

**WARING**  
COMMERCIAL



# SOUS VIDE

A SMARTER WAY TO COOK

FIND OUT EVERYTHING SOUS VIDE CAN DO FOR YOUR BUSINESS.



# 16L THERMAL CIRCULATOR

## STAINLESS STEEL INTEGRATED BATH SYSTEM



### ADVANTAGE Precision Control

*Our unique, integrated system circulates water to precisely maintain the selected temperature.*

## WHAT IS SOUS VIDE?

Sous vide (French for “under vacuum”) is a cooking method that uses precise temperature control to achieve perfect, repeatable results which are nearly impossible to replicate using any other cooking method. Simply season food, seal in a food-grade vacuum bag, and place in a water bath to cook. Sous vide achieves the exact desired level of doneness while maximizing food’s natural flavors and texture. Precise temperature control and slow cooking time consistently produce evenly cooked steaks, vibrant vegetables and tender, juicy chicken breasts.

## WHY SOUS VIDE?

### THE PEAK OF EFFICIENCY

Effortlessly cooks any food to its precise level of doneness. Perfect results, every time.

### SAVE TIME AND LABOR COSTS

Cook food in volume all at once with no monitoring necessary. Meals at the ready with minimal effort.

### HEALTHY, FLAVORFUL RESULTS

Retains antioxidants, vitamins, nutrients, and juices; maximizes texture and flavor.

### TRANSFORM & INCREASE PROFITS

Sous vide technique can tenderize a tougher cut, transforming it into a prime entrée.

### OFF-SITE ADVANTAGE

Perfect for caterers and off-premises cooking.

### DON'T FEAR THE FISH

Cook fish with confidence, whether serving a fillet lightly cooked or well done.

# THE ULTIMATE CONVENIENCE



*Season food with your favorite herbs and spices, then seal with either of the Waring vacuum sealing systems.*



*Immerse for perfect results every time.*



*Sear quickly to finish. Tender, juicy and perfectly cooked from edge to edge.*

## VERSATILE

### More Than Meat

The sous vide method is ideal for potatoes, vegetables and custards like flan. Use this simple technique for flavored oils, purées and fruit.

## QUALITY

### Retains the Good Stuff

The sous vide method retains vitamins, nutrients, antioxidants and natural juices for healthier, delicious foods.



WSV16

## OPTIONS

### Built for Your Business

Available in two sizes, one perfect for your kitchen. Sous vide is quickly becoming the professional chef's technique of choice.

## WHAT SOUS VIDE DOES FOR YOUR BUSINESS

### EXPECT PERFECTION

Consistently produce results that are nearly impossible to achieve through any other cooking method. No dry edges and no underdone centers. Juices and flavors don't escape. Food is cooked to order, perfectly moist and tender, every time!

### DO YOUR THING

No monitoring required. Once food is submerged in the sous vide bath and temperature is set, there is nothing left to do. Food cannot be overcooked or undercooked, regardless of how long it remains in the bath. It's always at the ready. Just sear and serve!

### BE PREPARED

Prepare and cook countless portions to perfection, then safely store cooked food in refrigerator for up to 48 hours. Or quick chill in vacuum-sealed pouch and freeze – food stays "fresh" up to 3 months. Reduces spoilage and eliminates freezer burn to decrease food costs.

### SHIFT YOUR FOCUS

Spend your time on the more fascinating aspects of your craft. We've got you covered.



- 5 reprogrammable memory stations
- Temperature accuracy +/- .05°C/1°F
- Integrated hose system easily and safely removes water from reservoir
- One-touch control enables you to quickly set or adjust time and temperature
- All-stainless steel construction
- Circulates 6L of water per minute
- Temperature range from 35°C/95°F – 90°C/194°F
- 99-hour timer
- WSV16: 16-liter capacity
- 120V, 1560W
- Limited One Year Warranty

# INDUCTION COOKTOPS

- Low-profile base provides a more natural cooking height
- Fast: Quick and intuitive heating response
- Precise: Maintains accurate temperature control
- Safe: No flames or smoke
- Easy to clean: Spills wipe up easily from the Schott Glass® ceramic surface



WIH400

WIH800

# VACUUM SEALING SYSTEMS

## CHAMBER VACUUM SEALING SYSTEM WCV300

- Package liquids and liquid-rich foods like fresh meats, soups, marinades and stews
- 11" Seal Bar double-seals pouch, guaranteeing complete, long-lasting closure
- Marinating function intensely infuses meats, fruits and veggies



## PISTOL VAC HANDHELD VACUUM SEALER WVS50

- Enclosed storage/charging base
- 1.5-hour charging time
- Heavy-duty rechargeable NiMH battery
- Runs on direct power for sealing large volumes
- Trigger operation allows for vacuum-sealing of delicate and softer products
- Seal up to 50 bags on a single charge



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