

KITCHENIX™

ORIGINAL SOUS VIDE WATER **COOKING** & **CHILLING** FOR RESTAURANTS & CATERERS



INSTALLED UNDER LOW CEILING
ONLY REQUIRES ELECTRICAL ENERGY
INTEGRATED **HEATING** & **CHILLING** EXCHANGERS
EXTREMELY FLEXIBLE WITH 4x100kg/4x220lbs. BATCHES
FULL TRACEABILITY WITH WEB-BASED & ADVANCED CONTROLS
SUITED FOR TRADITIONAL SOUS-VIDE, STAINLESS TRAYS, GLASS JARS, ...
SAME FEATURES AS THE LEADERS: TAKE ADVANTAGE OF 30-YEARS+ EXPERIENCE

▶ SOUS VIDE PRODUCTS



▶ PLASTIC -FREE CONTAINERS

READY MEAL in GLASS JARS



STAINLESS STEEL TRAYS

