

New Generation of Sous Vide Cooking System Now Available to Professionals and Home Chefs

PolyScience introduces the Sous Vide™ Professional, an inspired new design with uncompromised precision and convenience

Niles IL, May, 22 - PolyScience, the leader in sous vide cooking and innovative culinary technologies, introduces the Sous Vide™ Professional, a next generation of temperature precision cooking system that makes sous vide cooking, the secret of five star restaurants, available to professional and home chefs alike.

Designed with input from many of the world's best chefs, the **Sous Vide Professional** uniquely combines temperature precision and consistency with convenience and design. The **Sous Vide Professional** includes Chef Thomas Keller's *Sous Vide, A Guide to Low Temperature Cooking*, a PolyScience exclusive.

To ensure even doneness, the **Sous Vide Professional** features a powerful circulating pump and heater that keeps temperature throughout the cooking vessel exceptionally uniform. A key design advantage is the flexibility in saving valuable counter space. The circulator can be clamped to any size cooking vessel to scale the cooking setup for varying needs and delivers optimum control with water baths up to 30 quarts. Since it is only slightly larger than a stick blender, it is easy to store in a drawer when not in use.

The Sous Vide Professional will be introduced to professional chefs at the 2010 National Restaurant Association show in Chicago and will soon be available at Williams-Sonoma stores nationwide.

For ordering information on the PolyScience **Sous Vide Professional** Precise Temperature Cooking System or the company's other innovative culinary products, visit www.CuisineTechnology.com, call 1.800.229.7569 (outside the U.S. 1.847.647.0611), or email culinary@polyscience.com.

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About PolyScience – A leading manufacturer of laboratory equipment, PolyScience has been providing customers worldwide with precise temperature control solutions since 1963. Philip Preston, the company's President and an admitted foodie, has been partnering with leading chefs for many years to develop new ways to help them express their culinary creativity. His support and temperature control expertise as these chefs began exploring sous vide cooking has made PolyScience Thermal Circulators the preferred brand for sous vide cooking.