



Sous Vide
AUSTRALIA

**PRODUCT
CATALOGUE**
2019 EDITION

Index

COMMERCIAL RANGE FOR COMMERCIAL ENVIRONMENTS

Sous Vide Immersion Circulators and Accessories	1	Books	23
Clifton Immersion Circulator 56Ltr	3	At Home with Sous Vide	24
Clifton Immersion Circulator Carry Case	4	Food and Bar Smoking	25
Clifton Flat Stainless Steel Lid with handle to suit 1/1 Gastronorm Tank 28Ltrs	4	PolyScience Smoking Gun™	26
Clifton Flat Stainless Steel Lid with handle to suit 2/1 Gastronorm Tank 28Ltrs	4	Sous Vide Australia Woodchips	27
PolyScience Sous Vide Professional CHEF Series™	5	Molecular Gastronomy & Food Science Equipment	29
PolyScience Sous Vide Professional CLASSIC Series™	6	Anti Griddle	30
PolyScience Accessories: Cambro with lid - CHEF Series	7	Control Freak™ Induction Plate	31
PolyScience Accessories: Cambro with lid - CLASSIC Series	7	Sonicprep	32
PolyScience Accessories: PolyScience Travel Soft Case CHEF Series	8	Rotary Evaporator	33
PolyScience Accessories: PolyScience Dual Unit Travel Case CLASSIC Series	8	Clifton Freeze Dryer	34
PolyScience Accessories: PolyScience Quick release thumb screws for CHEF Series	9	Clifton FoodFuge Centrifuge	35
PolyScience Accessories: PolyScience Whip Canister Holder	9	Clifton Tweezers, Tongs, Micro Tweezers and Tasting Spoons	37
Benchtop Sous Vide Water Baths and Accessories	11	130mm & 160mm Stainless Steel Fine Tip Micro Tweezers	38
Clifton Unstirred Digital Bath 14, 28, 56Ltr	12	130mm & 160mm Stainless Steel Round Tip Micro Tweezers	38
Clifton Unstirred Compact DuoBath 14 & 28Ltr	13	300mm Stainless Steel Fine Tip Micro Tongs	38
Clifton Accessories: Clifton Mini Partition 130mm	14	130mm Stainless Steel Fine Bent Tip Tweezers	39
Clifton Accessories: Clifton Short Partition 270mm	14	150mm 180mm & 210mm Stainless Steel Tasting Spoon - Double end	39
Clifton Accessories: Clifton Long Partition 470mm	14	145mm & 200mm Stainless Steel Sushi Tweezers	39
Clifton Waterbath Built-in FX Range 14 & 28Ltr	15	Vacuum Packaging	41
Clifton Waterbath Dual Control Built-in FX Range Dual Waterbath Controller	16	Henkelman Jumbo 35	42
Bottle Warmers	17	Henkelman Jumbo 42	43
Clifton Sauce Bottlewarmer 4, 14, 22 & 28Ltr	18	Henkelman Boxer 42	44
Temperature Probes	19	Henkelman Boxer 52	45
SVA Core Temperature Kit	20	Henkelman Marlin 52	46
Sous Vide Australia Accessories: 60mm Needle - Replacement	21	Henkelman Polar 52	47
Sous Vide Australia Accessories: 120mm Needle - Replacement	21	Henkelman Polar 2/85	48
Sous Vide Australia Accessories: Closed Cell Tape 3mm x 12mm x 3m - Replacement	21	Henkelman Trolley	49
Sous Vide Australia Accessories: Closed Cell Tape 6mm x 20mm x 3m - Replacement	21	Vacuum Accessories: Chamber Vacuum Bags	50

Index

DOMESTIC RANGE FOR DOMESTIC ENVIRONMENTS

Domestic Induction Sous Vide	53	Food and Bar Smoking	65
Oliso Smart Hub	54	PolyScience Smoking Gun™ Original	66
Oliso Smart Hub - Steam Pan	54	Smoke Screens - Smoking Gun Filters Pack 10	66
Clifton Home Waterbaths 8Ltr	55		
Vacuum Packing	57		
Oliso Pro Vs95a Smart Vacuum Sealer	58		
Oliso Pro Vs97a Smart Vacuum Sealer	59		
Oliso Vac Snap Bags	60		
Oliso Wine and Olive Oil Freshkeeper	61		
PolyScience Domestic Chamber Vacuum Sealer	62		
Sous Vide Australia Accessories: Channel Vacuum Bags	63		







COMMERCIAL RANGE
FOR COMMERCIAL ENVIRONMENTS





**SOUS VIDE IMMERSION
CIRCULATORS +
ACCESSORIES**





Clifton Immersion Circulator

56Ltr Capacity



DESCRIPTION

The Clifton 56 Immersion Circulator is our most powerful unit with built-in timer. This space saving, clip on stirrer unit is particularly good for chefs who travel and want portability or have limited space kitchens. Designed to clip onto a tank up to 56 litres. For consistent controlled cooking, Clifton stirrers allow chefs to cook in a precise temperature controlled environment, to produce consistently perfect results.

FEATURES

- Actual temperature is clearly displayed to 0.1°C.
- Integrated timer can be set between 1 minute and 99 hours.
- Audio/visual notification at the end of the set period.
- The entire case is constructed from high quality stainless steel.
- The heater and stirrer mechanism are completely surrounded by a stainless steel cage which prevents pouches coming into contact with them.
- The stirring propeller is manufactured from stainless steel and therefore virtually unbreakable.
- The cage can be quickly removed to assist cleaning.
- If the water drops below the recommended minimum level or the unit is inadvertently switched on without being immersed in water, 'FILL' appears on the display as a visual alert and both heater and stirrer are immobilised.
- The clever clamping method eliminates the risk of the unit being inadvertently dropped into water.
- The circulator can be easily carried around using the sturdy trade mark 'orange handle'.

TEMPERATURE



Display/Resolution	Digital LED/0.1°C
Temp. Range	Ambient + 5°C - 95°C
Temp. Setting	Push button
Stability	± 0.05°C

TIMER



Display/Resolution	Digital LED/1 minute increments
Duration	1 minute - 99 hours
Cycle End	Audio/visual alert

GENERAL



Dimensions (mm) H x W x D	Stirrer case - 200 x 122 x 153 (includes handle)
Guard (mm) H x W x D	148 x 122 x 132
Allow	90mm at rear of unit for mains cable/ventilation
Max. Capacity	56L
Electrical Supply	230v
Power Consumption	1250w
Safety	Visual 'FILL' message on low water level
Other	Vapour barrier protection
Product Code/SKU	CFCIRC56
Shipping Dimensions (mm) H x W x D	440 x 225 x 265
Shipping weight (kg)	4.6kg
Warranty	2 years



Clifton Accessories



Clifton Immersion Circulator Carry Case

Sturdy carry case designed to fit the Clifton stirrer unit. Protection whilst in transit or stored away when not in use. Ideal for traveling chefs and demonstrators. Padded foam insert with space for stirrer, power lead and plating tweezers.



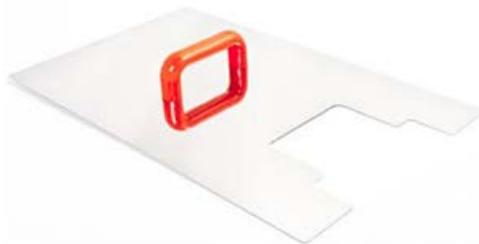
SPECIFICATIONS



Dimensions (mm) H x W x D	240 x 470 x 280
Allow	N/A
Max. Capacity	N/A
Product Code/SKU	CFCIRC56CC

Clifton Flat Stainless Steel Lid with handle to suit 1/1 Gastronorm Tank - 28Ltrs

Accessory stainless steel lid to fit the gastronorm tank when using Clifton portable clip on immersion circulator. To provide insulation when cooking sous vide to ensure water is not lost through evaporation during long slow cooks.



SPECIFICATIONS



Dimensions	1/1 gastronorm - 28L
Allow	N/A
Max. Capacity	N/A
Product Code/SKU	CFSSLID1/1

Clifton Flat Stainless Steel Lid with handle to suit 2/1 Gastronorm Tank - 56Ltrs

Accessory stainless steel lid to fit the gastronorm tank when using Clifton portable clip on immersion circulator. To provide insulation when cooking sous vide to ensure water is not lost through evaporation during long slow cooks.



SPECIFICATIONS



Dimensions	2/1 gastronorm - 56L
Allow	N/A
Max. Capacity	N/A
Product Code/SKU	CFSSLID2/1



PolyScience Sous Vide Professional™

CHEF Series



DESCRIPTION

The Sous Vide Professional™ – Chef series sets the standards for sous vide cooking. It was developed to meet the requirements of the world's best chefs and adds a whole new dimension of control to your kitchen. Its aesthetics, easy handling and flexibility are unique and without compromise. Professional and aspiring home chefs achieve perfect, repeatable results every time with the PolyScience Sous Vide Professional™ – Chef series.

Replacement travel cases are available.

FEATURES

- Protective Travel & Storage Case
- Exceptional control of liquid heating to within 0.1°C
- Dedicated temperature control enables you to quickly set or adjust cooking temperature
- Easy up and down buttons allow you to select and set cooking temperature to a 1/10th of a degree
- Temperature readings available in Celsius or Fahrenheit
- Controls liquid heating up to 95°C
- Control cooking liquid circulation level by easily adjustable pump pressure outlet
- High-grade stainless-steel heating coil and pump ensure lasting, trouble-free performance
- Large backlit display for easy reading
- Optional quick-release screws for easy cleaning
- “Sous Vide & Precise Temperature Cooking – Technique & Recipes”, including a temperature reference table

PERFORMANCE



Max. Temp.	95°C
Temp. Stability	±0.1°C
Pump	1-speed with adjustable slider
Max. Bath Volume	30L
Heater Output	1100 Watts
Pressure Flow Rate (max.)	12L per minute

OPERATION



Display Type & Size (mm)	EasyView™ LCD 50 x 70
Menu Language & Prompts	English
Minimum Immersion Depth (mm)	85.7

SAFETY



Over Temperature Protection	yes
Low Liquid Level Safety	yes
Alarm and Fault Indicators	Icon indication
Failsafe Heater Control	yes

WEIGHT & DIMENSIONS



Unit Dimensions (mm) H x W x D	360 x 99 x 188
Unit Weight (kg)	4.1
Shipping Dimensions (mm) H x W x D	230 x 290 x 457
Shipping Weight (kg)	4.8
Product code/SKU	PS7001-000
Warranty	1 year

 **PolyScience®**
Innovative Culinary Technology

PolyScience Sous Vide Professional™

Classic Series

DESCRIPTION

The Sous Vide Professional – Classic Thermal Circulator™ model 7306C is used by the world's best chefs. It has proven itself as the highest standard in sous vide cooking. The work horse of the PolyScience range, the Classic has stood the test of time, at the heart of some of the world best kitchens. Transform the way you cook.

Dual travel cases are available.

FEATURES

- Exceptional control of liquid heating to within 0.05 °C
- Water circulation provides maximum consistency (compared to non-stirred devices)
- Three preset buttons make the selection of frequently used cooking temperatures fast and fool-proof
- One-touch control enables you to quickly set or adjust cooking temperature
- Controls liquid heating up to 93 °C
- Easily selectable high and low pump speeds provides precise control over cooking liquid circulation
- High-grade stainless-steel heating coil and pump ensure lasting, trouble-free performance



PERFORMANCE



Max. Temp.	93°C
Temp. Stability	±0.05°C
Pump	2 speed with high/low options
Max. Bath Volume	45L
Heater Output	1600 Watts
Pressure Flow Rate (max.)	9 L per minute - low 15 L per minute - high

OPERATION



Menu Language & Prompts	English
Minimum Immersion Depth (mm)	76.2

SAFETY



Over Temperature Protection	Yes
Low Liquid Level Safety	Yes
Alarm and Fault Indicators	Yes
Failsafe Heater Control	Yes

WEIGHT & DIMENSIONS



Unit Dimensions (mm) H x W x D	312H x 117W x 146D
Unit Weight (kg)	4.1
Shipping Dimensions (mm)	406H x 203W x 305D
Shipping Weight (kg)	4.1
Product code/SKU	PS7005-000
Dual travel case	PS7005-007
Warranty	1 year

 **PolyScience®**
Innovative Culinary Technology

Cambro with lid - CHEF Series (tank with lid only)

The Cambro custom tanks for the PolyScience sous vide professional immersion circulators are the ideal add on. Custom tanks have fitted lids with accurate cut outs to match the contours of your immersion circulator. You will get only the very best performance from your chef series circulator using these light weight poly-carbonate tanks.



SPECIFICATIONS



15 Litre

Unit Dimensions (mm) H x W x D	230H x 300W x 460D
Allow	
Max. Capacity	18L
Recommended Capacity	15L
Product Code/SKU	SVACB003

30 Litre

Unit Dimensions (mm) H x W x D	230H x 460W x 660D
Max. Capacity	49L
Recommended Capacity	30L
Product Code/SKU	SVACB001

Circulator sold separately.

Cambro with lid - CLASSIC Series (tank with lid only)

The Cambro custom tanks for the PolyScience sous vide professional immersion circulators are the ideal add on. Custom tanks have fitted lids with accurate cut outs to match the contours of your immersion circulator. You will get only the very best performance from your classic series circulator using these light weight poly-carbonate tanks.



SPECIFICATIONS



15 Litre

Unit Dimensions (mm) H x W x D	230H x 300W x 460D
Allow	
Max. Capacity	18L
Recommended Capacity	15L
Product Code/SKU	SVACB004

30 Litre

Unit Dimensions (mm) H x W x D	230H x 460W x 660D
Max. Capacity	49L
Recommended Capacity	30L
Product Code/SKU	SVACB002

Circulator sold separately.

PolyScience Accessories

PolyScience Travel Soft Case CHEF Series

This lightweight, padded nylon case is great for safe transportation and storage of the Sous Vide Professional CHEF Series immersion circulator.



SPECIFICATIONS



Dimensions (mm) H x W x D	240H x 150W x 420D
Allow	N/A
Max. Capacity	1 circulator
Product Code/SKU	PS7001-010

PolyScience Dual Unit Travel Case Classic Series

Holds 2 units and leads. Perfect for the traveling chef, this lockable case is specially designed to accommodate 1 or 2 Sous Vide Professional - Classic Series thermal circulators with protective shields attached.



SPECIFICATIONS



Dimensions (mm) H x W x D	210H x 580W x 480D
Allow	N/A
Max. Capacity	2 Units
Product Code/SKU	PS7005-007

FEATURES

- Extra space for power cords and accessories
- Impact resistant HMW polyethylene exterior shell
- Heavy duty aluminium rim with gasketed seal and black trim
- Comfortable, rugged molded handle
- Full length piano hinges and with cast chrome key locks (2 keys included)
- Parallel ribs add to exterior strength and durability

PolyScience Quick release thumb screws for CHEF series

These quick release screws are ideal for fast and frequent access to your chef series circulator and assist with easy cleaning.



SPECIFICATIONS



Dimensions (mm)	N/A
Allow	N/A
Max. Capacity	N/A
Product Code/SKU	PS7001-015

PolyScience Whip Canister Holder (box of 2)

Keep your sauces and foams at the perfect temperature with these Whip Canister Holders. Designed to clamp on to any tank or pot. Fits both 1 litre and 0.5 litre canisters.



SPECIFICATIONS



Dimensions (mm)	N/A
Allow	N/A
Max. Capacity	1L Whip Canister
Product Code/SKU	PS7014-000







**BENCHTOP SOUS VIDE
WATER BATHS
+ ACCESSORIES**



Clifton Unstirred Digital Bath

14Ltr, 28Ltr & 56Ltr Capacity

DESCRIPTION

For consistent controlled cooking, Clifton water baths allow chefs to cook in a precise temperature controlled environment, to produce consistently perfect results. Ideal for sous vide and other low temperature cooking, these baths are an indispensable piece of equipment for all leading chefs worldwide. These large insulated baths are particularly suitable for banqueting, outside catering and other high-volume operations.

- A choice of side or end controls available.
- Comes standard with flat lid.
- Bifold lid available at time of order on 56Ltr bath.

The Clifton Unstirred Digital Baths come in 3 different sizes:



- 14 litre digital bath



- 28 litre digital bath (with end controls)



- 56 litre digital bath (with end controls)

TEMPERATURE



Display/Resolution	Digital LED/0.1°C
Temp. Range	Ambient + 5°C - 95°C
Temp. Setting	Push button
Stability	± 0.2°C

TIMER



Display/Resolution	Digital LED/1 minute increments
Duration	1 minute - 99 hours
Cycle End	Audio/visual alert

GENERAL



Dimensions (mm)	Overall: 14L: 290H x 365W x 332D 28L: 290H x 541W x 332D 56L: 290H x 533W x 658D Working: 14L: 150H x 330W x 200D 28L: 200H x 505W x 300D 56L: 200H x 620D x 501W Allow 90mm at rear of unit for mains cable/ventilation Allow 130mm at side of unit for tap & hose
Shipping Dimensions (mm)	14L: 470H x 440W x 500D 28L: 470H x 450W x 710D 56L: 440H x 690W x 830D
Shipping Weight (kg)	14L: 10.4 28L: 13.2 56L: 20.6
Electrical Supply	230v
Power Consumption	14L: 1000W 28L: 1500W 56L: 2400W
Safety	Visual 'FILL' message on low water level
Other	Run-dry protection
Product Code/SKU	14L: CFSIN014D 28L: CFSIN028E 56L: CFSIN056E
Warranty	2 years



Clifton Unstirred Compact DuoBath

14Ltr & 28Ltr Capacity

DESCRIPTION

For consistent controlled cooking, Clifton water baths allows chefs to cook in a precise temperature controlled environment, to produce consistently perfect results. Ideal for sous vide and other low temperature cooking, these baths are an indispensable piece of equipment for all leading chefs worldwide.

The duobath™ range allows chefs to use each chamber simultaneously at two different temperatures.

The Clifton Unstirred Compact DuoBaths come in two sizes:

- 14L + 14L Unstirred Compact DuoBath



- 28L + 28L Unstirred Compact DuoBath



TEMPERATURE



Display/Resolution	Digital LED/0.1°C
Temp. Range	Ambient + 5°C - 95°C
Temp. Setting	Push button
Stability	± 0.2°C

TIMER



Display/Resolution	Digital LED/1 minute increments
Duration	1 minute - 99 hours
Cycle End	Audio/visual alert

GENERAL



Dimensions (mm)	Overall: 14L: 290H x 660W x 361D 28L: 290H x 658W x 537D Working: 14L: 150H x 200W x 330D (each chamber) 28L: 200H x 300W x 505D (each chamber) Allow 90mm at rear of unit for mains cable/ventilation Allow 130mm at side of unit for tap & hose
Shipping Dimensions (mm)	14L: 440H x 490W x 890D 28L: 470H x 690W x 830D
Shipping Weight (kg)	14L: 17 28L: 22.8
Electrical Supply	230v
Power Consumption	14L: 2000W 28L: 2400W
Safety	Visual 'FILL' message on low water level
Other	Run-dry protection
Product Code/SKU	14L: CFDU02X14D 28L: CFDU02X28E
Warranty	2 years



Clifton Accessories

Partitions

The stainless steel partitions allow the working area of the bath to be divided for portion control. They separate the food into different sections for easy identification when cooking. They can also separate products that have just been placed into the bath (and therefore not regenerated) from those 'on hold' ready to go.

Clifton Mini Partition - 130mm



SPECIFICATIONS

Dimensions (mm)	Mini Partition - 130
Product Code/SKU	CFPAR130

Clifton Short Partition - 270mm



SPECIFICATIONS

Dimensions (mm)	Short Partition - 270
Product Code/SKU	CFPAR270

Clifton Long Partition - 470mm



SPECIFICATIONS

Dimensions (mm)	Long Partition - 470
Product Code/SKU	CFPAR470

Clifton Waterbath Built-in FX Range

14Ltr & 28Ltr Capacity

DESCRIPTION

Clifton built in water baths are designed to be installed into your kitchen work surface, freeing counter top space where it is at a premium in a busy kitchen. A choice of 14 litre and 28 litre tanks are available and can be installed as single or double units of either size.

This 'space saving' bath can be integrated into a new or existing kitchen establishment and easily assembled using the clear, concise instructions. The unit consists of an under-mounted heater on the tank and large bore, (38mm diameter) flip top drain fitted into each tank, for connection to standard waste outlet.

- 14L Water Bath



- 28L Water Bath



GENERAL



Dimensions (mm)	Control Panel: Single: 357w x 136h Overall: 14L: 215H x 356W x 326D 28L: 265H x 326W x 526D Working: 14L: 150H x 330W x 300D 28L: 200H x 300W x 500D
Electrical Supply	230v
Power Consumption	14L: 1000W 28L: 2000W
Safety	Visual 'FILL' message on low water level
Other	Run-dry protection
Product Code/SKU	14L: CFSINGLE014 28L: CFSINGLE028
Warranty	1 year



Clifton Waterbath Dual Control Built-in FX Range

Dual Waterbath Controller

DESCRIPTION

For Duobath™, mix and match tank size according to your requirements. Controller and tank(s) are purchased separately and are supplied pre-calibrated as a matched pair.

Using the same high precision PID controller found on all Clifton Food Range® products, accuracy and repeatability are guaranteed. Actual temperature is clearly displayed to 0.1°C. Heaters and temperature sensors are concealed under the tank. If required, the integrated timer can be set between 1 minute and 99 hours. There is audio/visual notification at the end of the set period after which the bath continues to operate at the set temperature. Current time and temperature settings are retained in memory even after 'power off.'

- Integrated Bath



TEMPERATURE



Display/Resolution	Digital LED/0.1°C
Temp. Range	Ambient + 5°C - 95°C
Temp. Setting	Push button
Stability	± 0.2°C/± 0.1°C

TIMER



Display/Resolution	Digital LED/1 minute increments
Duration	1 minute - 99 hours
Cycle End	Audio/visual alert

GENERAL



Dimensions (mm)	Control Panel: Dual: 136H x 460W Overall: 14L: 215H x 356W x 326D (per tank) 28L: 265H x 326W x 526D (per tank) Working: 14L: 150H x 330W x 300D (per tank) 28L: 200H x 300W x 500D (per tank)
Electrical Supply	230v
Power Consumption	14L: 1000W 28L: 2000W
Safety	Visual 'FILL' message on low water level
Other	Run-dry protection
Product Code/SKU Requires 2 GPO	Twin 14L: CFDOUBLE014 Twin 28L: CFDOUBLE028 14L + 28L: CFDOUBLE1428
Warranty	1 year





BOTTLE WARMERS



Clifton Sauce Bottlewarmer

4Ltr, 14Ltr, 22Ltr & 28Ltr Capacity

DESCRIPTION

The Clifton Sauce Bottlewarmer is designed to keep sauces and liquids warm for dressing plates and comes complete with holder and sauce bottles.

Units can be placed

- On the pass to keep sauces warm and to hand for easy plating
- In pastry section for chocolate sauces and coulis
- In bar and front of house for fluid gels and purees for cocktails.

The Bottlewarmer is available in three different sizes:

- CFBTL004:
4 litre bottlewarmer
with 8x 230mL bottles



- CFBTL014:
14 litre bottlewarmer
with 16x 230mL bottles



- CFBTL022:
22 litre bottlewarmer
with 24x 230mL bottles



- CFBTL028:
28 litre bottlewarmer
with 10 x 1L bottles



Spare 230mL bottles are available.

GENERAL



Dimensions (mm)	CFBTL004: 290H x 336W x 181D CFBTL014: 290H x 361W x 322D CFBTL022: 290H x 332W x 537D CFBTL028: 290H x 332W x 537D
Allow	Allow 90mm at rear of unit for mains cable
Electrical Supply	230v
Power Consumption	CFBTL004: 400W CFBTL014: 800W CFBTL022: 1200W CFBTL028: 1200W
Max. Temp.	70°C
Product Code/SKU	CFBTL004 CFBTL014 CFBTL022 CFBTL028
Warranty	2 years





TEMPREATURE PROBES



SVA Core Temperature Kit



DESCRIPTION

When cooking sous vide it is vital to know the core temperature of your food. Safety is essential, so Sous Vide Australia have created a complete temperature measurement kit to fulfil these requirements. Whether you are using high temperature cooking and monitoring core temperature response, or your health officer has ask you to log cooking temperatures for your records, the Sous Vide Australia sous vide temperature kit will meet all of your needs.

FEATURES

- Thermal thermometer
- 60 mm Sous Vide needle probe
- 120 mm Sous Vide needle probe
- tub of 40 UniWipes
- Sous Vide foam/tape - one metre
- ABS carrying case

TEMPERATURE

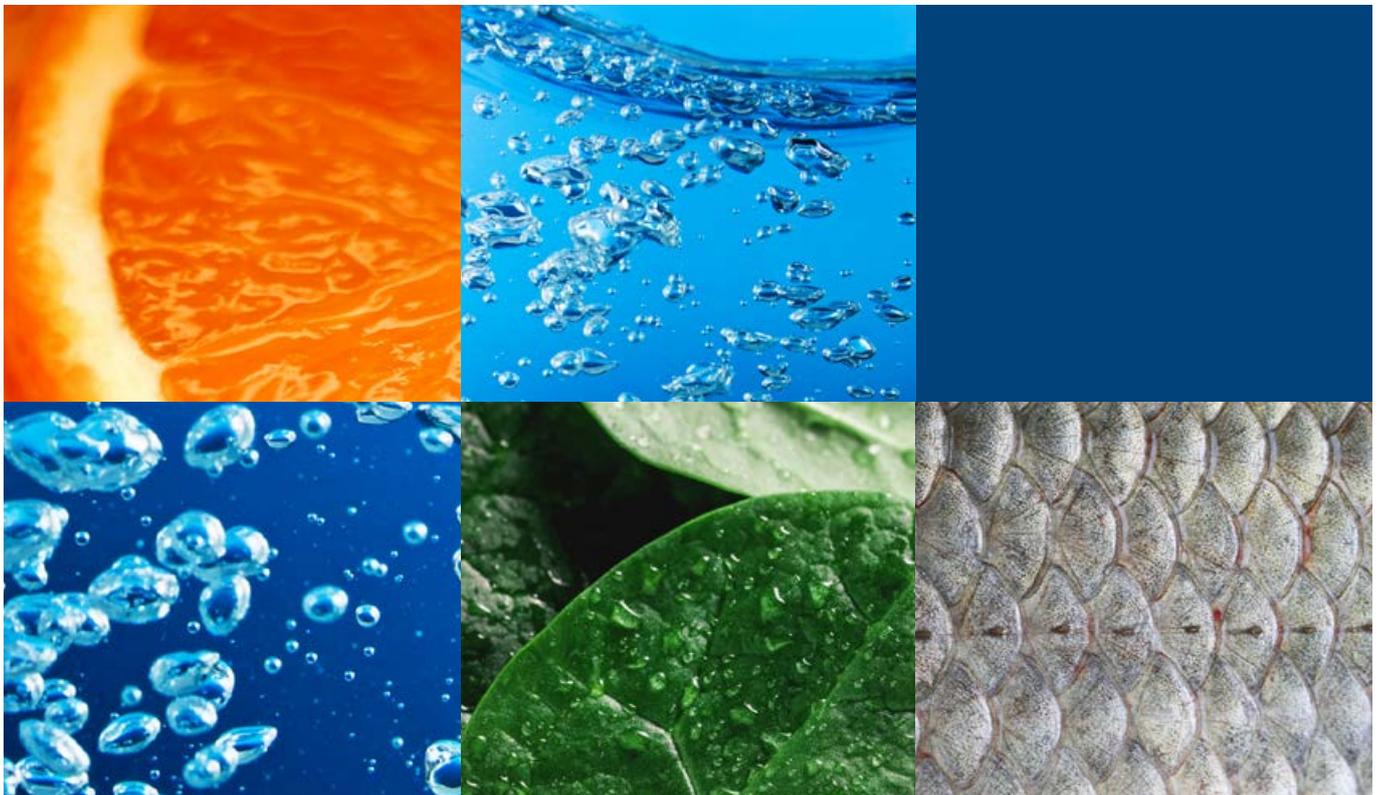


Temp. Range	-60°C to 250°C
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GENERAL



Product Code/SKU	SVATHKIT
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Sous Vide Australia Accessories

60mm Needle - Replacement

60mm needle replacement for use with the Therma 1 thermometer with type "T" input.



SPECIFICATIONS



Temp. Range	-60°C to 250°C
Product Code/SKU	SVATHKIT-003

120mm Needle - Replacement

120mm needle replacement for use with the Therma 1 thermometer with type "T" input.



SPECIFICATIONS



Temp. Range	-60°C to 250°C
Product Code/SKU	SVATHKIT-004

Closed Cell Tape 3mm x 12mm x 3 metres - Replacement

A probe thermometer is the only accurate means of monitoring the core temperature of food. When cooking sous vide, closed cell tape is used to place on a dry area of the vacuum pouch before piercing with a needle probe. The tape is designed to maintain the vacuum of the bag when the probe is carefully removed. For use with \leq 1mm probe thickness.



SPECIFICATIONS



Dimensions (mm)	3 x 12 x 3000
Product Code/SKU	FS6006-000

Closed Cell Tape 6mm x 20mm x 3 metres - Replacement

A probe thermometer is the only accurate means of monitoring the core temperature of food. When cooking sous vide, closed cell tape is used to place on a dry area of the vacuum pouch before piercing with a needle probe. The tape is designed to maintain the vacuum of the bag when the probe is carefully removed. For use with \geq 1mm probe thickness.



SPECIFICATIONS

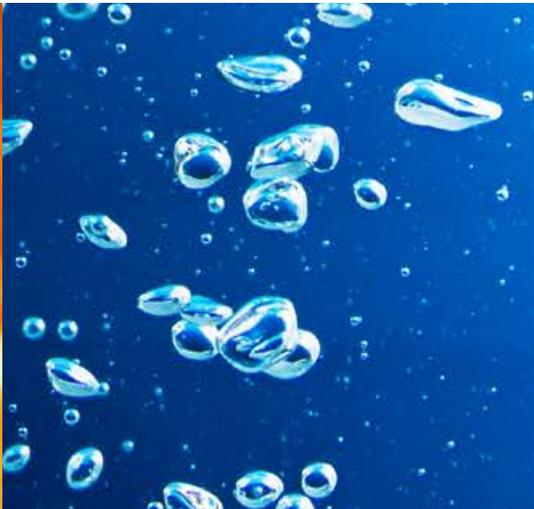


Dimensions (mm)	6 x 12 x 3000
Product Code/SKU	FS6006-001





BOOKS



At Home with Sous Vide

by Dale Prentice



DESCRIPTION

At Home with Sous Vide celebrates the gentle art of low-temperature cooking. Discover the way an exact approach to cooking can transform food, and the incredible flavour and texture that can be achieved when cooking meat, fish, eggs, vegetables and even fruit sous vide. Director of Sous Vide Australia, teacher and chef,

Dale Prentice provides 74 easy-to-follow recipes, including 37 dishes from some of the world's most renowned chefs, restaurants and sous vide enthusiasts. Each recipe is beautifully photographed and broken down into step-by-step components.

From simple salads to easy dinner recipes for beginners to more elaborate dishes for the confident cook, At Home with Sous Vide takes this amazing new style of cooking out of the restaurant world and into the home.

SPECIFICATIONS



Product Code/SKU	Single: SVABK001 Box: SVABK001-BOX
Shipping Dimensions (mm)	Single: 30H x 240W x 290D Box: 170H x 300W x 490D
Shipping Weight (kg)	Single: 1.4 Box: 14.7





FOOD + BAR SMOKING



PolyScience Smoking Gun™ Pro



DESCRIPTION

The PolyScience Smoking Gun™ is loved by professional chefs, mixologists, and home cooks alike. With its ability to simply elevate any dish, the reasons are clear.

After much consideration, re-design, and re-engineering, this classic has been greatly updated. Notable changes have been introduced to enhance performance, usability, and longevity. We are proud to introduce the Smoking Gun Pro®.

FEATURES

- Stainless steel removable burn chamber
- Easy loading
- Integrated stand
- Removable fan
- Removable smoking barrel
- Variable speed
- Includes wood chip sample
- Smoke screen sample
- Dishwasher-safe components
- Tool-less disassembly
- Approved for commercial use
- Replacement filters are available in packets of 10.

SPECIFICATIONS



Fan Speed	Variable
Burn Chamber Size (mm)	25 (diameter)
Power	4x AA Batteries
Airflow Min/Max	5.3m/s to 15.1m/s
Noise	60dB
Unit Weight (kg)	0.45
Unit Dimensions (mm)	146H x 82W x 171D

GENERAL



Product Code/SKU	PS7003-000
Shipping Dimensions (mm)	Box of 4: 390H x 280W x 310D Unit: 90H x 300W x 260D
Shipping Weight (kg)	Box of 4: 6.2 Unit: 1.4
Warranty	1 year

Smoke Screens – Smoking Gun Pro Filters Pack 10

Quality stainless steel woven mesh screens suitable for the Smoking Gun Pro.



GENERAL



Dimensions (mm)	24.8mm diameter
Product Code/SKU	PS7003-001



Woodchips

DESCRIPTION

These wood chips are made especially for use in The PolyScience Smoking Gun TM, the Smoking Gun® by Breville, The PolyScience Smoking GunTM Pro and the UNOX Hyper Smoker. Ground to the perfect consistency for smoking, they smoulder slowly and gently when ignited, so they last a long time. They're great with barbecues too - sprinkle a few over the coals before or near the end of cooking to add a delicious aroma to any food.

All our food smoking wood chips are naturally air dried with no additives. They are entirely chemical-free.

Available in 50g and 1kg bags, there are eleven great flavours to choose from.

Hickory

A traditional smoking flavor, hickory can be used to enhance poultry, pork and beef dishes. At the bar, try infusing bourbon whiskey



SPECIFICATIONS



Weight	50g, 1kg
Product Code/SKU	50g: SVAWC001 1kg: SVAWC101

Maple

Use to enhance poultry, pork, lamb, game and vegetable dishes. Maple is a particularly delicious compliment to chicken or ham.



SPECIFICATIONS



Weight	50g, 1kg
Product Code/SKU	50g: SVAWC002 1kg: SVAWC102

Alder

With a delicate scent, Alder adds a rich depth of flavor to fish, shellfish, poultry, pork, beef, lamb, game, sausages and vegetables. It is a great all-round enhancer of flavor.



SPECIFICATIONS



Weight	50g, 1kg
Product Code/SKU	50g: SVAWC003 1kg: SVAWC103

Pecan

A sweet scent and nutty richness to fish, shellfish, poultry, pork, beef and lamb.



SPECIFICATIONS



Weight	50g, 1kg
Product Code/SKU	50g: SVAWC004 1kg: SVAWC104

Cherrywood

Fruit woods have subtle aromatics giving unique fruity smoke flavor. Cherrywood is ideal for pork, lamb, beef, poultry and vegetables. In the bar it can be used with scotch-based cocktails, bourbon, or even beer.



SPECIFICATIONS



Weight	50g, 1kg
Product Code/SKU	50g: SVAWC005 1kg: SVAWC105

Mesquite

A traditional American smoking wood that adds a robust smoke flavor to fish, meat and vegetables. Use with beef, venison and wild game for that authentic Texan BBQ flavour.



SPECIFICATIONS



Weight	50g, 1kg
Product Code/SKU	50g: SVAWC006 1kg: SVAWC106

Applewood

A light smokiness for meats leaving a discernible fruity aroma and taste. Great with poultry, pork, fish, vegetables and even butter or yoghurt. A great addition to the bar also – try it with scotch-based cocktails, bourbon or even a bloody mary.



SPECIFICATIONS



Weight	50g, 1kg
Product Code/SKU	50g: SVAWC007 1kg: SVAWC107

Australian Hardwood Messmate

Also known as Australian Oak, Hardwood Messmate is the smell of traditional Australian country bacon. It is a favourite choice for chicken, bacon and Christmas hams and particularly shines when used to smoke fish.



SPECIFICATIONS



Weight	50g, 1kg
Product Code/SKU	50g: SVAWC008 1kg: SVAWC108

European Beech

From the forests of Germany, this European Beech gives a luscious smoke flavor to poultry and pork. It is ideal for white meats and has a refined scent with delicate campfire aromas.



SPECIFICATIONS



Weight	50g, 1kg
Product Code/SKU	50g: SVAWC009 1kg: SVAWC109

Bourbon infused Oak

Oak chips with an added touch of whiskey giving you a double flavor hit. Great for game or red meats and will also compliment many bar choices.



SPECIFICATIONS



Weight	50g, 1kg
Product Code/SKU	50g: SVAWC010 1kg: SVAWC0110

Redgum

A classic Australian barbecue flavour, redgum is great with beef, lamb or pork.



SPECIFICATIONS



Weight	50g, 1kg
Product Code/SKU	50g: SVAWC011 1kg: SVAWC0111



**MOLECULAR
GASTRONOMY
+ FOOD SCIENCE
EQUIPMENT**



Anti Griddle



DESCRIPTION

The PolyScience Anti-Griddle is essentially a -34°C cold plate that flash freezes creams, sauces, purees, yogurt, and other liquids and semi-solids. It's an easy-to-use tool for adding further imagination to your menu or presentations.

The Anti-Griddle flash freezing technique, originally inspired by Chef Grant Achatz of Alinea fame in Chicago, allows you to easily prepare appealing dual-texture creations and explore an entirely new culinary realm. The possibilities are truly endless.



TEMPERATURE



Cooking Temp.	Fixed at -34.4 °C
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GENERAL



Griddle Dimensions (mm)	368L x 238W
Overall Dimensions (mm)	267H x 467W x 403D
Shipping Dimensions (mm)	533H x 559W x 584D
Machine Weight (kg)	31.3
Power Consumption	240V 840W
Product Code/SKU	PS7004-000

Breville | Commercial

Control Freak™ Induction Plate

DESCRIPTION

The Control Freak™ induction cooking system is the first of its kind to accurately measure, set and hold 220 cooking temperatures from 30°- 250°C. The unique real-time sensing system uses a through-glass sensor to directly measure surface temperature. Probe Control™ remote thermometer precisely controls the temperature of both water and fat-based liquids. The Intensity function gives incredible control over the heat up speed to the set temperature. A Create function stores frequently used custom temperature profiles for a simple one-touch recall. Brought to you by Breville | PolyScience coming together to bring great design and unparalleled precision to the culinary world.

FEATURES

- Heat intensity control
- Dual fan cooling system
- Durable stainless steel housing
- High-heat resistant ceramic glass
- Tritan™ Polymer LCD display
- Color TFT screen
- USB port allows for software updates
- Easy clean housing
- Control knobs are dishwasher safe



PERFORMANCE

Performance Range	30°C - 250°C
Dual NTC Probe Resolution	0°C - 300°C
Temperature Stability	±1°C

OPERATION

Control Functionality	220 Possible Holding Temperatures
Timer	72 hr with "Repeat, Continue, Keep Warm and Stop Cooking" functions

GENERAL

Unit Dimensions (mm)	110H x 350W x 470D
Electricity Rating	240V
Shipping Dimensions (mm)	487 x 288 x 618
Shipping Weight (kg)	11.2
Power Range	100 - 2400 Watts
Product Code/SKU	PS7008-000
Warranty	2 years

Breville | Commercial

Sonicprep



DESCRIPTION

The Sonicprep™ is an ultrasonic processor that allows you to create very homogeneous textures, stable suspensions, extract and infuse flavours without applying heat to the food. It is extremely fast and provides the most intense flavours and colours compared to alternative methods.

The Sonicprep™ offers a wide range of techniques, such as extraction, infusion, homogenization, emulsification, suspension, degassing and rapid barrel-aging.

FEATURES

- 400 Watt Ultrasonic processor
- Power output control to match power to the application
- Continuous or timed (0-15 minutes) operation
- Pulsed mode to minimize heat generation
- Broad process range, from 1 ml to over 500 ml per sample
- Power output meter to monitor power and permit reproducibility
- Includes a high-efficiency converter which requires no internal cooling
- Supplied with a standard 1/2" titanium probe
- Supplied with a sound box with transparent door to reduce high noise level

Items require a 50% deposit paid before order will proceed. Please note that these items are customer specified and non-restockable.



SPECIFICATIONS



Generator Dimensions (mm)	430H x 360W x 610D
Sound Box Dimensions (mm)	600H x 430W x 360D
Shipping Dimensions (mm)	Package 1: 432H x 533W x 711D Package 2: 710H x 356W x 406D
Shipping Weights (kg)	Package 1: 21.3 Package 2: 12.25
Performance	400W
Product Code/SKU	PS7018-000##
Warranty	1 year

 **PolyScience**[®]
Innovative Culinary Technology

Rotary Evaporator



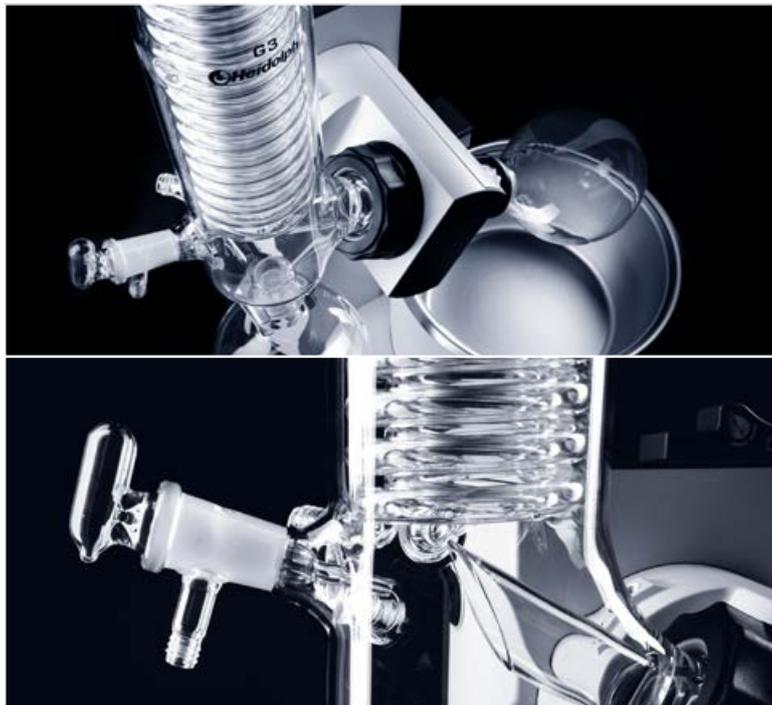
DESCRIPTION

The PolyScience Rotary Evaporation System provides virtually unlimited possibilities to evaporate, distill, separate and purify liquids. You can now easily concentrate, capture and infuse flavors in your own kitchen.

This kitchen breakthrough utilizes a vacuum pump to reduce atmospheric pressure allowing liquids to move to a vapor phase at low temperatures.

Simultaneously, a rotating flask creates greater surface area of thin film facilitating rapid evaporation. That vapor is then condensed by coils cooled by a recirculating chiller and collected in a receiving flask. As a result, you can capture and preserve an amazing array of even highly volatile aromas and flavors to use in your next recipes.

Items require a 50% deposit paid before order will proceed. Please note that these items are custom specified and non-restockable.



SPECIFICATIONS



Dimensions (mm)	Evaporator: 381D x 483H x 406W Chiller: 432H x 254W x 508D
Evaporator Rate	1L per hour
Maximum Chiller Temp	-10°C
Shipping Dimensions (mm)	Package 1: 737H x 533W x 533D Package 2: 559H x 836D x 712W
Product Code/SKU	PS7019-000##
Warranty	1 year

 **PolyScience**[®]
Innovative Culinary Technology

Clifton Freeze Dryer

Complete with (FD300) Acrylic 300mm dia Chamber, rack, shelves, trays & lid



DESCRIPTION

This cutting edge benchtop freeze dryer, known as the Clifton Freeze dryer, offers sophistication and simplicity of use. It allows innovation in texture, flavour and appearance. Through experimentation and creativity you have the opportunity to be unique in the industry. Create your own flaked or powdered mushrooms, bananas, tomatoes, strawberries etc, giving full flavour and unusual mouthfeel and use as components to compliment your own culinary creativity.

If a freeze-dried substance is sealed in a vacuumed, airtight container (eg vacuum bag) which prevents the reabsorption of moisture, the food may be stored at room temperature without refrigeration and be protected against spoilage.

The freeze-drying process involves pre-freezing in the condenser or a suitable freezer. This converts water to ice and the vacuum process removes the ice as vapour without going through the liquid stage - this process is called sublimation.

Additional racks, shelves and trays are available.

A purpose-built trolley is also available as an optional extra. This Trolley is mounted on castors and is designed to assist in the convenient operation of the Clifton Freeze Dryer.

Items require a 50% deposit paid before order will proceed. Please note that these items are customer specified and non-restockable.

TEMPERATURE



Operating temperature	as low as -55°C
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GENERAL



Dimensions (mm)	Clifton freeze dryer unit: 520H x 400W x 500D Chamber unit: 300D x 480H Additional Tray: 250mm dia Additional Shelf: 300mm dia
Allow	50mm at front of drain tap and 180mm at rear of vacuum valve and pump tube attachment
Product Code/SKU	Clifton freeze dryer: CFFD55-4# Custom Trolley with Castors: CFFDT
Warranty	1 year



Clifton FoodFuge Centrifuge

With Swing Out Rotor,
Buckets & Bottles



DESCRIPTION

For chefs that want to push boundaries, experiment with new and exciting techniques and create intense flavours and textures. The Clifton Foodfuge Centrifuge allows the chef to discover an exciting new dimension to food by breaking it down to its component parts. After blitzing down food items e.g tomatoes, grapefruit in a blender or juicer, they can be placed into the bottles and spun at high speed in the Clifton Foodfuge. The Clifton Foodfuge will separate particulates from liquids extracting all the flavour. It will separate the components of the food by density so that heavier components are at the base and liquid at the top. This produces clear intense flavoured liquids which can then be used as part of a dish or in a cocktail. The centrifuge will produce liquids pastes and other buttery like textures.

HIGH QUALITY BUILD AND FEATURES

- Rapid acceleration and deceleration ensuring components stay separated.
- Max speed 5000 rpm. Speed can be adjusted.
- Full safety features include a rotor imbalance warning and lid lock.
- High speed centrifuge taking 4 x 250ml bottles on a swing out rotor.

** 250ml Food Safe Centrifuge replacement bottles available.

Items require a 50% deposit paid before order will proceed. Please note that these items are customer specified and non-restockable.

GENERAL



Dimensions (mm)	Overall: 330H x 475W x 561D
Product Code/SKU	Swing out head: CFFC1248##
Warranty	1 year

Clifton  food range®





**CLIFTON TWEEZERS,
TONGS, MICRO TWEEZERS
+ TASTING SPOONS**



Tweezers & Tasting Spoons

DESCRIPTION

Clifton Food Range[®] chefs' tweezers are designed for aiding the cooking, dressing and presentation of dishes. These tweezers are fast becoming an indispensable piece of equipment for chefs who rely on working quickly with precision. They allow the chef to assemble intricate compositions on the plate with ease and consistency. The range of Clifton includes both fine and round tip micro tweezers, round tip tweezer tongs, fine-tip tweezers with a bent tip and sushi tweezers.

130 mm & 160 mm Stainless Steel Fine Tip Micro Tweezers



SPECIFICATIONS 

Product Code/SKU	130mm: CFFTMT130 160mm: CFFTMT160
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130 mm & 160 mm Stainless Steel Round Tip Micro Tweezers



SPECIFICATIONS 

Product Code/SKU	130mm: CFRTMT130 160mm: CFRTMT160
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300 mm Stainless Steel Fine Tip Micro Tongs



SPECIFICATIONS 

Product Code/SKU	300mm: CFFTMT300
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130 mm Stainless Steel Fine Bent Tip Tweezers



SPECIFICATIONS



Product Code/SKU	CFFBTT130
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150 mm, 180 mm & 210 mm Stainless Steel Tasting Spoon - Double End

Double ended chefs' tasting spoons from Clifton Food Range®, are ideal for sampling sauces, glazes and purees. The spoons are also ideal for stirring, saucing plates and forming quenelles out of purees and sorbets etc. The small spoon is ideal for placing soft, delicate foods such as caviar eggs onto canapés and the modern false caviar made with sodium alginate, directly onto plates.

Designed with a streamline handle and a deep, rounded bowl on both ends. All Clifton tasting spoons are made from high quality stainless steel.

Designed to slot easily into your chef jacket sleeve pocket.



SPECIFICATIONS



Product Code/SKU	150mm: CFTSDE150 180mm: CFTSDE180 210mm: CFTSDE210
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145 mm & 200 mm Stainless Steel Sushi Tweezers



SPECIFICATIONS



Product Code/SKU	145mm: CFSUTW145 200mm: CFSUTW200
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VACUUM PACKAGING



Henkelman Jumbo 35

Chamber Dimensions (mm)
150H x 350W x 370D



DESCRIPTION

The Henkelman Jumbo 35 is a modern tabletop model with proven packaging achievements. It has user-friendly digital program and maintenance functions, allowing easy use of the full product. Items sealed in a vacuum bag will have a longer shelf life, optimal hygiene and no contamination of the product. The sealer hermetically seals the bags, preventing any bacteria entering, the loss of moisture and mold growth. The value of the product is sure to be prolonged when vacuum-sealed with the Henkelman Jumbo 35.

FEATURES

- Table model
- Stainless steel housing
- Stainless steel deep-drawn vacuum chamber for optimal hygiene
- Transparent lid
- Easily removable wireless sealing bars in vacuum chamber
- Insert plates for adjusting vacuum chamber height Packaging
- Optimal final vacuum 99.80% (2 Mbar)
- Double Seal: 2 x 3.5mm convex sealing wire for optimal moisture elimination
- Digital Control - Time control for vacuum and seal Support Control Functions
- STOP button for partial/full cycle interruption
- Digital maintenance program for pump
- Insertable plate for packaging liquid products

Optional Functions/Accessories:

- Hose connection for external vacuuming food containers
- Service kit for standard maintenance

Freight for free standing vacuum sealers will be quoted at time of order.

GENERAL



Pump Capacity	16 m3/h
Machine Cycle	15-35 sec
Chamber Dimensions (mm)	150H x 350W x 370D
Machine Dimensions (mm)	385H x 450W x 525D
Shipping Dimensions (mm)	580H x 570W x 720D
Seal Bar (mm)	350
Weight (kg)	51
Shipping Weight (kg)	59
Voltage	230V
Power	550W
Product Code/SKU	FT2001
Warranty	3 years



Henkelman Jumbo 42

Chamber Dimensions (mm)
180H x 420W x 370D



DESCRIPTION

The Henkelman Jumbo 42 is a modern tabletop model with proven packaging achievements. It has user-friendly digital program and maintenance functions, allowing easy use of the full product. Items sealed in a vacuum bag will have a longer shelf life, optimal hygiene and no contamination of the product. The sealer hermetically seals the bags, preventing any bacteria entering, the loss of moisture and mold growth. The value of the product is sure to be prolonged when vacuum-sealed with the Henkelman Jumbo 42.

FEATURES

- Table model
- Suitable for a large range of products and dimensions
- Full stainless steel conception
- Deep-drawn vacuum chamber with round corners for optimal hygiene
- Transparent lid
- Double Seal: 2 x 3.5mm convex sealing wire for optimal moisture elimination
- Easily removable wireless sealing bars
- Insert plates for fast vacuum cycle and product adjustment
- Compact budget
- Insertable plate for packaging liquid products

Optional Functions/Accessories:

- Hose connection for external vacuuming food containers
- Service kit for standard maintenance
- Second seal bar for double packing capacity.

Freight for free standing vacuum sealers will be quoted at time of order.

GENERAL



Pump Capacity	16 m3/h
Machine Cycle	20-40 sec
Chamber Dimensions (mm)	180H x 420W x 370D
Machine Dimensions (mm)	440H x 480W x 520D
Shipping Dimensions (mm)	580H x 720D x 640W
Seal Bar (mm)	420
Weight (kg)	58
Shipping Weight (kg)	66
Voltage	230V
Power	550W
Product Code/SKU	FT2004
Warranty	3 years



Henkelman Boxer 42

Chamber Dimensions (mm)
180H x 420W x 370D LCD sensor control



DESCRIPTION

The Henkelman Boxer 42 with ACS controller as standard is a modern tabletop model with a full range of vacuum, HCCAP and MAP packaging options. It has user-friendly digital program and maintenance functions, allowing easy use of the full product. Items sealed in a vacuum bag will have a longer shelf life, optimal hygiene and no contamination of the product. The sealer hermetically seals the bags, preventing any bacteria entering, the loss of moisture and mold growth. The value of the product is sure to be prolonged when vacuum-sealed with the Henkelman Boxer 42.

FEATURES

- Stainless steel housing
- Stainless steel deep-drawn vacuum chamber for optimal hygiene
- Transparent lid
- Easily removable wireless sealing bars in vacuum chamber
- Trennseal – 1 x 3.5 mm convex sealing wire + 1 x 1.1 mm round cutting wire / One time setting (cut off remaining flap)
- Insert plates for adjusting vacuum chamber height Packaging
- Insertable plate for packaging liquid products
- STOP button for partial/full cycle interruption
- Digital maintenance program for pump

ADVANCED CONTROL SYSTEM

Full Colour Screen With User-Friendly Interface

- Intuitive interface which is easy to program and understandable thanks to its fully animated functions.
- 20 programs adjustable in % and mbar/ hPa
- USB port for data transfer
- Full color 4,7 inch LCD screen. Real time/date displayed. Oil cleaning program. Service data storage. Liquid Control and M.A.P. available
- Standard sensor control. Special integrated functions such as sequential vacuum, red meat & external vacuum are easily activated.
- Easy and fast programming on a computer (up to 100 labels and 20 programs), which can easily be transferred on the machine via USB.
- Program access security: Three access levels with different user rights. Dealer-owner-and operator. Settings can be saved and protected ensuring consistent and reliable results every cycle

Freight for free standing vacuum sealers will be quoted at time of order.

GENERAL



Pump Capacity	21 m3/h
Machine Cycle	15-35 sec
Chamber Dimensions (mm)	180H x 420W x 370D
Machine Dimensions (mm)	450H x 480W x 520D
Shipping Dimensions (mm)	580H x 630W x 720D
Seal Bar (mm)	420
Weight (kg)	65
Shipping Weight (kg)	73
Voltage	230V
Power	1000W
Product Code/SKU	FT2002
Warranty	3 years



Henkelman Boxer 52

Dual 41cm seal bars, sensor control,
Dimensions (mm) Chamber,
185H x 520W x 410D



DESCRIPTION

The Henkelman Boxer 52 is a modern tabletop model with a full range of vacuum and MAP packaging options. It has user-friendly digital program and maintenance functions, allowing easy use of the full product. Items sealed in a vacuum bag will have a longer shelf life, optimal hygiene and no contamination of the product. The sealer hermetically seals the bags, preventing any bacteria entering, the loss of moisture and mold growth. The value of the product is sure to be prolonged when vacuum-sealed with the Henkelman Boxer 52.

The boxer 52 is the perfect machine for efficient cooking concepts like sous-vide and cook & chill. Professional product presentation and improved product quality make the Boxer 52 ideal for retail trade - restaurants - catering - supermarkets (meat, poultry, fish, cheese, vegetables etc.)

Optimal packaging contributes to food safety and HACCP standards.

FEATURES

- Stainless steel housing
- Stainless steel deep-drawn vacuum chamber for optimal hygiene
- Transparent lid
- Easily removable wireless sealing bars in vacuum chamber
- Two seal bars for increased package production
- Trennseal - 1 x 3.5 mm convex sealing wire + 1 x 1.1 mm round cutting wire / One time setting (cut off remaining flap)
- Insert plates for adjusting vacuum chamber height
- Insertable plate for packaging liquid products
- Vacuum - Optimal final vacuum 99.80% (2 Mbar)
- Soft-air - Controlled ventilation for protection of product & packaging

Optional Extras

- Connection for external vacuuming food containers
- Service kit for standard maintenance
- Special machine adaptations for specific products and/or production environments
- Double Seal - 2 x 3.5 mm convex sealing wire for optimal moisture elimination
- 1-2 Trennseal - 1 x 3.5 mm convex sealing wire + 1 x 1.1 mm round cutting wire / Independent time setting (shrink bags)
- Gas-flush - Injecting food-gas for product protection & longer shelf life

Freight for free standing vacuum sealers will be quoted at time of order.

GENERAL



Pump Capacity	21 m3/h
Machine Cycle	15-35 sec
Chamber Dimensions (mm)	185H x 520W x 410D
Machine Dimensions (mm)	440H x 700W x 530D
Shipping Dimensions (mm)	650H x 780W x 630D
Seal Bar (mm)	2 x 400
Weight (kg)	81
Shipping Weight (kg)	89
Voltage	230V-1-50Hz
Power	1000W
Product Code/SKU	FT2008
Warranty	3 years



Henkelman Marlin 52

Sensor control,
Chamber Dimensions (mm):
200H x 500W x 520D (Standard 2 bars),
200H x 600W x 475D (Optional 1 seal bar)

DESCRIPTION

The Henkelman Marlin 52 is a modern floor model with proven packaging achievements. It has user-friendly digital program and maintenance functions, allowing easy use of the full product. Items sealed in a vacuum bag will have a longer shelf life, optimal hygiene and no contamination of the product. The sealer hermetically seals the bags, preventing any bacteria entering, the loss of moisture and mold growth. The value of the product is sure to be prolonged when vacuum-sealed with the Henkelman Marlin 52.

FEATURES

- Floor model
- Full Stainless steel construction
- Full Stainless steel deep-drawn vacuum chamber for optimal hygiene
- Transparent lid
- Easily removable wireless sealing bars in vacuum chamber
- Dual seal bars for double packing capacity
- Insert plates for adjusting vacuum chamber height
- Vacuum Optimal final vacuum 99.98% (0.2 Mbar)
- Soft-air Controlled ventilation for protection of product & packaging

Optional Extras

- Insertable plate for packaging liquid products
- Service kit for standard maintenance
- Gas-flush injecting food-gas for product protection & longer shelf life
- Compact label printer (Zebra Technologies) - Requires ACS panel
- Optional Advanced Control System panel

Freight for free standing vacuum sealers will be quoted at time of order.



GENERAL



Pump Capacity	63 m3/h
Machine Cycle	15-40 sec
Chamber Dimensions (mm)	200H x 500W x 520D (Standard 2 bar) 200H x 600W x 475D (Optional 1 bar)
Machine Dimensions (mm)	1030H x 700W x 690D
Shipping Dimensions (mm)	1350H x 800W x 780D
Seal Bar (mm)	2 x 520 1 x 600
Weight (kg)	143
Shipping Weight (kg)	169
Voltage	400V-3-50Hz
Power	3500W
Product Code/SKU	FT2020
Warranty	3 years



Henkelman Polar 52

Chamber Dimensions (mm)
520 x 500 x 200

DESCRIPTION

The Henkelman Polar 52 is a modern floor model with proven packaging achievements. It has user-friendly digital program and maintenance functions, allowing easy use of the full product. Items sealed in a vacuum bag will have a longer shelf life, optimal hygiene and no contamination of the product. The sealer hermetically seals the bags, preventing any bacteria entering, the loss of moisture and mold growth. The value of the product is sure to be prolonged when vacuum-sealed with the Henkelman Polar 52.

FEATURES

- Well-designed, solid construction that guarantees efficient, long-term use while achieving an optimal packaging result
- Developed for industrial applications in a variety of food and non-food production areas.
- Premium stainless steel materials and robust constructions as well as protection against moisture (IP 65) ensure that the machines operate optimally in every environment
- User friendly
- The digital machine programs are easy to run. Program values can be set standard with default programs for quicker and constant operation
- Standard high pump capacities ensure a swift and optimal final vacuum
- Dual seal bars for double packing capacity
- Low maintenance hygienic constructions and extensive service program guarantee reliability in operation and low maintenance costs

Packaging functions

- Vacuum Optimal final vacuum 99.99% (0.1 Mbar)
- Gas-flush injecting food-gas for product protection and longer shelf life
- Soft-air Controlled ventilation for protection of product and packaging

Optional functions / accessories:

- Insertable plate for packaging liquid products
- Service kit for standard maintenance
- Compact label printer (Zebra Technologies) - Requires ACS panel
- Optional Advanced Control System panel

Freight for free standing vacuum sealers will be quoted at time of order.



GENERAL



Pump Capacity	63m3/h
Machine Cycle	15-40 sec
Chamber Dimensions (mm)	200H x 500W x 520D
Machine Dimensions (mm)	1100H x 730D x 700W
Shipping Dimensions (mm)	1350H x 780W x 800D
Seal Bar (mm)	2 x 520
Weight (kg)	184
Shipping Weight (kg)	209
Voltage	400V - 3-50Hz
Power	3500W
Product Code/SKU	FT2022
Warranty	3 years



Henkelman Polar 2/85

Industrial swing lid,
2 Chambers 255H x 840W x 830D



DESCRIPTION

The Henkelman Polar 2-85 is a modern floor model with proven packaging achievements. It has user-friendly digital program and maintenance functions, allowing easy use of the full product. Items sealed in a vacuum bag will have a longer shelf life, optimal hygiene and no contamination of the product. The sealer hermetically seals the bags, preventing any bacteria entering, the loss of moisture and mold growth. The value of the product is sure to be prolonged when vacuum-sealed with the Henkelman Polar 2-85.

FEATURES

- Single and double chamber floor models
- Stainless steel housing & lid
- Stainless steel flat working plate
- Easily removable silicon holders for cleaning working plate
- Sealing mechanism mounted in lid
- Insert plates for adjusting vacuum chamber height

Packaging functions

- Vacuum Optimal final vacuum 99.99% (0.1 Mbar)
- Gas-flush injecting food-gas for product protection & longer shelf life
- Soft-air Controlled ventilation for protection of product and packaging

Optional functions / accessories:

- Service kit for standard maintenance
- Optional Advanced Control System panel

Freight for free standing vacuum sealers will be quoted at time of order.

GENERAL



Pump Capacity	300m3/h
Machine Cycle	10-30 sec
Chamber Dimensions (mm)	255H x 840W x 830D (x 2)
Machine Dimensions (mm)	1295H x 1900W x 1450D
Shipping Dimensions (mm)	1370H x 2170W x 1600D
Seal Bar (mm)	2 x 840
Weight (kg)	685
Shipping Weight (kg)	877
Voltage	400V - 3-50Hz
Power	9000W
Product Code/SKU	FT2021
Warranty	3 years



Henkelman Trolley



DESCRIPTION

The universal trolley is suitable for the table top models and ideal to increase the mobility of the machine, to store labels and bags and use space optimally.

This trolley is ideal for use with the Henkelman Jumbo 35, Jumbo 42 and Boxer 42 vacuum packaging machines.

FEATURES

- Swivel castors lock & brake
- Extended mobility
- Labels and pouches storage
- Optimal use of space
- Full Stainless Steel

GENERAL



Dimensions (L x W x H) (mm)	673H x 483W x 606D
Weight (kg)	17
Product Code/SKU	FT2007



Vacuum Accessories

Chamber Vacuum Bags

(per hundred)

DESCRIPTION

These standard sous vide cooking vacuum bags are suitable for chamber vacuum machines (e.g. PolyScience 300 series or Henkelman vacuum sealers). Please ensure that your sealing bar is wider than the first measurement to ensure suitability.

100UM and 120UM bags available, please call for a quote.



150 mm x 200 mm

SPECIFICATIONS



Product Code/SKU	70UM150200
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165 mm x 250 mm

SPECIFICATIONS



Product Code/SKU	70UM165250
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200 mm x 300 mm

SPECIFICATIONS



Product Code/SKU	70UM200300
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250 mm x 300 mm

SPECIFICATIONS



Product Code/SKU	70UM250300
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200 mm x 400 mm

SPECIFICATIONS



Product Code/SKU	70UM200400
------------------	------------

250 mm x 350 mm

SPECIFICATIONS



Product Code/SKU	70UM250350
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300 mm x 350 mm

SPECIFICATIONS



Product Code/SKU	70UM300350
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300 mm x 450 mm

SPECIFICATIONS



Product Code/SKU	70UM300450
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350 mm x 400 mm

SPECIFICATIONS



Product Code/SKU	70UM350400
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350 mm x 450 mm

SPECIFICATIONS



Product Code/SKU	70UM350450
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400 mm x 450 mm

SPECIFICATIONS



Product Code/SKU	70UM400450
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DOMESTIC RANGE
FOR DOMESTIC ENVIRONMENTS





**DOMESTIC
INDUCTION
SOUS VIDE**



Oliso Smart Hub

DESCRIPTION

The SmartHub™ is a powerful induction burner that can plug into any power outlet and instantly give you the capabilities of a kitchen range. What makes it revolutionary is the gold-plated contact module that allows various SmartTops™ to dock with the SmartHub™ so that the two recognize each other and communicate seamlessly all without the need for batteries or recharging.

- A complete closed system — The low temperature Precision SmartTop™ can be used to sous vide in water or other liquids and since it's cordless, it's easy to clean.
- Versatility in one square foot — Try it for culturing yogurt, making infusions, delicate broths, slow-cooking, or even cooking a whole chicken.
- Energy efficient + fast — The powerful induction hub quickly gets a pan up to searing temperature, which allows you to put a perfect sear on your food.

FEATURES

- Small footprint saves space
- Sous vide, induction, slow cooking, yogurt making, infusions and more all in one
- 1500w induction base
- Precision SmartTop holds 10L of water
- Tempered glass, silicone edged lid conserves heat



GENERAL



Product Code/SKU	OLISOSH-000
Overall Dimensions (mm)	320H x 290W x 370D



Oliso Smart Hub - steam pan

The perfect accessory for your Oliso SmartHub cooking system, made to fit perfectly inside the Oliso SmartTop water bath

The perforated steam pan is perfect for steaming fish, vegetables and much more

Made of durable stainless steel, the tray is gastronorm GN 1/2 size



SPECIFICATIONS



Product Code/SKU	OLISOSH-001
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Clifton Home Waterbaths

8Ltr Capacity

DESCRIPTION

The Clifton at Home water bath allows you to cook at a precise temperature to produce consistently perfect results every time. Simply vacuum seal your food items in a food-grade pouch and drop them into the pre-heated water bath to begin cooking sous vide. The touch screen controller walks you through the steps of the cooking method from heating the bath, setting the timer, right through to the end of the cooking process. It couldn't be simpler!

The water bath is available in six stylish colours: Black, White, Cream, Orange, Silver and Red.

FEATURES

- Stainless steel lid with easy grip handle
- Perforated shelf for even heat distribution
- Immersion grid to ensure food items are kept below water level at all times
- UK Manufactured
- 8 litre stainless steel insulated tank, to hold approx. 8-10 120g portions
- High precision controller accurate to 0.2°C
- Temperature range: up to 95°C displayed to 0.1°C
- Integrated timer can be set between 1 minute and 99h
- Audible & visual notification when timer has finished, if bath has not been filled to recommended water level or if power has accidentally been switched off
- Stainless steel perforated tray to ensure even heat distribution
- Stainless steel immersion grid
- Instruction manual included



GENERAL



Tank dimensions (W x D x H) (mm)	150H x 300W x 240D
Overall dimensions (W x D x H) (mm)	245H x 325W x 285D
Product Code/SKU	CAT008BL (Black)
	CAT008WH (White)
	CAT008CR (Cream)
	CAT008OR (Orange)
	CAT008SI (Silver)
	CAT008RE (Red)







VACUUM PACKING



Oliso Pro VS95A Smart vacuum sealer



DESCRIPTION

The Oliso Pro Smart Vacuum Sealer now comes in a silver finish to match the other appliances in your kitchen! When the question is how to keep your food items fresh the answer is the Oliso Smart Vacuum Sealer. Our multi-layered vacuum storage bags, combined with our patented punch-and-seal technology keeps food fresh up to 5 times longer. Stop cutting, reduce waste, and save time and money. Reusable heavy-duty zip-top bags make vacuum sealing a breeze while the easy to clean dishwasher safe drip tray holds up to 170g of liquid. No touch operation - fully automatic bag detection means just insert and go. The Oliso Smart Vacuum Sealer is among the highest quality home vacuum sealers. It features dual motors, a pump that has been tested for one thousand hours, and a microprocessor for precision control. Great for Sous Vide!

FEATURES

- Award-Winning Design, patented technology, Oliso® PRO™ VS95A creates a tiny opening in the bag, removes air and creates an airtight heat seal
- Easy, no-touch operation
- Dual motor
- Commercial vacuum power
- Fits comfortably in a kitchen cabinet or counter top
- Eco-Friendly: BPA-free, reusable bags
- Compatible with all Oliso vacuum sealer accessories
- Two sealing options for moist or dry
- Stop and seal for soft/breakable foods
- Automatic bag detection - just insert and go
- Select "MOIST" or "DRY" settings for greater precision
- Progress indicators
- Large, easy clean drip tray

GENERAL



Product Code/SKU	OPROSK-000
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Oliso Pro VS97A Smart vacuum sealer

With 12V Power Connector
and Carry Case

DESCRIPTION

Perfect for outdoor or on-the-go use while hunting, fishing or camping. Use this vacuum sealer in your car, boat, RV ... anywhere with a 12V power connection. The sealer comes with a water resistant carrying case for when you need to take it with you.

Oliso's newest patented Dual Seal Freshkeeper® technology is the most advanced system available for achieving a perfect seal with MOIST or DRY contents. The Oliso®PRO™ ensures a consistent and superior seal every time.

FEATURES

- Newest patented DUAL SEAL FRESHKEEPER technology
- Fully Automatic, insert the bag and the unit does the rest
- Dual Motor system
- Easy, no-touch operation
- Commercial vacuum power
- Fits comfortably in a kitchen cabinet or counter top
- BPA-free, reclosable/reusable bags
- Compatible with all Oliso vacuum sealer accessories
- Two sealing options for "MOIST" or "DRY"
- Stop and seal for soft/breakable foods
- Automatic bag detection - just insert and go
- Select "MOIST" or "DRY" settings for greater precision
- Progress indicators
- Large, easy clean drip tray
- Dual power 240v / 12v



SPECIFICATIONS



Product Code/SKU	OPROCC-000
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Oliso Accessories

Oliso Vac Snap Bags

Medium or Large

DESCRIPTION

Freshness in a snap! Vac-Snap® bags are reusable*, zipper top, multilayer bags that keep food fresh up to five times longer!

Comes in two sizes:

- Medium Vac-Snap bags (pkt. 14) – 0.94 litres
- Large Vac-Snap bags (pkt. 10) – 3.78 litres

FEATURES

- Airtight, multilayer bags keeps air out and freshness in; reduces food waste
- Zipper-top for easy access
- Recloseable and reusable*
- Medium Vac-Snap® bags are reusable 10 times
- Large Vac-Snap® bags are reusable 12 times
- BPA-Free, #7 recyclable
- For refrigerator, freezer or dry good storage
- Portion foods in advance
- One-time microwaving, simmering and sous vide cooking
- For use with all Oliso vacuum sealers



GENERAL



Product Code/SKU	OPRO195275 (medium) OPRO270357 (large)
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* Bags may be resealed up to 10 times. Please follow safe food practices when reusing bags.



Oliso Wine and Olive Oil Freshkeeper

3 Bottle Stoppers



DESCRIPTION

These colourful Wine + Oil Freshkeeper®s will keep your wine, olive oil, and vinegars fresh and fragrant through its airtight seal. Easy to use, these Freshkeeper®s are designed with a unique indicator system to show you when the bottle is sealed. Foodies and oenophiles rejoice!

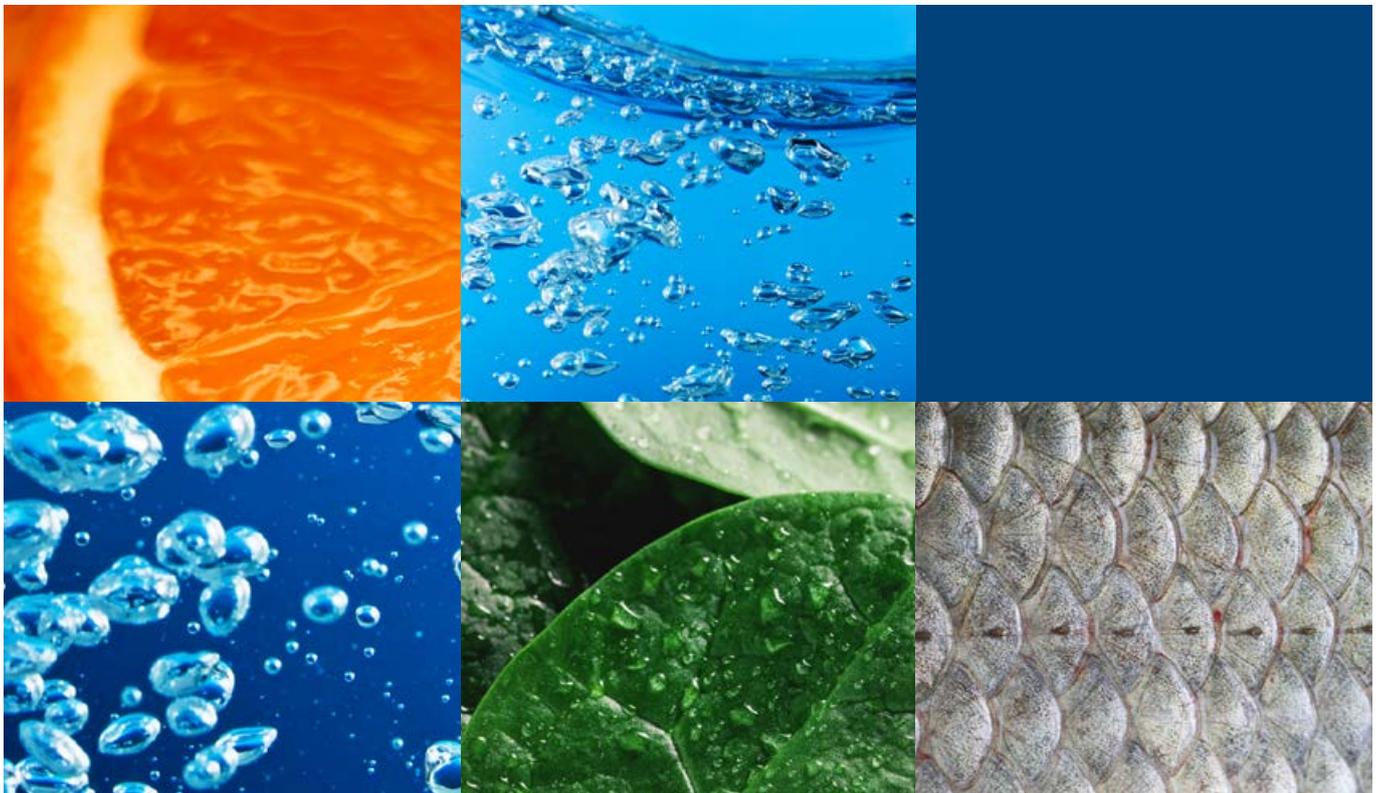
FEATURES

- Comes in purple, green and yellow
- For use with Oliso Smart Vacuum Sealers

GENERAL



Product Code/SKU	OPPROBS
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PolyScience Domestic Chamber Vacuum Sealer

300 Series



DESCRIPTION

Keep food fresher, longer in the refrigerator, freezer, or pantry by vacuum sealing. Vacuum sealing eliminates waste, reduces food cost, makes meal preparation faster and easier and enables stocking up on sale or bulk purchases.

In addition to the benefit of vacuum sealing, chamber vacuum sealers prevent oxidation and loss of colour, taste, flavour, and nutritive value. Pickle, infuse and compress ingredients in seconds. Marinate meats and seafood, before cooking sous vide in a fraction of the time. Compressed watermelon takes on the look and density of sushi grade tuna. Cucumbers brine in seconds, preserving their crispness and vibrant green colour. Infuse pineapple with dark rum for an extra punch in your summer cocktail.

FEATURES

- Excels at vacuum sealing both dry foods and liquids such as soups and stews
- Operates at the simple push of a button
- Three preset buttons can be programmed to provide the exact vacuum levels, vacuum hold times and seal times for meats, fish and even infusions
- A built-in marinate cycle broadens your abilities even further
- Space-saving stainless steel housing ensures durability even under the harshest conditions
- External vacuum port lets you vacuum seal both bags & canisters
- The large 110H x 305W x 350Dmm chamber accommodates expanded pouch sizes

Other uses for vacuum sealing include:

- Protecting valuable keepsakes and important documents
- Preventing liquids from spilling
- Stop silver and jewellery tarnishing
- Store collectables safely
- Secure camping and other outdoor items

GENERAL



Chamber Dimensions (mm)	110H x 305W x 350D
Seal Bar Length (mm)	292
Marinate Cycle	Yes
Maximum Bag/Roll Width (mm)	280
Overall Dimensions (mm)	356H x 368W x 470D
Pump Type	Maintenance-free Dry Piston
Machine Weight (kg)	23
Product Code/SKU	PS7021-001

Suitable vacuum bags for the PolyScience 300 series vacuum sealer may be found on page 50 in the commercial section of the catalogue. Bags for this sealer should not exceed 280mm in width.

 **PolyScience**[®]
Innovative Culinary Technology

Sous Vide Accessories

Channel Vacuum Bags

(per hundred)

DESCRIPTION

These channel vacuum sealer bags suit most direct vacuum sealers including the PolyScience and Sunbeam FoodSaver brands. The pouches are laminated with channels in one side to assist with the direct vacuum process and are sold in bundles of 100.



150 mm x 300 mm

SPECIFICATIONS



Product Code/SKU	CHL3016
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165 mm x 250 mm

SPECIFICATIONS



Product Code/SKU	CHL3017
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200 mm x 300 mm

SPECIFICATIONS



Product Code/SKU	CHL3018
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250 mm x 300 mm

SPECIFICATIONS



Product Code/SKU	CHL3019
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280 mm x 400 mm

SPECIFICATIONS



Product Code/SKU	CHL3019
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250 mm x 450 mm

SPECIFICATIONS



Product Code/SKU	CHL3025
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280 mm x 6000 mm

280 mm x 6000 mm
Channel Vacuum Rolls are
also available.



SPECIFICATIONS



Product Code/SKU	VACROLL286
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FOOD + BAR SMOKING



PolyScience Smoking Gun™ Original



DESCRIPTION

The PolyScience Smoking Gun™ is a handheld food smoker. Finish quickly foods with natural cool smoke that you would usually not be able to smoke: butter, oysters, cocktails, salads, chocolate, meringue, etc.

Create classic flavors with Sous Vide Australia wood chips, such as hickory, applewood, mesquite and cherry, or expand your culinary creativity by smoking with flavors like teas, spices, and dried flowers.

The original and still the best food and cocktail smoking gun.

FEATURES

- One-piece, removable anodized aluminum smoking chamber
- Heavy-duty metal blower fan - will not melt when heated
- Efficient, low-noise motor
- Excellent for finishing products that are cooked SousVide or other methods where food is not normally directly exposed to fire or smoke
- Runs on 4 AA batteries (included)
- Replacement filters are available in packets of 10

SPECIFICATIONS



Fan Speed	Single Speed
Burn Chamber Size (mm)	20mm
Power	4 x AA Batteries
Unit Weight (gms)	230gms
Unit Dimensions (mm)	162H x 50W x 150D
Box Shipping Dimensions (5 units) (mm)	310H x 250 W x 270D
Box Weight (kg)	3.6

GENERAL



Product Code/SKU	PS7002-000
Warranty	1 year

Woodchips may be found on page 27 & 28 in the commercial section of the catalogue.

Smoke Screens - Smoking Gun Filters Pack 10

Quality stainless steel woven mesh screens suitable for the PolyScience Smoking Gun™ Original and the Smoking Gun® by Breville.



GENERAL



Dimensions (mm)	20mm diameter
Product Code/SKU	PS7002-001

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