

JB Prince

Presents...

*fusion Chef*TM
by **Julabo**



Fusion Chef Thermal Circulators



PEARL

P400
\$1,259.00

AT A GLANCE:

- Temperature stability of ± 0.05 °F (± 0.03 °C)
- Splash-proof keypad
- Bright LED temperature display
- Hygienic smudge-proof stainless steel hood
- Low-level water alarm
- Timer
- High-capacity pump (3.7 gal/min)
- For vessels up to 61 quarts
- Stainless steel protection grid (included)
- Vapor barrier protection
- Temperatures displayed in °C or °F Machine weight is 11 lbs. with dimensions of 5.25" x 8.35" x 13"

WARRANTY 2 years parts and labor

The Pearl, thermal circulator, guarantees a temperature stability of ± 0.05 °F (± 0.03 °C) in vessels or cooking pots up to 61 quarts. The integrated safety protection grid prevents the vacuum pouch from touching the heating coil, pump and the float. The strong circulating pump ensures optimum temperature stability and even distribution of water in the bath. This has a positive effect on the heat-up times when chilled pouches of foods are put into the bath. With its especially designed mounting bracket the Pearl can be placed on any vessel or cooking pot quickly and easily. The integrated timer allows for easy monitoring of the remaining cooking time.

DIAMOND

P405

\$2,428.00



AT A GLANCE:

- Temperature stability of ± 0.01 °F (± 0.01 °C)
 - Splash-proof operating keypad
 - Bright VFD temperature display
 - Hygienic anti-fingerprint stainless hood
 - Low-water alarm
 - Three timers
 - Pre-programmed temperature memory keys (fish, meat, vegetables)
 - Core temperature alarm, both acoustic and visual (P405-S is needed for this function)
 - Guided-user auto calibration
 - High-capacity pump (3.7 gal/min)
 - For container volumes up to 61 quarts.
 - Stainless steel protection grid (included)
 - Vapor barrier protection
 - Temperature display in °C and °F
 - Straightforward HACCP-compliant data storage (additional accessories required)
 - PC control and recording (additional accessories required)
 - Simultaneous display of target and actual temperatures, core temperature, and timer (additional accessories required)
- Machine weight is 11 lbs. Dimensions of 5.25" x 8.35" x 13"
- WARRANTY 2 years parts and labor

The Diamond, thermal circulator, has all of the features of the Pearl thermal circulator, plus additional innovative functions like pre-programmed memory keys for meat, fish, and vegetables, and calibration functions. When used in conjunction with the Core Temperature Sensor, the Diamond thermal circulator emits an alarm to indicate that your selected core temperature has been reached. The timers can be started separately from each other so you have optimum control. The timer that will expire next is shown continuously. A visual and acoustic signal informs the chef when the desired time has passed. The timer then goes into the minus range so you always know the total time that the food has been cooking. Each of the pre-programmed memory keys (fish, meat, and vegetables) is set to five practical temperature values that can be edited to fit your particular needs.

The Diamond thermal circulator has the ability to data log time and temperature with the addition of the fusionchef software and interface cable making HACCP data logging straight forward and easy to manage. Diamond has extensive functionality that makes it an excellent addition to any professional kitchen.

Accessories

"I have worked with several different models and suppliers for circulators and I am shopping no more! This circulator is perfectly adapted for the type of dishes I need to produce at Mozaic and it is also perfect for the demos we conduct in our cooking school. It is small enough to offer mobility yet extremely powerful. The major difference with other products for me resides in the precision and sensitivity of the thermostat. A crucial element if perfection wants to be achieved. I highly recommend the Diamond M by fusionchef and I will not use any other brand."

Chris Salans, Chef
Mozaic, Bali



Core Temperature Sensor for Fusion Chef Diamond

Highly precise insertion sensor (with a fine stainless steel measurement tip and a rubber-coated, waterproof grip). When used in conjunction with adhesive sealing strips, this thin, 0.05 inch sensor will minimize the effect on the vacuum. May be used with Diamond series thermal circulators (item #P405) only.

P405-S
\$358.00



Hypodermic Probe with Type K Connection

An ultra fine probe designed for penetrating soft or semi-soft materials with minimal intrusion. Great for sous-vide applications and can be used with any thermocouple thermometer that accepts type "K" connection probes. Probes should not be used while fully submerged in liquid.

Type: K
Temp range: -418 to 600° F (-250 to 315° C)
Probe length: 2.5"
Diameter: 0.035"
Cable length: 2.5 ft.

U841
\$106.00



Penetration Probe with Type K Connection

This probe is designed for penetrating soft or semi-soft materials. Can be used with any thermocouple that accepts type "K" connection probes such as U840. Probe wiring enclosed in a metal sleeve for extra protection. Probes should not be used while fully submerged in liquid.

Temperature range: -418 to 700° F (-250 to 315° C)
Probe length: 4"
Cable length: 4 feet.

U842
\$74.40



Sous-Vide Adhesive Tape

When cooking sous-vide, a small pointed thermometer probe is often inserted through the plastic pouch and into the food to measure internal temperature. It is advisable to apply a strip of this tape on the pouch before pushing the probe through. It will help maintain the seal and pressure of the pouch. 7 feet of tape.

U839-TAPE
\$5.90





Digital Sous-Vide Thermometer

This thermometer has a splash resistant sealed membrane keypad, making it ideal for environments where liquids are used and easy to clean up. It has a minimum/maximum feature that will provide you with the lowest and highest temperatures that have registered during the thermometer's use.

A hold function allows you to lock in a temperature reading for easier viewing and reads in both Celsius and Fahrenheit. The unit has a protective rubber sleeve that also acts as a tabletop stand. It accepts a "K" type probe that is not included.

Temperature Range: -418° to 2501° F (-250° to 1372° C)

Power Source: 4 triple AAA batteries (included)

Dimensions: length 5" x width 2" x depth 1"

Warranty: 3 years from manufacturer.

U840

\$182.00

3 mil Vacuum Pouches

These bags are ideal for storage and low temperature "sous-vide" style cooking. They are rated for a temperature range of -58 F° to 176 F°, and have superb clarity.



500 case. 12" x 16" bags.

3 mil thick.

P376-12

\$89.30

1000 case. 6" x 8" bags.

3 mil thick.

P376-6

\$44.60

1000 case. 8" x 12" bags.

3 mil thick.

P376-8

\$89.30



Single Slot 2" Label Dispenser

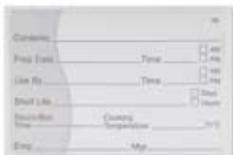
This 2 inch wide single slot dispenser removes label backing from the individual labels when dispensed for quick and easy application. Dispensers can stand free or be mounted on a wall for better utilization of space and works with labels sizes 2" x 2", 2" x 3", and 2" x 4". This dispensers has a lifetime guarantee.

U971

\$33.00

Cook Chill Sous Vide Label

Cook chill labels are moisture resistant and feature an adhesive designed specifically for sous vide cooking. With fields for contents, prep date, use by, shelf life, cooking temperatures, and more. These labels will help chefs maintain a solid HACCP plan and ensure that items cooked sous vide are properly stored, cooked, and served. 500 labels.



U970

\$22.50

Smoking Gun Handheld Smoker

Excellent for finishing products that are cooked Sous Vide or other methods where food is not normally directly exposed to fire or Smoke. Use classic flavors, such as hickory, mesquite, applewood, cherrywood, or let your imagination take over with things like Lapsang Souchong tea, lavender, or clove.

One-piece, removable anodized aluminum smoking chamber. Aluminum fan – will not melt when heated. Low-noise motor. 0.5 oz sample jars of Hickory and Applewood Smoking Sawdust. Runs on 4 AA batteries (included in kit).



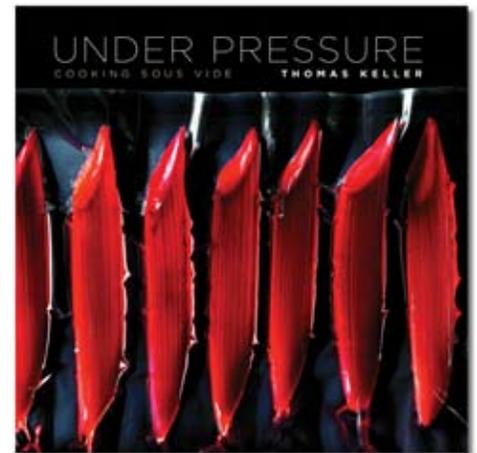
P386
\$79.90

Under Pressure: Cooking Sous Vide

By Thomas Keller

Sous vide cooking is a culinary marvel of modern time. Now, Thomas Keller, one of the world's most renowned chefs, offers an in depth explanation of this fool proof cooking technique. You will learn methods of cooking at precise temperatures that will yield sublime results, which just can not be duplicated with other cooking styles.

After years of trial and error, Chef Keller and his team of talented chefs de cuisine share their sous vide driven recipes. Showing how to alter textures, retain colors, and achieve exacting doneness. A definitive American work on sous vide cooking in fine dining and an excellent opportunity to view the cutting edge of culinary technique and technology. Hardcover, 200 color photos, 304 pages.



L1712
\$65.60

Sous-Vide Cuisine (English edition)

By Joan Roca and Salvador Bruges.

Sous-vide cooking, basically the process of vacuum-sealing foods in plastic bags and cooking at low temperatures, is a technique that, until now, has been much more widely used in Europe than in the United States.

Here, finally, is an English translation of an excellent book on the subject from two pioneers of the technique, Joan Roca and Salvador Bruges, who have taken the process beyond its original purpose of food preservation to produce wonderful new recipes for restaurant use.

There are detailed chapters on the equipment, materials and techniques on the general principles of sous-vide cooking with very precise cooking times and temperatures indicated for different applications, as well as a section of delicious recipes employing this new technique. Dozens of color photos illustrate the very detailed explanations. 190 pages, hardcover.



L1658
\$179.00

THE SOUS VIDE PROCESS

Sir Benjamin Thompson, Count Rumford was the first to describe low-temperature cooking in 1799. The benefits of the procedure were recognized in France in the mid 1960s and used to reduce food shrinkage. Today, star chefs all over the world apply this technique because of its numerous advantages.

When applying Sous Vide, which translates as “under vacuum”, fresh food such as fish, meat or vegetables are vacuum-packed and then cooked in precisely temperature-controlled water.

Cooking Sous Vide yields healthy and nutritious dishes with high-quality taste, preserving aroma, flavor, and vitamins.

The Sous Vide technique facilitates the preparation of nutritionally healthy and vitamin-rich foods. When using conventional cooking methods vitamins and flavors are released into the water or the air. However, when using the Sous Vide method the fresh food is vacuumed and all vitamins, nutrients and flavors remain concentrated in the food. This ensures a more intense taste.

Freshness, color and appearance remain unaltered until consumption.



ADVANTAGES

- Consistent results
- Concentration of flavor
- Stress-free and efficient cooking
- Minimal shrinkage
- Reproducible and precise
- Overcooking virtually impossible
- The meals wait for the guest - not vice versa
- Extended shelf life without loss of quality
- Low energy costs
- More profitable



“We worked hard with the fusionchef immersion circulator and in doing so we were able to test its endurance and precision. Lots of chefs know the advantages of Sous Vide cooking: the anticipation during the cooking process, the reduction of costs, the saving of time, the rationalization of work and the extended storage life of foods under consideration of its organoleptic quality – the fusionchef circulator meets all requirements. The circulator can easily be transported and needs only limited space when used in the kitchen. For our kitchen the unit became an essential tool.”

Quique Dacosta, Chef
El Poblet, Spain



The pictured meal Veal fillet with mango relish by Andreas Miessmer

FUNCTIONALITY

1) Preparation

Use only the freshest and best ingredients. Prepare the raw, uncooked food.

2) Vacuuming

Place the raw, chilled ingredients in bags suited for Sous Vide cooking and seal them using a vacuum packing machine.

3) Cooking

Fill the bath tank with hot water and heat it to the desired temperature using your fusionchef unit. When the desired temperature is reached, place the bag containing the product into the water bath. Always cook gently at low temperatures, but for a longer period of time. If you do not have experience regarding cooking times and temperatures, be sure to consult a Sous Vide cookbook.

4) Cool

If you do not serve the cooked product immediately after cooking, you can cool it and place it in chilled storage. Cool the pasteurized product after cooking to 37.4 °F (3 °C) within 90 minutes. This can be done in a bath of ice water or a shock freezer.

5) Chilled storage

Remove the cooled bag from the ice water or shock freezer and store the product at a maximum of 37.4 °F (3 °C).

6) Regenerate

Heat the cooled bags in the water bath just before serving.

7) Searing

Sear the food just before serving. The food develops its fresh flavor once more (Maillard reaction).

8) Serve & enjoy

Recipes

“My fusionchef circulators have paid for themselves over and over again through effecting labor cost, product consistency and shrinkage, and not to mention the huge return on investment through guest satisfaction in the product it produces; these are remarkable machines and indispensable in the modern kitchen. You rarely come across a single piece of equipment that can have such a positive effect on your entire kitchen and everything in it, and have such a dramatic impact on the operation itself. That’s why I prefer the quality of fusionchef brand products in my kitchen.”

Richard Rosendale, CMC

The Greenbrier, Two Time USA Culinary Olympian, USA





Parmesan Consommé from Richard Rosendale, CMC

Break up all the parmesan rinds into 1" pieces. Place in a small sauce pot and cover with the chicken stock. Bring up to a simmer and cook for 15 minutes. Cover and set off to the side of the stove for 20 more minutes and then strain through a fine mesh strainer.

Next, chill the parmesan stock down over an ice bath. Whisk up the egg whites to very soft peaks.

Combine the stock, wine, and the whites. Whisk together and bring to a very slow simmer. As the eggs coagulate they will rise to the surface of the broth and leave a crystal clear consommé behind. Carefully ladle out the consommé leaving the egg whites in the pot. Strain the consommé through a coffee filter. For the garnish, slice the asparagus in bite sized pieces and blanch in boiling water for 2 minutes. Strain, and chill in ice water to stop the cooking process. Next slice the penne pasta, in bite sized pieces as well. Reserve the asparagus, and the pasta for garnish.

For the parmesan crackling, in a Teflon[®] skillet, simply sprinkle the parmesan over the skillet and melt until the cheese comes together and forms a thin layer on the surface of the pan. Remove the cheese from the pan and place it on a cutting board. Let the cheese set up for about 5 minutes and then cut it into smaller pieces. Use the cheese crackling as garnish for the soup. For the egg, set water bath at 147.2 °F and let it cook for 55 minutes exactly. Remove the egg from shell.

When ready to serve, place the warm egg in a soup bowl, being careful not to break it, and then add the asparagus, pasta, and the hot Parmesan consommé. Sprinkle some of the parmesan crackling, and place a truffle slice, chervil over each egg. Drizzle a little olive oil, sea salt and cracked pepper on each.

This recipe was generously provided by Richard Rosendale, CMC.

Ingredients

Serves 4

For the Consommé

2 lb Parmesan Rinds (broken up)
2 ½ qt Chicken Stock
8 Egg Whites
Splash White Wine

For the Garnish

8 Asparagus
1 Cup Cooked Pasta
4 Slices Black Truffle
1T Extra Virgin Olive Oil
TT Cracked Black Pepper
TT Sea Salt

For the Cheese Crackling

¼ Cup Grated Parmesan

For the Egg

1 Egg per person

Preparation time: **90 Min.**

Cooking time: **20 Min.**

*“The **fusionchef** has been a crucial tool in many kitchens I’ve worked in. As the Chef de Cuisine at Maverick Restaurant, incorporating the fusionchef was a top priority for me since day one. We rely on **fusionchef’s** convenience and consistency when executing our dishes. Just as we take the time to source the highest quality ingredients, the **fusionchef** allows us to continue trying new things while ensuring the finished product will meet those same standards.”*

Matt Brimer, Chef de Cuisine
Maverick Restaurant, USA



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