

“the leading model for home kitchen use”

~ Forbes.com

water ovens
vacuum sealers
cooking pouches
cookbooks
+ more

SousVide Supreme is the leading brand in home sous vide products. Long respected by gourmet chefs for its reliability and improved food quality, *sous vide* is a culinary technique based on cooking vacuum-sealed food in a water bath at precisely controlled temperatures. The SousVide Supreme water oven is the world's first appliance to successfully bring this gourmet technique to home kitchen countertops. Its ease-of-use, silent operation, and sleek self-contained design make it ideal for home cooks, and its precise temperature control suits the demands of even the most discerning culinary professionals.

SousVide SUPREME®

Eades Appliance Technology LLC

sousvidesupreme.com | 877.787.6836 | sales@sousvidesupreme.com



James Beard
Foundation
House Purveyor

Gourmet meals at the touch of a button



SousVide Supreme 11-litre water oven

The SousVide Supreme water oven is the world's first appliance designed to bring the gourmet sous vide cooking method to kitchen countertops. *Sous vide* (pronounced soo-veed) means "under vacuum," and is a culinary technique used by gourmet chefs worldwide. Based on cooking vacuum-sealed food in a water bath, the technique requires precisely-controlled temperatures to produce perfectly-cooked food. SousVide Supreme's sophisticated temperature controller, self-contained design and double-wall insulation keep the water bath within one-half degree Celsius without the need for a motor. This silent, easy-to-use appliance with cool-touch exterior is a must-have for any kitchen. Now anyone can prepare gourmet meals with enhanced flavors and nutritional benefits—all at the push of a button.

SKU: SVK-00001

UPC: 854838002008

Model: SVS10L

Power: 120Vac 60Hz 850W (220-240V ~ 50-60Hz 715-850W also available)

Certification: cULus, CE

Exterior: Stainless steel shell with brushed stainless finish; stainless steel lid

Ships with: detachable power cord; insulating lid blanket; perforated base grill with lifting rack; universal pouch rack; users' guide; recipe book; time and temperature charts; warranty card

Volume: Approximately 11 liters/3 gallons

Appliance Dimensions: 14.2"L 11.5"W 11.4"H; Weight: 13 lb

Gift Box Dimensions: 13"L 15.75"W 13.5"H; Weight: 16 lb

Master Carton Dimensions: 16.5"L 14"W 14.5"H; Weight: 17 lb

Manufactured in China

SousVide Supreme Demi 9-litre water oven

The compact 9-liter Demi offers the same unparalleled cooking convenience as the 11-liter model, but in a smaller appliance. With hands-off cooking that is gentle and forgiving, the Demi makes it easy to have meals ready in minutes at the end of the day. Everyone—from the accomplished cook to the rank novice—can turn out gourmet-quality meals with minimal preparation time. It's as easy as heating water! Just season your dish, vacuum-seal in cooking pouches, simmer in the water oven, sear or sauce your dish if desired, and serve.

SKU: SVD-00101

UPC: 854838002206

Model: SVS09L

Power: 120Vac 60Hz 550W (220-240V ~ 50-60Hz 462-550W also available)

Certification: cULus, CE

Exterior: Coated steel shell available in black; aluminum lid

Ships with: detachable power cord; perforated base grill; universal pouch rack; users' guide; recipe book; time and temperature charts; warranty card

Volume: Approximately 9 liters/2.4 gallons

Appliance Dimensions: 12.99"L 10.96"W 11.3"H; Weight: 9.08 lb

Gift Box Dimensions: 12.5"L 14.75"W 12.875"H; Weight: 10.36 lb

Master Carton Dimensions: 15.5"L 13.5"W 14.4"H; Weight: 12.13 lb

Manufactured in China



“...the biggest advance in cooking since the gas oven”

~ *Time magazine*

Why SousVide Supreme?

- **Hands-off, time-saving meal preparation.** Just set it and walk away.
- **Easy and foolproof.** Never overcook a meal again. Perfect results, every time.
- **Gourmet taste.** Capture the full, true flavor of foods
- **Saves money.** Tenderizes inexpensive cuts.
- **Added nutritional value.** Natural juices and nutrients are retained in the food-safe vacuum seal pouch.

SousVide Supreme water ovens are easy to use and feature counter-top design.

This chart presents a side-by-side comparison of the 11-liter and 9-liter models.



SousVide Supreme 11-liter water oven

SousVide Supreme Demi 9-liter water oven

Cooking capacity	20 four-ounce portions of food Single large portions, such as leg of lamb, roasts, hens, racks of ribs, etc.	12 four-ounce portions of food 60% cooking capacity of the 11-liter model for single food pouches: leg of lamb, roasts, etc.
Dimensions	11.4"H, 11.5"W, 14.2"L About the size of a bread machine	11.3"H x 10.96"W x 12.99"L About the size of a Crock-Pot®
Exterior	Stainless steel shell with brushed stainless finish Stainless steel lid contains steam	Coated steel shell, available in black Aluminum lid contains steam
Interior	Stainless steel	Anodized aluminum
Volume	Approximately 11 liters/3 gallons	Approximately 9 liters/2.4 gallons
Ships with	Detachable power cord Perforated base grill designed to generate thermal convection, plus wire handle for easy removal Insulating lid blanket Users' guide; recipe book with 16 delicious recipes; cooking temperature and time chart Warranty card Stainless steel universal pouch rack may be used in three positions to separate pouches and ensure food remains completely submerged for even cooking	Detachable power cord Perforated base grill designed to generate thermal convection Users' guide; recipe book with 16 delicious recipes; cooking temperature and time chart Warranty card Stainless steel universal pouch rack may be used in three positions to separate pouches and ensure food remains completely submerged for even cooking

NEW! SousVide Supreme 11-liter Water Oven System

This special promotional package offers a complete sous vide cooking-system-in-a-box at an affordable price. Components include the SousVide Supreme 11-liter water oven; Vacuum Sealer VS3000 with 12 cooking pouches; *Easy Sous Vide* cookbook; and two boxes of cooking pouches.



SKU: PSV-00183 (replaces PSV-00179)
UPC: 854838002701 (replaces 854838002640)
 Gift Box Dimensions: 20"L, 18"W, 18"H;
 Weight: 23 lb
 Master Carton Dimensions: 20"L, 18"W, 18"H;
 Weight: 23 lb
 Manufactured in China

Specifications for items inside the box:

- SousVide Supreme Water Oven**
 Model: SVS10LS
 Power: 120Vac 60Hz 850W
 (220-240V ~ 50-60Hz 715-850W also available)
 Certification: cULus, CE
 Exterior: Stainless steel shell with brushed stainless finish; stainless steel lid
 Includes: detachable power cord; insulating lid blanket; base grill with handles; universal pouch rack; users' guide; recipe book; time and temperature charts; warranty card
 Volume: Approximately 11 liters/3 gallons
 Appliance Dimensions: 14.2"L 11.5"W 11.4"H;
 Weight: 13 lb
- Vacuum Sealer VS3000**
 Model: VS3000
 Power: 100-240V, 50/60Hz; 110W -0.7 bar (-0.7x10⁵Pa)
 Certification: cULus, CE
 Includes: Detachable power cord; 12 Vacuum Seal Cooking Pouches; users' guide; warranty card
 Appliance Dimensions: 15"L 4"W 4.2"H;
 Weight: 3.5 lb

NEW!

“Once you sous vide, you never go back.”

~ Julie Moskin,
The New York Times

- Easy Sous Vide cookbook**
 ISBN: 978-0-9844936-9-2
 Dimensions: 8"L 0.25"W 9"H; soft cover; 64 pages
- Cooking Pouches**
Small (Approximately 1 quart/0.95 liters)
 Quantity: 25 per box
 Dimensions: 12"L x 8"W
 Thickness: 3 mil (85 micron)
Large (Approximately 1 gallon/3.8 liters)
 Quantity: 25 per box
 Dimensions: 16"L x 11"W
 Thickness: 3 mil (85 micron)

NEW! SousVide Supreme Demi 9-liter Water Oven System

Everything you need to cook sous vide: the SousVide Supreme Demi 9-liter water oven; Vacuum Sealer VS3000 with 12 cooking pouches; *Easy Sous Vide* cookbook; and two boxes of cooking pouches.



SKU: PSV-00184 (replaces PSV-00180)

UPC: 854838002718 (replaces 854838002657)

Gift Box Dimensions: 20"L, 18"W, 18"H;

Weight: 21 lb

Master Carton Dimensions: 20"L, 18"W, 18"H;

Weight: 21 lb

Manufactured in China

Specifications for items inside the box:

- **SousVide Supreme Demi Water Oven**

Model: SVS09L

Power: 120Vac 60Hz 550W

(220-240V ~ 50-60Hz 462-550W also available)

Certification: cULus, CE

Exterior: Coated steel shell available in black; aluminum lid

Includes: detachable power cord; perforated base grill; universal pouch rack; users' guide; recipe book; time and temperature charts; warranty card

Volume: Approximately 9 liters/2.4 gallons

Appliance Dimensions: 12.99"L 10.96"W 11.3"H;

Weight: 9.08 lb

- **Vacuum Sealer VS3000**

Model: VS3000

Power: 100-240V, 50/60Hz;

110W -0.7 bar (-0.7x10⁵Pa)

Certification: cULus, CE

Includes: Detachable power cord;

12 Vacuum Seal Cooking Pouches;

users' guide; warranty card

Appliance Dimensions: 15"L 4"W 4.2"H;

Weight: 3.5 lb

- **Easy Sous Vide cookbook**

ISBN: 978-0-9844936-9-2

Dimensions: 8"L .25"W 9"H; soft cover; 64 pages

NEW!

“ The best steak
is cooked in water. ”

~ *GQ magazine*

- **Cooking Pouches**

Small (Approximately 1 quart/0.95 liters)

Quantity: 25 per box

Dimensions: 12"L x 8"W

Thickness: 3 mil (85 micron)

Large (Approximately 1 gallon/3.8 liters)

Quantity: 25 per box

Dimensions: 16"L x 11"W

Thickness: 3 mil (85 micron)

SousVide Supreme Sealer VS3000

We designed our VS3000 vacuum sealer with features that make sous vide preparation foolproof:

- Extra wide heat seal.
- Easy touch-top activation.
- Speed control for gentle sealing of delicate foods.
- Moist/dry setting to ensure extra reinforced sealing when handling moist or juicy foods.
- Seal Only option for ease in making cut-to-size roll pouches.
- Elevated sealing platform to help prevent liquid from entering the chamber when sealing moist/juicy foods.
- Easy-to-clean vacuum channel to catch moisture overflow.



SKU: SVV-00300

UPC: 854838002565

Model: VS3000

Power: 100-240V, 50/60Hz; 110W -0.7 bar (-0.7x10⁵Pa)

Certification: cULus, CE

Ships with: 12 Vacuum Seal Cooking Pouches; users' guide; warranty card

Appliance Dimensions: 15"L 4"W 4.2"H; Weight: 3.5 lb (4/case)

Gift Box Dimensions: 16"L 6"W 6"H; Weight: 4 lb

Master Carton Dimensions: 12"L 12"W 17"H; Weight: 21 lb

Manufactured in China

SousVide Supreme Cooking Pouches

SousVide Supreme Cooking Pouches are food-safe, heat-safe, and specially designed for sous vide cooking. They are also suitable for traditional and microwave cooking, as well as preserving food in the refrigerator or freezer. Our pouches have been third-party tested and verified to be free of Bisphenol-A (BPA), lead, and phthalates.

Convenient sizes include:

Small (Approximately 1 quart/0.95 liters)

Quantity: 25 per box

Dimensions: 12"L x 8"W

Thickness: 3 mil (85 micron)

Large (Approximately 1 gallon/3.8 liters)

Quantity: 25 per box

Dimensions: 16"L x 11"W

Thickness: 3 mil (85 micron)

Rolls

Economical vacuum pouch rolls offer the convenience and flexibility of making food-grade cooking pouches exactly the size needed. Just cut the roll to the desired length, seal the end, fill the pouch, and vacuum-seal. No waste! Perfectly sized to fit what you want to cook each time.

Quantity: 2 rolls per box; makes about 40 large pouches (10" x 11") or 60 smaller pouches (7" x 11")

Dimensions: 20"L x 11"W per roll

Thickness: 3 mil (85 micron)



SKU: SVV-00302 (Small); SVV-00303 (Large); SVV-00306 (Rolls)

UPC: 854838002596 (Small); 854838002602 (Large); 854838002633 (Rolls)

Master Carton Dimensions: 15"L 12"W 10"H; Weight: 15 lb (Small, 12 boxes/case); 17" L 12.5"W 12"H; Weight: 20 lb (Large, 12 boxes/case); 18"L 13"W 12"H; Weight: 27 lb (Rolls, 12 boxes/case)

Package Dimensions: 8.25"L 3.5"W 3.5"H; Weight: 1lb (Small)

11.5"L 4"W 3.5"H; Weight: 1 lb (Large)

11.5"L 5.5"W 2.75"H; Weight: 2 lb (Roll)

Manufactured in China

SousVide Supreme Zip Cooking Pouches

Our Zip Pouches, certified as food-safe and stable at cooking temperatures, are specially designed to simplify the process of sealing dishes containing more than a 1½ tablespoons of liquid. With a few simple steps, air can be evacuated without the aid of a chamber vacuum sealer, making it easier to submerge pouches containing food and liquid:

1. Lower the filled pouch, with the zipper still open, into the water bath, or a large pot of cooler water, if preferred.
2. The weight of the water will press against the sides of the pouch and force the air out as the zip closure is lowered to the surface of the water.
3. Once the zip closure is at the surface, zip it closed. The food should then stay submerged in the water bath.



Our Zip Pouches have been third-party tested and verified to be free of Bisphenol-A (BPA), lead and phthalates, and are compliant with EU directive 2002/72/EC. They have been certified by FDA, LFGB, FDA/A REACH, LMBG, and PAHS.

Small (Approximately 1 quart/0.95 liters)

Quantity: 25 per box

Dimensions: 12"L x 8"W

Thickness: 0.14 to 0.2 mm

Large (Approximately 1 gallon/3.8 liters)

Quantity: 25 per box

Dimensions: 16"L x 11"W

Thickness: 0.14 to 0.2 mm

SKU: SW-00304 (Small); SW-00305 (Large)

UPC: 854838002619 (Small); 854838002626 (Large)

Master Carton Dimensions: 15"L 12"W 10"H; Weight: 18 lb (Small, 12 boxes/case);

15"L 12"W 10.5"H; Weight: 18 lb (Large, 12 boxes/case)

Package Dimensions: 8.25"L 3"W 3"H; Weight: 1lb (Small)

11.5"L 3.5"W 3"H; Weight: 1lb (Large)

Manufactured in China



Sous Vide: the cookbook

Foolproof Recipes for Gourmet Tastes

Edited by Mary Dan Eades

Photography by Mehosh Dziadzio

Paradox Press

Our guide to sous vide cooking contains recipes from SousVide Supreme's culinary team of world-renowned chefs, bloggers and food writers. Contents include how-to instructions for delicious sous vide cocktails, starters, beef, pork, lamb, poultry, game, seafood, vegetables, and desserts, plus detailed time and temperature charts. A must-have reference for sous vide cooks, *Sous Vide: the cookbook* provides basic instructions and tips for preparing foolproof gourmet meals.

SKU: SBB-00115 (6 books); SBC-00115 (18 books)

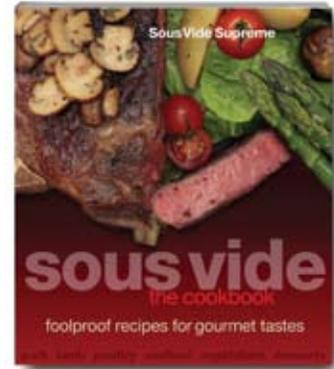
ISBN: 978-0-9844936-1-6

Dimensions: 9"H 8"W 0.75"D; 220 pages

Master Carton Dimensions: 10.5"L 12.5"W 3"H; Weight: 12 lb (6 books)

16.75"L 9.75"W 7.75"H; Weight: 36 lb (18 books)

Printed in China

**Sous Vide – The Art of Precision Cooking**

By Alex Shannon, Chris Holland and Gary Wooliscroft

Gastronomy Plus Ltd

The Art of Precision Cooking is a glimpse into the world of sous vide cooking showcasing everything from curing and smoking techniques to fish, meat, vegetables, and fruit recipe ideas. The first British sous vide cookbook, it contains over 100 recipes with a distinctly European flair. Each recipe is based around the core product within it, whether that is meat, fish or vegetables, and the sous vide times and temperatures to achieve a perfect finish. Each recipe has a dish suggestion and chef's tip. At the start of the book are many different brines, cures, butters and marinades that will sit beautifully with many of the dishes. All measurements use the metric system.

SKU: SBB-00116 (6 books)

ISBN: 978-0992763800

Dimensions: 8.375"H 8.25"W 1"D; 208 pages

Master Carton Dimensions: 9.25"L 9.25"W 6.25"H; Weight: 12 lb (6 books)

Printed in the UK

**Sous Vide for the Home Cook**

By Douglas E. Baldwin

Foreword by Drs. Michael and Mary Dan Eades

Paradox Press

Sous vide—the slow cooking method that set the standard among gourmet chefs—is simplified for the home cook in over 200 easy and delicious recipes; extensively researched time and temperature tables; how-to basics; and learn-by-doing cooking instructions. Recipes for beef, pork, lamb, game, chicken, turkey, duck, fish, vegetables, fruits, sauces...and even yogurt and ice cream bases...make this a welcome addition to the home cook's library.

SKU: SBB-00100 (6 books); SBC-00100 (24 books)

ISBN: 978-0-9844936-0-9

Dimensions: 9"H 6"W 0.6875"D; 272 pages

Master Carton Dimensions: 10.5"L 12.5"W 3"H; Weight: 6 lb (6 books)

12.5"L 9.5"W 9.5"H; Weight: 26 lb (24 books)

Printed in China

**SECOND EDITION**

Easy Sous Vide

Four Simple Steps to Delicious Meals

Edited by Mary Dan Eades

Photography by Mehosh Dziadzio

Paradox Press

When you cook sous vide, you adjust your cooking to your schedule instead of your schedule to your cooking, and this book shows you how. Each section begins with an easy four-step sous vide recipe with less than 15 minutes hands-on time, followed by recipes for simple serving variations. For example, from one sous vide poultry recipe, you can cook an easy meal and have additional portions, sealed in airtight cooking pouches and stored in the freezer or refrigerator, for future recipes.

SKU: SBB-00111 (6 books); SBC-00111 (25 books)

ISBN: 978-0-9844936-9-2

Dimensions: 9"H 8"W 0.25"D; 64 pages

Master Carton Dimensions: 10.5"L 12.5"W 3"H; Weight: 4 lb (6 books)

9"L 8"W 8.5"H; Weight: 23 lb (25 books)

Printed in China



**ALSO
AVAILABLE
IN
FRENCH**

French edition:

SKU: EUSBB-00113 (6 books);

SKU: EUSBC-00113 (25 books)

Sous Vide Cocktails

Alcohol Infusions and Gourmet Drinks

Edited by Mary Dan Eades

Photography by Mehosh Dziadzio

Paradox Press

Alcohol is a magnificent solvent and will extract soluble essences from just about anything put into it and become imbued with the complex flavors of those things. The process is simple and, traditionally, time consuming. Now, sous vide cooking shortens the infusion time from weeks and months to minutes and hours. This book provides the recipes and how-to instructions for exotic infusions, as well as a myriad of delicious recipes for traditional and newly-created cocktails sure to please the most discerning palate.

SKU: SBB-00106 (6 books); SBC-00106 (25 books)

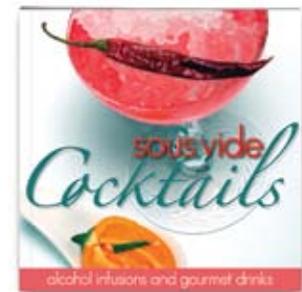
ISBN: 978-0-9844936-6-1

Dimensions: 6.75"H 6.75"W 0.25"D; 64 pages

Master Carton Dimensions: 9.25"L 6.85"W 3"H; Weight: 4 lb (6 books)

13"L 15"W 12.5"H; Weight: 23 lb (25 books)

Printed in China

**Sous Vide Gourmet**

Sous Vide Recipes from America's Favorite Chefs

Edited by Mary Dan Eades

Photography by Mehosh Dziadzio

Paradox Press

These sous vide creations, pairing complex flavors and interesting ingredients in a format doable by the home chef, come from an all-star lineup of culinary greats: Alex Seidel, Chef and Owner of Fruition Restaurant in Denver, Colorado; Phillip Foss, Chef and owner of EL Ideas, Chicago, Illinois; Jason Wilson, Chef and Owner of CRUSH in Seattle, Washington; and Michael Solomonov, Chef and Owner of Zahav in Philadelphia, Pennsylvania.

SKU: SBB-00112 (6 books); SBC-00112 (25 books)

ISBN: 978-0-9844936-8-5

Dimensions: 6.75"H 6.75"W 0.25"D; 64 pages

Master Carton Dimensions: 9.25"L 6.85"W 3"H; Weight: 3 lb (6 books)

13"L 15"W 12.5"H; Weight: 9 lb (25 books)

Printed in the US



Sous Vide Holiday

Gourmet Recipes for a Simple Holiday Feast

Edited by Mary Dan Eades

Photography by Mehosh Dziadzio

Paradox Press

Step-by-step instructions and a selection of chef-tested recipes guide you through the simple ways of sous vide cooking. Now everyone, from the rank novice to the accomplished cook, can easily turn out gourmet holiday meals with little hands-on time. Filled with sous vide recipes for tantalizing appetizers, entrées, side dishes, and desserts, as well as tips for planning and organizing meal preparation, and full-color photos showing food presentation, this book makes holiday cooking stress-free.

SKU: SBB-00101 (6 books); SBC-00101 (25 books)

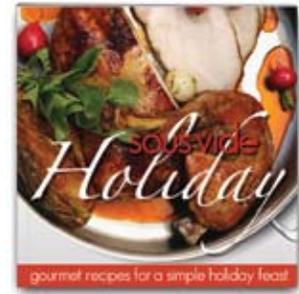
ISBN: 978-0-9844936-2-3

Dimensions: 6.75"H 6.75"W 0.25"D; 64 pages

Master Carton Dimensions: 9.25"L 6.85"W 3"H; Weight: 3 lb (6 books)

13"L 15"W 12.5"H; Weight: 9 lb (25 books)

Printed in China

**Sous Vide One Pots**

Simple Recipes for All-in-one-pot Meals

Edited by Mary Dan Eades

Photography by Mehosh Dziadzio

Paradox Press

When cooked sous vide, one-pot recipes transcend the notion of convenient-but-bland dishes. The vacuum-sealed pouch ensures that the food being cooked cannot dry out, and locks in flavor and nutrients. Because individual foods can be simmered in separate pouches in the water bath, their distinct flavors are enhanced. Filled with traditional and new kitchen-tested recipes, this book is the sous vide guide to convenient, gourmet meals that are ready and waiting at the end of the day.

SKU: SBB-00105 (6 books); SBC-00105 (25 books)

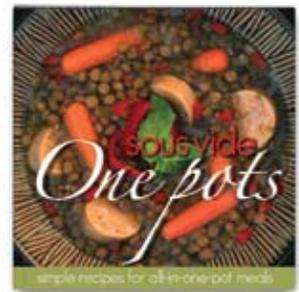
ISBN: 978-0-9844936-5-4

Dimensions: 6.75"H 6.75"W 0.25"D; 64 pages

Master Carton Dimensions: 9.25"L 6.85"W 3"H; Weight: 4 lb (6 books)

13"L 15"W 12.5"H; Weight: 23 lb (25 books)

Printed in the US

**Sous Vide Poultry**

Recipes for Moist, Tender Poultry Dishes

Edited by Mary Dan Eades

Photography by Mehosh Dziadzio

Paradox Press

From hens scratching the dirt in the tiniest villages in the most remote corners of the globe to the gargantuan production operations that are the stuff of documentary exposés, poultry is what's for dinner. And there is no better way to prepare it than *en sous vide*, which results in perfectly cooked meat that's tender, succulent, and flavorful. Chicken cordon bleu, fennel-scented cornish game hens, braised turkey legs, duck confit—all cooked to tender, succulent perfection with the simple, hands-off sous vide technique. *Sous Vide Poultry* is the cook's guide to making what's for dinner an all-new menu.

SKU: SBB-00104 (6 books); SBC-00104 (25 books)

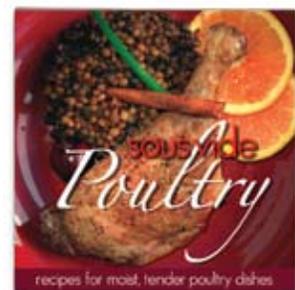
ISBN: 978-0-9844936-4-7

Dimensions: 6.75"H 6.75"W 0.25"D; 64 pages

Master Carton Dimensions: 9.25"L 6.85"W 3"H; Weight: 4 lb (6 books)

13"L 15"W 12.5"H; Weight: 23 lb (25 books)

Printed in the US



Why cooks choose SousVide Supreme

Convenience for the Home Cook

The award-winning SousVide Supreme water oven makes it easy for anyone to cook gourmet meals with minimal hands-on time. Set the temperature and let the machine do the cooking for you.

Foolproof Results

Food is cooked to the perfect degree of doneness every time. Steak, cooked evenly from edge to edge; tender, juicy chicken breasts; vibrant vegetables; ribs with meat falling off the bone.

Maximum Food Value

Cooking in air-tight pouches seals in nutrients and juices, and prevents shrinkage.

Quality and Service Excellence

We offer the finest in home sous vide appliances at an affordable price. Each product is backed by our warranty and concierge customer service, and an active online community sharing the latest recipes and tips. We guarantee customer satisfaction.

Removable Lid

Contains steam during cooking and inverts to hold food pouches when removed from the water bath.

Recessed Side Handles

Insulated and positioned asymmetrically to aid in carrying and emptying the water bath.

Energy-efficient, Silent Operation

Once preheated, uses energy equivalent to a 60-watt light bulb and emits very little heat.

Precise Temperature Control

Temperature is set and controlled within 1°F/0.5°C increments for perfectly cooked food.

Easy-to-use Control Panel

Shows temperature, heating, and timer status.

Counter-worthy Design

Features a compact, sleek design that will suit any kitchen.



Pouch rack may be used three ways to separate food for even cooking. Wire handle extends under the grill for lifting contents. Lid inverts for use as a tray.



Bottom grill generates thermal convection currents for even temperature distribution.

“ ...makes every meal a 4-star meal. ”

~ Brooke Parkhurst,
New York Daily News

**Ask about
in-store
marketing
programs
to increase
sales!**

contact sales@sousvidesupreme.com

SousVide
S U P R E M E ®