery metal detector (all metals)

18/0, 18/8, 18/10, Silver, Gold...

If a cutlery falls into the bin, an audible alarm automatically sounds. To turn it off, you must lift and turn the device over and press the button provided for this purpose.

This approach encourages the user to retrieve the cutlery from the bin.

Only an authorized person can deactivate the device by using a secret code.

Multiple devices

Up to 4 cutlery detectors can be installed in a restricted area. So that metal detectors do not interfere with each other you can set each device to a different frequency.

Potentially significant losses

How much cutlery disappears from your inventory each year and what cost does that represent for your business?

The tables below illustrate the costs generated by the accidental fall of 18/10 and silver cutlery in the bins of an establishment open 200 days a year.

The SEP2 device will not only allow you to recover your cutlery but also to identify the source of the problem and apply, if necessary, corrective measures to all your restaurants to reduce this risk.

Cutlery 18/10: average value 2.50 €

Qty. of lost cutlery	4/day	8/day	16/day
Losses over 1 year	2,000 €	4,000 €	8,000 €
Losses over 3 years	6,000 €	12,000 €	24,000 €

Silver cutlery: average value 80.00 €

Qty. of lost cutlery	1 every 2 days	1/day	3/day
Losses over 1 year	8,000 €	16,00 €	48,000 €
Losses over 3 years	24,000 €	48,000 €	144,000 €

TRAINING

Sous Vide & Semi-Preserving Food (Jars)



Training

Sous vide cooking training for professionals (restaurants, caterers...) can be given either in cooking schools, or on site at your premises or even remotely (video conference sessions).

Sous Vide Consulting offers to put you in contact with our trusted partners, whom we have selected for you. Whether you want to learn, improve, meet regulatory requirements or discover new techniques, we will have a solution tailored to your needs.



Examples of training

- Master the technique of vacuum packing or atmospheric packaging as well as regulatory aspects
- Discover or master Sous Vide cooking (short cooking, long cooking, semi-preserving, etc.) as well as health risks and regulations. The programs include the use of equipment (vacuum machines, pouches, thermometer with needle probe, immersion circulator, blast chiller, etc.), making recipes, calculating product shelf life and regeneration techniques.
- We can assist you in the setup of a bacteriological analysis contract in order to verify whether your food corresponds to the scales applied.
- We can also assist you in the drafting of European health approval documents...

NOTES



Product CATALOGUE

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(*) all prices are excluding VAT (applicable 19% VAT), excluding shipping costs

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