

A close-up photograph of a stainless steel metal rack inside a commercial kitchen. The rack is filled with several yellow sous-vide bags. One bag in the foreground is open, revealing a piece of meat with a black sous-vide core probe inserted into it. The probe has a black handle and a metal tip. The background shows more racks and kitchen equipment, slightly out of focus.

Sous-vide and pasteurisation kit. The accessory for more safety.

Germ-free, durable and yet gently cooked.

Hygienic care when handling fresh eggs, meat, fish and poultry is a matter of course in the professional kitchen, but it involves a lot of effort. The planning, storage, utilisation, HACCP documentation and many other areas of the kitchen are heavily regulated.

One example is raw eggs. If their pasteurisation is documented, they can be served without hesitation, for example as soft breakfast eggs.

This is just one of many examples of how kitchens are significantly expanding their food offerings, bringing more fresh, additive-free dishes to the menu. This is particularly important in kitchens that cater to guests with weak immune systems, such as children and the elderly. The wishes and needs of this target group in particular can therefore be adequately taken into account.

- **The RATIONAL sous-vide core probe**
 - › Preserving without loss of flavour
 - › One accessory, different applications
 - › Easy to handle
 - › More flexible use
(9 additional, intelligent cooking paths)
 - › Scientifically tested and certified





Sous-vide with pasteurising.

More flexibility
with safety.

- › More food safety
- › Longer food shelf life
- › Easy to reproduce
- › Flexible food utilisation

Pasteurisation – the chicken egg example

If raw eggs are pasteurised with the iCombi Pro using the intelligent control, the germs are largely killed by gentle heating. The egg white structure remains intact and the egg remains liquid. The quality and flavour remain, and the shelf life is extended.

Improve processes:

With pasteurisation, production can be staggered, such as in times when the workload is smaller. At the same time, dishes can be created which can then be processed further by anyone in the kitchen. Quantity-optimised pre-production or the possibility to benefit from offers in raw material purchasing for the longer term saves resources and money.

One accessory – two applications

Sous-vide:

Precise temperature, gently cooked – with sous-vide the natural colours, flavours and aromas of the food are preserved. This makes for delicious and healthy food.

Pasteurising:

Pasteurised, home-made convenience products such as pasta, meat dishes but also soups or sauces are can be stored for longer ready for further processing. And the pasteurised products are also great for the take-away business.

