Sous Vide basins



Product information

SKU	SOUSVIDEBASINS
Product name	Sous Vide basins
Dimensions	mm

Description

Metos sous-vide basins for cooking and chilling

Custom made sous-vide solutions
Sous-vide cooking has many advantages in the commercial kitchen. Metos specialize in the production of customized sousvide equipment. The sous-vide cooking method cooks food under vacuum which contributes to the preservation of the product. Metos has extensive experience in the production of sous-vide equipment which is produced in brushed stainless steel for easy cleaning. The user-friendly touch-screen display serves all the functions of the machine.

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

Sous-vide benefits
Even though the sous-vide cooking method was developed in a lab there is nothing artificial about food cooked in a sous-vide. Vacuum prepared products have longer shelf life and the

cooking bags retain aroma and overall quality of the food offering a full taste experience. In addition sous-vide cooking ensures maximum tenderness in all meat cuts.

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

Food production process example:
Casseroles cooked in the morning are dosed hot directly from the kettle to sous-vide bags. The pump doses even portions with scale or accurate power-time setting, only one work phase needed for this. After sealing the bags are chilled down to 3°C in our efficient sous-vide basin.
During first batch chilling the next batch is cooked in kettle or some other dish in sous-vide bags in oven. After cooling the first batch is finished, it is moved to a cold room and the next batch is put in to cooling basins.
The last batch in the evening is meats requiring long cooking times. The meats in sous-vide bags are put in to baskets and fitted with core temperature probe. During the night the meats are cooked gently according to preset programme and when cooking process is finished products are cooled automatically to 3°C.
In the morning meats are cooked and cooled and ready to be moved for cold storage. The basin is ready for next cooling batch. Maybe there is a batch of overnight cooked food in the Metos iCombi waiting for cooling.

Sous-vide saves the taste
- Ensures tender meat
- Retains the aroma and the quality
- Preserves food longer
- Minimizes shrinkage

Sous-vide system advantages:
- Timesaving
- Flexibility
- Easy workflow
- More hygienic products
- More productivity
- 50 recipe library