JOIN THE SOUS VIDE REVOLUTION !

Bring a little tenderness to the table ...

Preserve flavor Consistent results every time Lock in nutrients



VS-300

Vacuum Packaging Machine

- Powerful and Ensures a Superior Seal Every Time
- Ensures that Nutrients are not Lost in the Cooking Process
- Easy to Use Front Control Panel with Digital Display
- Polished Stainless Steel Body Construction

(U)

ADCRAFT

555

Program

SV-1200W

Sous Vide Immersion Circulator

- Suitable for Cooking Different Types of Foods
- Programmable for up to 3 Cooking Settings
- Provides more Control with Consistent Results Every Time
- Easy to Read, Accurate Digital LED Temperature Display

