



Sous Vide Cooking

Offering discriminating guests
exceptional quality and choice.
Simply, Consistently and Profitably.



MULTIVAC
BETTER PACKAGING

What is Sous Vide Cooking?

Sous Vide Cooking is a process by which ingredients are sealed in a pouch under vacuum, and subsequently cooked at precisely defined temperatures to reach a desired result. This gentle cooking method has proven to be an innovative tool for a growing number of leading chefs, and continues to grow in popularity.

Sous Vide Cooking

A perfect result:

Dishes retain desired aroma and texture.

Superior moisture retention.

No fat oxidation.

Minimal product shrinkage.

Increased storage times for pasteurised product.





General Description

1. Preparation

Use only the best and freshest raw ingredients, working within a hygienic kitchen environment.

2. Fill the pouch

Use pouches suitable for Sous Vide Cooking.

3. Vacuuming

Hermetically seal the pouch under vacuum in the Multivac vacuum packing machine.

4. Cooking

Cook at a predefined temperature for a set period of time.

5. Cooling

Cool quickly to 3 °C within 90 minutes helps ensure food safety.

6. Cool storage

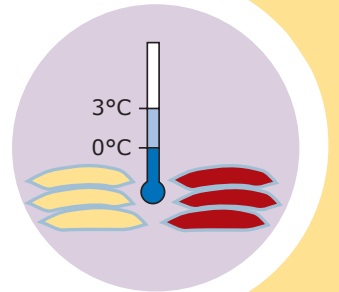
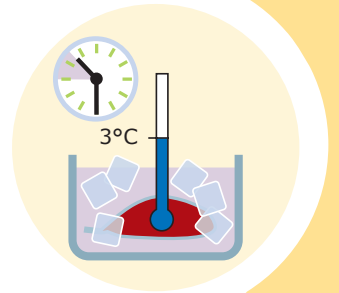
0 to 3 °C. The menu components retain their quality for between a few days up to a couple of weeks depending on the product.

7. Regeneration or Service

Reheat the menu components within minutes. Brown if required.

8. Garnish and serve.

Bon appetit!



Sous Vide Cooking has many advantages:

Excellent quality

During the gentle cooking process, there is no loss of moisture which results in unique flavours and textures. Food cooked under vacuum is often more easily digestible and suitable for multiple diets. It also ensures the maximum number of nutrients are retained. Tested, documented recipes with consistent cooking temperatures and durations offer reliably high-quality results. Protected by the vacuum pouch, your menu components retain these benefits during storage and reheating.

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Convenience

Dishes can be stored pre-cooked. Simply re-heat/rethermalize them, garnish and serve.
Accommodate high and low guest traffic with ease.
Offer full menu all day, regardless of chef scheduling.
Keep even rarely requested specialties on hand.
Also an ideal solution for centralised kitchen environments.

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Rational kitchen organisation: saves money, time and frustration

Reduce overtime, idle time and stress.
Purchase raw materials whenever the quality and price are right.
Advance preparation of meals.
Ability to deal with peak serving times and slow times.
Better portion control.
Easier, less costly clean-up.
Better inventory management. Reduced waste.



What do you need for Sous Vide?

Special pouches developed for Sous Vide Cooking

These will envelop the contents and provide hermetic seals to withstand up to 100 °C / 212 F.

Hermetic seals ensure food is protected during storage.



A vacuum chamber machine

Every Multivac vacuum packing machine is engineered to meet the demanding requirements of the professional kitchen!

Cooking and regeneration equipment

Typically a Water Bath is used to give precise temperature control over cooking and regeneration.

It may also be possible to use Steam Ovens for some applications.

Quick cooling equipment

In the simplest cases, pouches can be cooled in water with ice cubes.

For a professional kitchen, a blast chiller device is recommended.

Other equipment

Your existing equipment will be suitable for the cool storage.

Instruction

Seminars taught by reputable chefs are available.

We will be happy to provide you with contacts.

Vacuum chamber machines by Multivac: the

Profit

In 1961 Multivac introduced its first vacuum chamber machine to the market.

Since then, more than 120,000 machines have been sold worldwide.

Proof of the trust our customers place in our quality, expertise and service.

Multivac has also been supporting Sous Vide Cooking since its inception in France in the early 1970s. Multivac's experience working with leading chefs around the world for over 30 years on Sous Vide and other storage applications, guarantees that your Multivac meets the demanding requirements of a busy professional kitchen.

Sous Vide Cooking

Hygienic design - inside and out

In the kitchen, hygiene is everything! This is especially true in Sous Vide Cooking. Multivac's experience serving the world's finest restaurants gives us the advantage in engineering the most hygienic packing machinery available.

The internal surfaces are constructed of stainless steel and do not have any crevices or metal folds. This hygienic design allows for thorough clean up after sauce spills and eliminates bacteria contamination traps.



machine choice of the most discerning chefs

Made for the professional kitchen

Viewing windows made of scratch-resistant mineral glass, tilted inserts for products containing sauces, magnetic support brackets and vacuum quick-stop.

These features allow for a high level of control and vacuum accuracy.

Ideal for vacuum packing liquid products like soups and sauces.

Gentle ventilation: The pressure equalisation in the chamber after vacuuming is carried out automatically with every cycle. The pouch slowly forms itself around the contents without damage to delicate products. The product retains its shape, with minimal leakers caused from bones or sharp-edged products.

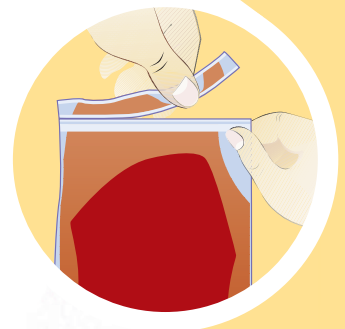
Double-seam sever sealing:

Excess pouch material can be easily pulled off. This is not only hygienic, but also looks good and facilitates easier package handling and storage.

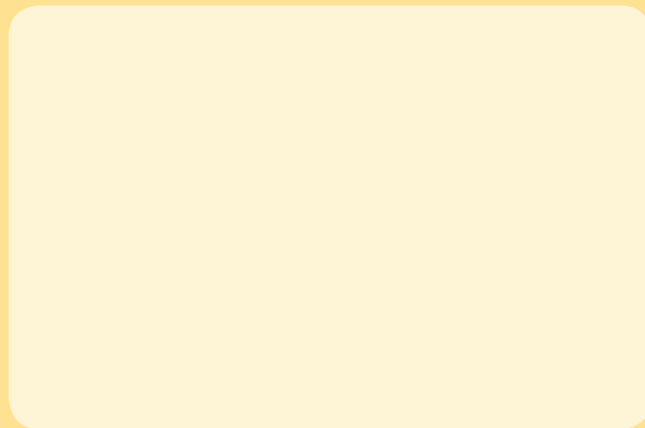
Easy to operate

30-Program Memory:

User friendly and intuitive control panel. Once your product-specific parameters are determined, these settings can be saved for repeat one-touch operation. Any staff member can quickly learn to operate your Multivac vacuum packing machine.



Sous Vide Cooking



Multivac would like to thank THE VINEYARD hotel in Newbury, UK and its executive chef John Campbell as well as the LAMM restaurant in Schlat, Germany, and its owner and chef Jörg Geiger for their contributions to this brochure.

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