UK

SOUS-VIDE

Custom Made
Sous-Vide
Solutions

Food & Kitchen Machinery

JOM

JOM - Food & Kitchen Machinery

SOUS-VIDE

NEWS

Double fully automatic sous-vide bath

- 2-in-1 sous-vide bath
- Each bath is an independent unit
- Can be used as a heating bath
- Can be used as a cooling bath
- Data log for each bath for selfmonitoring
- The sous-vide bath can handle recipes
- Possibility to hoist the hot sous-vide treated product directly into the cooling bath to complete the sous-vide process

Custom Made Sous-Vide Solutions

Sous-vide cooking has many advantages in the commercial kitchen. We specialise in the production of customised sous-vide equipment.

The sous-vide cooking method cooks food under vacuum which contributes to the preservation of the product. We have 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 it 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.

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

With sous-vide the taste is the winner:

- Ensures tender meat
- Retains the aroma and overall quality of the food
- Preserves food longer
- Minimizes shrinkage

Custom Made Sous-Vide Solutions for your specific needs

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.

The origin of the sous-vide

Based on results dating back to 1799 American and French engineers in the mid 1960'ies began developing the sous-vide method to extend shelf life of prepared food. In 1974 the French cook Georges Pralus discovered that foie gras would retain its fat and texture when prepared under vacuum. During the 1970'ies the method was refined and important factors like cooking time and temperature were determined.

JOM sous-vide system features baskets and a crane for minimizing heavy lifting

Sous-vide systems offer many advantages:

- Timesaving
- Flexible
- Minimizes staff requirements
- Easy workflow
- More hygienic

Technical Specifications and Information on the back →

TECHNICAL SPECIFICATIONS: SOUS-VIDESYSTEM

ITEM NO	55126	55190	55250	55300	55378	55450	55500
Power (kW)	34	41,5	49	57	68	75	83
Current (amp)	49	60	71	82	98	109	120
Drain (dia) (mm)	100	100	100	100	100	100	100
Cold water	3/4" 3 bar	1" 3 bar	1" 3 bar	5/4" 3 bar	5/4" 3 bar	5/4" 3 bar	5/4" 3 bar
Hot water	3/4" 3 bar	1" 3 bar	1" 3 bar	5/4" 3 bar	5/4" 3 bar	5/4" 3 bar	5/4" 3 bar
Heating element á 7,5 kW	4	5	6	7	8	9	10

TECHNICAL SPECIFICATIONS: SOUS-VIDESYSTEM – STACK BASKETS

Kg per batch	126 kg	190 kg	250 kg	300 kg	378 kg	450 kg	500 kg
Water consumpt. hot/cold, L	320	385	645	725	775	1085	1225
Sous-vide, empty (kg*)	360	380	530	540	550	810	835
Sous-vide (total kg**)	810	950	1430	1570	1710	2350	2560
Length (mm)	1764	1764	2564	2564	2564	3364	3364
Width (mm)	1333	1333	1333	1333	1333	1333	1333
Height (mm)	1095	1095	1095	1095	1095	1095	1095
No. of baskets/trolley	5/1	7/1	10/2	12/2	14/2	18/3	21/3
Dimensions baskets (L x W x H)	740x740 x100mm	740x740 x100mm	740x740 x100mm	740x740 x100mm	740x740 x100mm	740x740 x100mm	740x740 x100mm

TECHNICAL SPECIFICATIONS: SOUS-VIDESYSTEM – PULL-OUT BASKETS

Kg per batch	126 kg	190 kg	250 kg	300 kg	378 kg	450 kg	500 kg
Water content, empty (L)	575	865	1150	1450	1730	2000	2300
Sous-vide, empty (kg*)	400	450	600	750	900	1050	1200
Sous-vide (total kg**)	975	1315	1750	2190	2630	3060	3500
Length (mm)	1764	2164	2564	2964	3364	3764	4164
Width (mm)	1333	1333	1333	1333	1333	1333	1333
Height (mm)	1095	1095	1095	1095	1095	1095	1095
No. of baskets/trolley	14/1	21/2	28/2	35/3	42/3	49/4	56/4
Dimensions baskets (L x W x H)	730x330 x80mm	730x330 x80mm	730x330 x80mm	730x330 x80mm	730x330 x80mm	730x330 x80mm	730x330 x80mm

* sous-vide incl. baskets ** sous-vide incl. baskets, water and product

TECHNICAL SPECIFICATIONS: CHILLER

Chiller	ANL 070	ANL 090	ANL 152	ANL 152	ANL 202	NRB 282	NRB 302
Total power input kW	5,0	6,8	10,6	10,6	13,8	19,8	22,2
Amp	11	14	21	21	27	35	41
Cooling capacity kW	16,7	22,5	33,3	33,3	43,3	56,5	64,3

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