

Discover new ways to express your culinary creativity.

smoke.

the smoking gun™

- Apply cool smoke as finishing note
- Smoke liquids, seafood, chocolate, cocktails...
- Create a unique tableside experience



flash-freeze.

the anti-griddle™

- Quick unidirectional freezing at -30°F
- Tantalizing textures—savory or sweet
- Semi-frozen creamy centers & intricate shapes



evaporate.

rotary evaporator

- Purify liquids & concentrate flavors
- Obtain essential oils
- Infuse and intensify



vacuum.

chamber vacuum sealer

- Change texture & appearance
- Remove air for sous vide cooking
- Preserve aromas, moisture & color



sous vide.

SousVide™ Professional

A powerful tool in your cooking repertoire with more control than any other technique.

- Previously unimagined control of temperature, time and compression
- Enhances flavors and juices
- Amazing texture and uniformity
- Ideal for delicate proteins, secondary cuts and non-green vegetables
- 100% repeatability
- Keep at exact doneness for extended time window

Economic benefits include less shrinkage with expensive meat cuts, better results with secondary cuts, balancing workload, excellent portion control and less product waste.



Includes
Sous Vide Guide
by Chef
Thomas Keller

We are looking forward to hearing from you!

www.cuisinetechnology.com

sales@polyscience.com

p: 800.229.7569

f: 847.647.1155

 **PolyScience**®
Innovative Culinary Technology

www.cuisinetechnology.com