



SOUS-VIDE

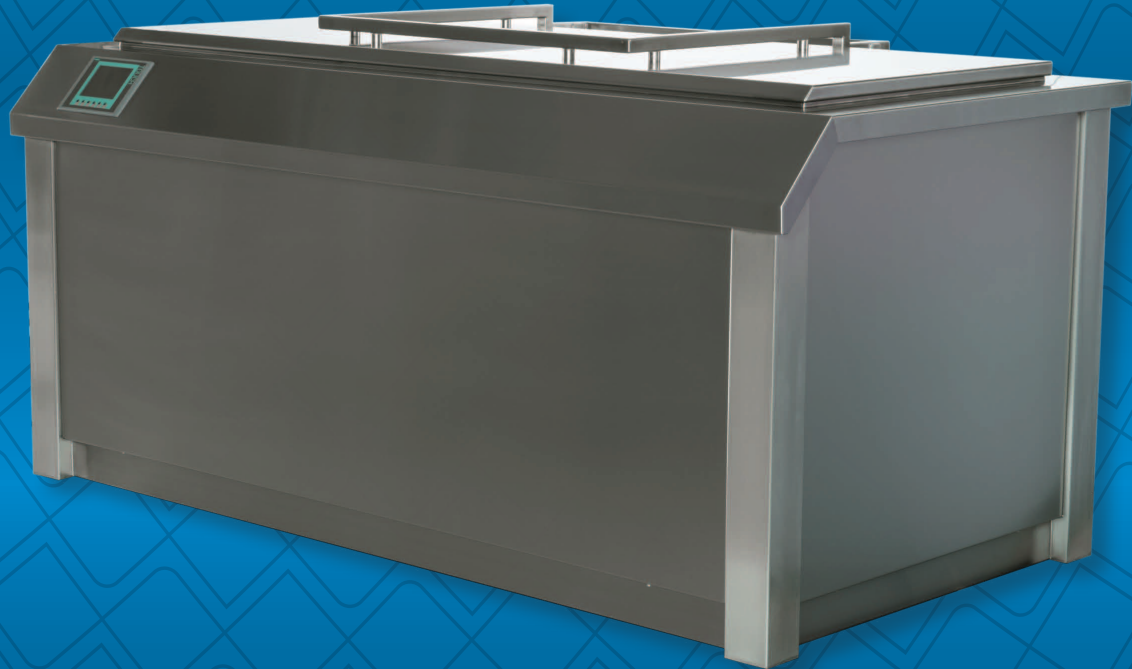
Custom Made
Sous-Vide
Solutions





JOM - Food & Kitchen Machinery

SOUS-VIDE



Custom Made Sous-Vide Solutions

Sous-vide cooking has many advantages in the commercial kitchen. We specialise in the production of customised sous-vide equipment.

The sous-vide cooking method cooks food under vacuum which contributes to the preservation of the product. We have extensive experience in the production of sous-vide equipment which is produced in brushed stainless steel for easy cleaning. The user-friendly touch-screen display serves all the functions of the machine.

How does it work?

Sous-vide cooking consists of cooking a vacuum-packed product. The food is prepared and vacuum-packed. Then the product is cooked in a water bath until the desired temperature is reached. Meat that requires a crust must be fried or baked either before or after the sous-vide cooking.

Benefits

Even though the sous-vide cooking method was developed in a lab there is nothing artificial about food cooked in a sous-vide. Vacuum prepared products have longer shelf life and the cooking bags retain aroma and overall quality of the food offering a full taste experience. In addition sous-vide cooking ensures maximum tenderness in all meat cuts

With sous-vide the taste is the winner:

- Ensures tender meat
- Retains the aroma and overall quality of the food
- Preserves food longer
- Minimizes shrinkage

Custom Made Sous-Vide Solutions for your specific needs



Benefits in the kitchen

In commercial kitchens the sous-vide is essential in achieving unique operational profits. Thanks to the sous-vide cooking method allowing for bulk production, it is a staff reducing production method. The products' prolonged shelf life provides an opportunity to separate in time the preparation and serving, offering great flexibility in production planning. Thanks to the airtight packaging no contamination will occur when handling the products.

➤ JOM sous-vide systems feature a crane minimizing heavy lifting

The origin of the sous-vide

Based on results dating back to 1799 American and French engineers in the mid 1960'ies began developing the sous-vide method to extend shelf life of prepared food. In 1974 the French cook Georges Pralus discovered that foie gras would retain its fat and texture when prepared under vacuum. During the 1970'ies the method was refined and important factors like cooking time and temperature were determined.

Sous-vide systems offer many advantages:

- Timesaving
- Flexible
- Minimizes staff requirements
- Easy workflow
- More hygienic



TECHNICAL SPECIFICATIONS: SOUS-VIDE SYSTEM

ITEM NO	55126	55190	55250	55300	55378	55450	55500
Kg per batch	126 kg	190 kg	250 kg	300 kg	378 kg	450 kg	500 kg
Water consumption (litre)	425	600	750	900	1100	1250	1400
Length (mm)	800	1200	1600	2000	2400	2800	3200
Width (mm)	1200	1200	1200	1200	1200	1200	1200
Height (mm)	950	950	950	950	950	950	950
Power (kW)	35	42	50	58	65	72	80
Current (amp)	63	80	100	116	130	140	160
Drain (dia)	100	100	100	100	100	100	100
Cold water	3/4" 3 bar	1" 3 bar	1" 3 bar	1" 3 bar	5/4" 3 bar	5/4" 3 bar	5/4" 3 bar
Hot water	3/4" 3 bar	1" 3 bar	1" 3 bar	1" 3 bar	5/4" 3 bar	5/4" 3 bar	5/4" 3 bar
Electrical boiler, 7,5 kW	4	5	6	7	8	9	10
No. of baskets	14	21	28	35	42	49	56

TECHNICAL SPECIFICATIONS: CHILLER

Chiller	ANL 070	ANL 090	ANL 150	ANL 150	ANL 200	NLR 280	NLR 300
KW	14,3	19,4	29,4	29,4	37,4	44,6	51,2
Amp	13,5	17,3	26,0	26,0	34,0	48,0	55,0