

Sous-Vide Cooking



Thermal Bath (non-circulating)

For precise temperature control in a self-contained unit - *without water circulation*, the Thermal Bath is the ideal solution. It provides exceptional control of liquid heating up to 212° F. Three preset buttons make selection of frequently used cooking or thawing temperatures fast and fool-proof.

P351-L

Capacity: 21.13 quarts
 Cooking Temp: User-settable to 212° F
 Cooking Compartment:
 11.63 L x 19.56 w x 7.94 d
 Footprint: 15.19 l x 21.65 w
 Heater: 1000 watts
 Electrical Power: 120 V, 60 Hz., 4.2 amps

P351-M

Capacity: 10 quarts
 Cooking Temp: User-settable to 212° F
 Cooking Compartment:
 11.63 L x 12.5 w x 5.94 d
 Footprint: 15.43 x 14.9 inches
 Heater: 500 watts
 Electrical Power: 120 V, 60 Hz., 4.2 amps

P351-S

Capacity: 5 quarts
 Cooking Temp: User-settable to 212° F
 Cooking Compartment: 5.94 l x 11.75 w x 5.94 d
 Footprint: 9.44 x 13.65 inches
 Heater: 500 watts
 Electrical Power: 120 V, 60 Hz., 4.2 amps

Thermal Circulating Bath

A complete sous vide cooking system!

- Exceptional control of liquid heating to within 0.09° F (0.05° C).
- Three preset buttons make the selection of frequently used cooking temperatures fast and fool-proof.
- One-touch control enables you to quickly set or adjust cooking temperature.
- Controls liquid heating up to 300° F (150° C).
- Easily selectable high and low pump speeds provides precise control over cooking liquid circulation.
- Easy-to-clean stainless steel cooking compartment.
- High-grade stainless steel heating coil and pump ensure lasting, trouble-free performance.
- Includes removable see-through tilting cooking compartment cover.

Specifications:

Cooking Temperature: Ambient +9° F to 302° F, Ambient +5° C to 150° F
 Stability: +/- .09° F, +/- .05° F
 Reservoir Size: 29.58 quarts, 28 liters
 Overall Dimensions: (L x W x D): 14 x 22 x 13.5 in (35.6 x 55.9 x 34.3 cm)
 Display: LED
 Electrical Power: 120V, 60Hz, 11 amps, 240V, 50Hz, 5.5 amps

P356

This item ships directly from the manufacturer and usually ships within 4 weeks.



Thermal Circulator

- Provides exceptional control of liquid heating and circulation, assuring a constant temperature throughout the container.
- Three preset buttons make selection of frequently used cooking or thawing temperatures fast and fool-proof.
- Attaches directly to stock pots, roasters, and hotel pans
- Low and high circulation speeds provide precise temperature control.
- Suitable for any cooking liquid, including stock, juice, oil, and emulsions.
- Stainless steel heating coil and circulating pump.
- Liquid circulating capacity: 28 liters

P350

Specifications:

Cooking Temperature	Up to 302°F
Immersion Depth	3 inch minimum, 7 inch maximum
Overall Dimensions (l x w x d)	12.25 x 4.63 x 5.75 inches
Heater	120 V, 1100 watts
Electrical Power	120 V, 50/60 Hz., 12 amps

NOTE: Pot shown in photo is not included.



Sous-Vide Cooking "Koch" Vacuum Packaging Machines

Top quality vacuum pack machines designed for restaurant use. Table top with compact footprint. Removes air and seals in one operation. Made in USA.

The **P371** base, inner chamber and lid are made of molded, impact-resistant plastic. The **P375** base and inner chamber are stainless steel with a clear acrylic lid so inner chamber can be viewed during processing. Both machines use the Busch® 021 vacuum pump and are UL approved.

See our website for additional Sous-vide equipment
www.jbprince.com



	P371	P375
Outside Dimensions:		
width	25"	25½"
diameter	19¼"	19"
Height With Top Open:	31¾"	32½"
Height With Top Closed:	14¾"	14¾"
Inside Dimensions:		
width	16¾"	16¾"
diameter	19½"	19¾"
height	7¼"	6¾"
Sealing Bar Length	16"	16"
Pump (horsepower)	1.25	1.25
Net Weight	121 lbs.	178 lbs.
Electrical (volts, Hz, amps)	120, 60, 13	120, 60, 13
Speed (seconds per cycle)	20-30	20-30



P375



P371

Pocket Size Digital Scale

Smaller than a bi-fold wallet, this digital scale is ideal for measuring very small increments and slides easily into a shirt pocket. A protective cover folds over for travel. Stainless steel weighting platform and tare function. Comes with tweezers, 100 gram calibration weight and batteries.

Range: up to 200 grams (7ozs.)

Resolution: 0.1 gram (0.001 oz.)

Dimension: 4½" x 3 x ¾" (115 x 75x 20 mm).

U912



Adhesive Tape

When cooking sous-vide, a small pointed thermometer probe is often inserted through plastic pouch and into the food to measure internal temperature. It's 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



Digital Probe Thermometers

a. Digital Type K 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)

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

Warranty: 3 years from manufacturer.

U840

Please see page 47 for additional probes for these Thermometers

Top of the line, precision instrument specifically designed for harsh conditions. Water tight. Centigrade -40° to 260° and Fahrenheit -40° to 500°. 2¼" x 6½" long. 32" connection to probe.

a. U780

Good value. Removable probe with 20" connecting cord.

Water resistant. Centigrade -40° to 260° and Fahrenheit -40° to 500°. Length 7".

b. U786



FATA® PAPER

What Is It?

Fata® paper (loosely translated "Fata" means magical in Italian) an innovative product that can be made into see-through cooking pouches! It allows you to cook in a bag so that all the flavors and juices are concentrated. Then you can bring it to the table and serve with all the aroma (and drama) intact when the bag is opened. It is sold in rolls that can be easily cut, folded and tied with string or kitchen twine. Now available in convenient, pre-cut packs.

The see-through pouches can be:

- cooked directly on a hot surface
- heated in the microwave
- immersed in a water bath
- baked in the oven up to 425 degrees Fahrenheit
- immersed in hot oil, **no hotter than 425° Fahrenheit**
- put in the freezer down to -50 degrees Fahrenheit

Do not put on an open flame nor use with alcohol.



What Do I Use It For?

EVERYTHING! Use it to make soups, chowders, steamed fish, stewed meats and vegetables, even warmed or baked fruit.

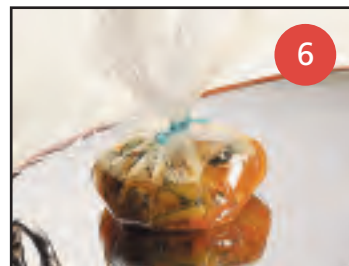
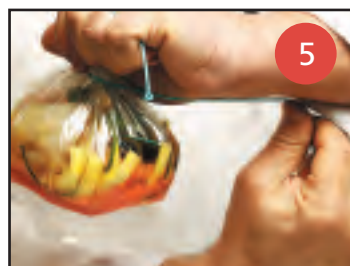
What Are The Benefits?

- Healthy, Light Cooking - less fats and oils, because food cooks in its own juices
- Tastier Food - flavors are trapped and only released when the plate reaches the table
- Surprise and Excitement - the clear pouch is opened at the table with a rush of fragrance and visual sensations
- Speed - food cooks faster
- Drama - cook right at the table for crowd pleasing effects
- Convenience - portions can be prepared ahead of time (even frozen in the pouch) and cooked or "finished" just before serving
- Use Fewer Pots - clean-up is quick and easy because there are few or no pots

How Does It Work?

Fata® Paper comes on a roll either 10 meters or 50 meters long by 50 cm (20") wide or in pre-cut 50 cm square sheets. With knife or scissors, cut a piece approximately 20" long. Place the food in the middle. Fold up and tie with string, twine or ribbon. THAT'S IT!

To measure the temperature inside the pouch, use a laser thermometer from the outside or a probe thermometer pushed through the tied top. Use scissors to cut open the pouch.



Helpful Tips

- Don't seal the pouch too tight, or pressure builds up and tiny holes may develop.
- If tightly sealed, make a pin hole with a toothpick.
- Let frozen pouches warm to room temperature before placing on heat.

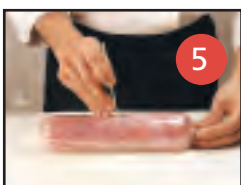
Ordering

R560-10 Roll of Fata® Paper 10 meters long by 50cm wide.

R560-50 Roll of Fata® Paper 50 meters long by 50cm wide.

*** New Style

R561-50 50 x 50 cm, 100 sheets



Fata® paper complies with USA Food and Drug Administration regulations for use with food.