

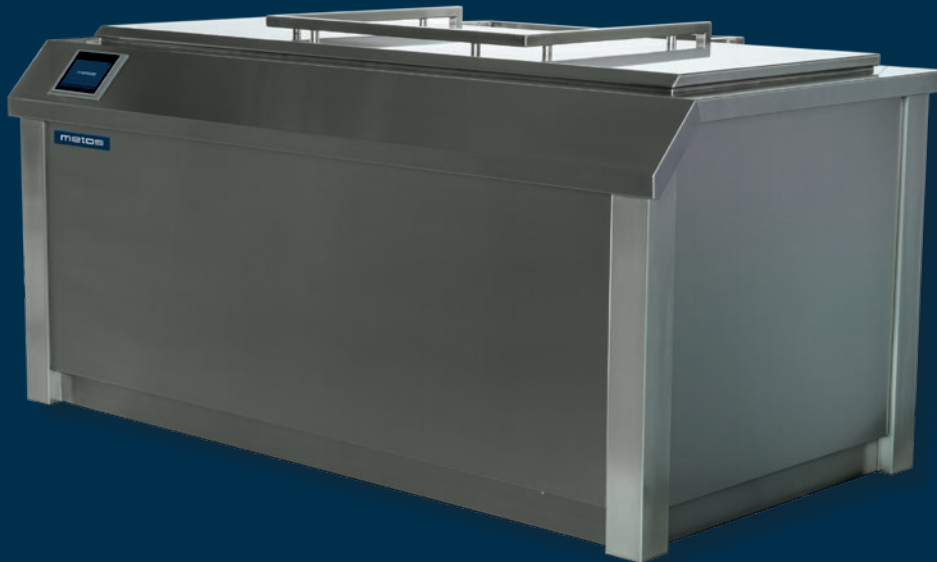
metos
cooking solutions

***Metos Sous vide
Custom Made Sous vide Solutions***



mcs.metos.com

Food & Kitchen Machinery



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

Sous vide system includes racks and a crane for minimizing heavy lifting

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



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 cooked food is chilled in same bath or in really big production you have separate cook bath and Cooling bath and you move the racks after cooking to Cooling baths. This saves water and time what it takes to change bath temperatures.

The baths can also be ordered as chilling only, which means they only produce cold water all the time. The baths are connected to ice bank or fluid chiller unit producing the ice water for chilling.

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.

Sous vide systems offer many advantages:

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

Metos Sous Vide and Cooling baths

Meats, Fish, Poultry, Vegetables are vacuumed packed and placed into the baskets. The Unit Cook and Chill the product automatically. Complete with pull out baskets, overhead lifting crane, cage trolley, remote chilling unit.

Sous vide and Cooling bath 126

MG4001406	Sous vide and Cooling bath Metos 126
MG4001424	Remote chiller unit for Metos Sous vide and Cooling bath 126
MG4001433	Lifting device for Metos Sous vide and Cooling bath 126

Sous vide and Cooling bath 2x126

MG4001407	Sous vide and Cooling bath Metos 2x126
MG4001425	Remote chiller unit for Metos Sous vide and Cooling bath 2x126
MG4001434	Lifting device for Metos Sous vide and Cooling bath 2x126

Sous vide and Cooling bath 190

MG4001408	Sous vide and Cooling bath Metos 190
MG4001426	Remote chiller unit for Metos Sous vide and Cooling bath 190
MG4001435	Lifting device for Metos Sous vide and Cooling bath 190

Sous vide and Cooling bath 250

MG4001409	Sous vide and Cooling bath Metos 250
MG4001427	Remote chiller unit for Metos Sous vide and Cooling bath 250
MG4001436	Lifting device for Metos Sous vide and Cooling bath 250

Sous vide and Cooling bath 300

MG4001410	Sous vide and Cooling bath Metos 300
MG4001428	Remote chiller unit for Metos Sous vide and Cooling bath 300
MG4001437	Lifting device for Metos Sous vide and Cooling bath 300

Sous vide and Cooling bath 378

MG4001411	Sous vide and Cooling bath Metos 378
MG4001429	Remote chiller unit for Metos Sous vide and Cooling bath 378
MG4001438	Lifting device for Metos Sous vide and Cooling bath 378

Sous vide and Cooling bath 450

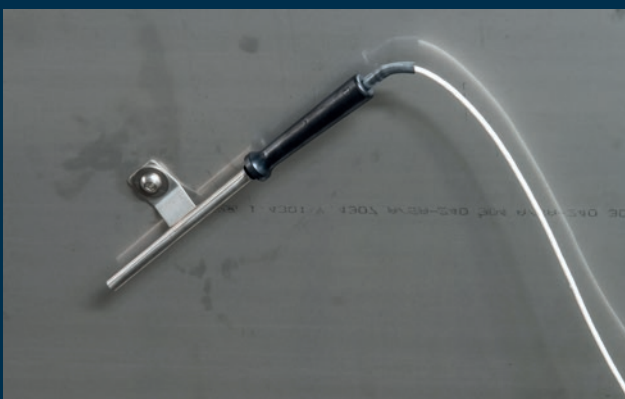
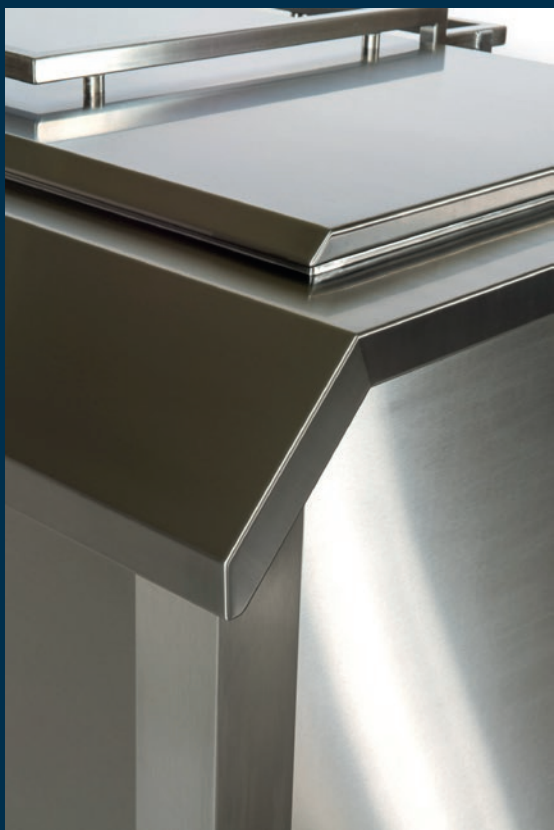
MG4001412	Sous vide and Cooling bath Metos 450
MG4001430	Remote chiller unit for Metos Sous vide and Cooling bath 450
MG4001439	Lifting device for Metos Sous vide and Cooling bath 450

Sous vide and cooling bath 500

MG4001413	Sous vide and Cooling bath Metos 500
MG4001431	Remote chiller unit for Metos Sous vide and Cooling bath 500
MG4001440	Lifting device for Metos Sous vide and Cooling bath 500

Sous vide and cooling bath 1000

MG4001414	Sous vide and Cooling bath Metos 1000
MG4001432	Remote chiller unit for Metos Sous vide and Cooling bath 1000
MG4001441	Lifting device for Metos Sous vide and Cooling bath 1000



Metos Cooling baths

Units Chill the product automatically. Liquid and Semi Liquid products are filled into bags, then sealed. Bags are loaded into baskets. Complete with pull out baskets, overhead lifting device, cage trolley, remote chilling unit.

Cooling bath 126kg

MG4001416	Cooling bath 126 kg with pull out baskets
MG4001424	Remote chiller unit for Metos Sous vide and Cooling bath 126
MG4001442	Lifting device for Metos Cooling bath 126

Cooling bath 190kg

MG4001417	Cooling bath 190kg with pull out baskets
MG4001426	Remote chiller unit for Metos Sous vide and Cooling bath 190
MG4001443	Lifting device for Metos Cooling bath 190

Cooling bath 250kg

MG4001418	Cooling bath 250kg with pull out baskets
MG4001427	Remote chiller unit for Metos Sous vide and Cooling bath 250
MG4001444	Lifting device for Metos Cooling bath 250

Cooling bath 300kg

MG4001419	Cooling bath 300kg with pull out baskets
MG4001428	Remote chiller unit for Metos Sous vide and Cooling bath 300
MG4001445	Lifting device for Metos Cooling bath 300

Cooling bath 378kg

MG4001420	Cooling bath 378kg with pull out baskets
MG4001429	Remote chiller unit for Metos Sous vide and Cooling bath 378
MG4001446	Lifting device for Metos Cooling bath 378

Cooling bath 450kg

MG4001421	Cooling bath 450kg with pull out baskets
MG4001430	Remote chiller unit for Metos Sous vide and Cooling bath 450
MG4001447	Lifting device for Metos Cooling bath 450

Cooling bath 500kg

MG4001422	Cooling bath 500kg with pull out baskets
MG4001431	Remote chiller unit for Metos Sous vide and Cooling bath 500
MG4001448	Lifting device for Metos Cooling bath 500

Cooling bath 1000kg

MG4001423	Cooling bath 1000kg with pull out baskets
MG4001432	Remote chiller unit for Metos Sous vide and Cooling bath 1000
MG4001449	Lifting device for Metos Cooling bath 1000



an Ali Group Company



the spirit of excellence

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