

COMMERCIAL

SOUS VIDE COOKING SYSTEMS



A close-up photograph of a piece of meat, likely beef, inside a clear plastic vacuum-sealed bag. The bag is submerged in a clear liquid, likely water, which is bubbling. The background is a white mesh surface. The lighting is bright, highlighting the texture of the meat and the clarity of the liquid.

COMMERCIAL SOUS VIDE: THE KEY TO PRECISION COOKING

Sous vide is a cooking technique which involves cooking food under vacuum in airtight plastic pouches submerged in a cook tank/water bath. Products are slow cooked in the cook tank which is held at a precisely controlled low temperature ensuring foods are cooked evenly and to perfection every time.



DC Norris manufactured and shipped its first sous vide system to the United States in 1986.

The sous vide method of cooking eliminates guesswork and allows you to cook foods with incomparable taste and texture; perfectly cooked steak, tender chicken breasts and ribs with the meat falling off the bone. Products can also be cooked in a sauce or marinade giving food producers additional recipe choices.

SLOW COOKING FOODS AT A LOW TEMPERATURE IMPROVES TEXTURE, INTENSIFIES THE FLAVORS AND PRESERVES NUTRITIONAL QUALITY.

Times and temperatures are rigidly controlled so when you cook sous vide style you can be sure that the results will be the same every time and easily replicable. Products can even be left to cook unattended, overnight with guaranteed results.

Sous vide food preparation is used worldwide by professional chefs and is gaining popularity within the food processing industry as its advantages are being recognized.

BENEFITS:

- Improved flavor and texture of food products
- Nutrients and vitamins are 'locked-in'
- Removes risk of overcooking and 'drying-out'
- Retains product integrity
- Savings of 10-20% from increased yields, control of ingredient inventory and use of standard recipes
- Accurate temperature control
- Increased shelf life
- Builds up a stock of quality food for future use
- Controlled production techniques
- No direct human or utensil contact during cooking or cooling
- Save on labor costs
- Centralized production



COOK TANK: THE PROCESS



Pre-packed pouches are placed into wire baskets in the cook tank



Target temperatures and times are set



A temperature probe (which is sealed within the bag) is placed in the core of one of the products and the system is started.



Hot water is recirculated ensuring even heat distribution (no 'hot spots')



As soon as the product reaches its core temperature a timer is started



After this cook time has elapsed the water is drained from the tank and is replenished with ambient, which is subsequently chilled to just above freezing



This combination of vacuum packing, slow cooking and rapid cooling retards bacterial growth, locks in freshness and provides up to 45 days refrigerated shelf-life

SOUS VIDE COOK TANK FEATURES:

FULLY AUTOMATED STAINLESS STEEL COOK TANK WITH HMI CONTROL PANEL

- Fully automatic operation for cooking/cooling stages
- Electric heating
- Integral heat exchanger and pipework arrangement
- Temperature probes (tank mounted and handheld)
- Mitsubishi HMI color touch screen
- DC Norris Virtual Chart Recorder software (optional extra)
- Slow overnight meat cooking
- Power failure memory retention
- Rotating drum (cook tank/tumble chiller model)

COOK TANK DETAILS:

MODEL CT-1 50 GALLON GROSS CAPACITY

DIMENSIONS:	38" HIGH x 28" WIDE x 36" DEEP
GROSS VOLUME:	7.28ft ³
BASKETS:	3; 18" x 18" x 6" DEEP (1.35ft ³ EACH; 4ft GROSS)

SUMMARY

Products cooked using the sous vide method are fresh tasting and extremely tender without losing any of the original color, flavor or texture. Cooking, packaging and chilling equipment allows preparation of multiple portions in a single batch. Sophisticated systems control equipment and monitor product throughout the entire process. With sous vide cooking operators can always have a ready supply of food on hand, to even out production scheduling and meet fluctuating food service needs. DC Norris also offers a cook tank/tumble chiller dual purpose machine which delivers all the advantages of the standard cook tank (for stationary sous vide cooking/cooling) while also converting into a tumble chiller. This gives operators greater scope with their food production, with the option of cooling kettle-cooked products such as soups and sauces in their plastic pouches.

***"SOUS VIDE COOKING IS THE SINGLE GREATEST ADVANCEMENT
IN COOKING TECHNOLOGY IN DECADES"***

- HESTON BLUMENTHAL, THREE MICHELIN STAR CHEF

MEAT



FISH



POULTRY



SOUS VIDE COOK TANK PREPARED FOODS

MEAT

- **Beef** (joints/cubed)
- **BBQ Ribs**
- **Beef Burgers**
- **Lamb** (leg/shank)
- **Pork** (joints/chops)
- **Ham** (whole/sliced)
- **Goat**

POULTRY

- **Chicken** (whole/breasts/stew)
- **Turkey** (whole/breasts/stew)
- **Duck** (whole/breasts)
- **Pheasant/Quail**

FISH

- **Cod Fillets**
- **Salmon**
- **Whole Trout**
- **Seafood Chowder**
- **Haddock**
- **Halibut**
- **Sea Bass**



WE'RE HERE TO HELP YOU LEAD THE EVOLVING NORTH AMERICAN FOOD MARKET

The processing equipment manufactured by DC Norris leads the global food production industry. So too, do our teams. Our commitment to partnership with our clients is what truly drives global food cultures forward. Together, we innovate to feed the world the best foods possible and to make continual strides in convenience and accessibility by improving efficiency, lowering cost, and minimizing environmental impact.

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