



DCNORRIS



sous vide
the key to
precision
cooking

www.dcnorris.com





sous vide
perfect
results
every time

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.

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 flavours and preserves the 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 recognised.

Benefits

- Improved flavour and texture of food products
- Important nutrients and vitamins are 'locked-in'
- Removes risk of overcooking and 'drying-out'
- Retains product integrity
- Savings of 10-20% are possible from increased meat yields, control of ingredient inventory and the use of standard recipes
- Accurate temperature control
- Increased shelf life
- Builds up a stock of quality food for future use
- Consistent quality by the use of controlled production techniques
- No direct human or utensil contact during cooking or cooling
- Save on labour costs
- Production can be centralised for operations where food is distributed to off-site locations

cook tank the process

1. Pre-packed pouches are placed into wire baskets in the Cook Tank.
2. Target temperatures and times are set.
3. A temperature probe (which is sealed within the bag) is placed in the core of one of the products and the system is started.
4. Hot water is recirculated ensuring even heat distribution. No 'hot spots'.
5. As soon as the product reaches its core temperature a timer is started.
6. 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.
7. 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.

Cook Tank Features

Fully automated stainless steel Cook Tank with HMI control panel

- Fully automatic operation for cooking/cooling stages
- Option of either a built-in electric basket lift or overhead hoist arrangement for loading of product
- Spring assisted hinged tank cover with built-in interlock safety switch
- Integral heat exchanger and pipework arrangement
- Temperature probes (tank mounted and handheld)
- Mitsubishi HMI colour touch screen
- DCN Virtual Chart Recorder
- Slow overnight meat cooking
- Power failure memory retention
- Rotating drum (Cook Tank Tumble Chiller model)

Cook Tank Capacities

Model CT-5	250 kg (551 lbs)
Model CT-10	400 kg (882 lbs)
Model CT-20	800 kg (1764 lbs)

Approximate/product dependent

Summary

Products cooked using the Sous Vide method are fresh tasting and extremely tender without losing any of the original colour, flavour 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.

DCN also offer a Cook Tank/ Tumble Chiller dual purpose machine which delivers all the advantages of the standard Cook Tank (for stationary Sous Vide cooking/cooling) whilst 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



sous vide

sample menu items



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



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