

# PRODUCT CATALOGUE

2025 1<sup>st</sup> Semester



# Dear Customers

We are pleased to share with you this catalog, the result of 16 years of dedication and expertise.

The past few years have brought many challenges to the catering, hotel, and hospitality industries. Yet, throughout these turbulent times, our commitment remains unchanged: to support you in your journey and in bringing your new projects to life.

If you have any questions about our products or services, please don't hesitate to contact our sales team:  
[info@sousvideconsulting.com](mailto:info@sousvideconsulting.com)  
or by phone +49 (0)15903034727.

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**Antoine Rémy**  
Director  
**Sous Vide Consulting**

Sous Vide Consulting is a German company based in Stuttgart. We are high-tech craftsmen, combining precision engineering with culinary innovation. Since 2009, we have been designing, manufacturing, and distributing the SWID, a premium immersion circulator for sous vide cooking.

We are proud to be the only company on the market offering a 2-year warranty and a minimum 10-year reparability on a professional-grade immersion circulator.

While continuing to develop new innovations, we are also expanding our range of sous vide cooking products. To do this, we carefully select well-established and reputable European manufacturers known for their high-quality and reliable products.

In 2019, we launched our exclusive VIP program, which offers free\* maintenance and repairs of the SWID immersion circulator to customers who purchase their cooking pouches from us. These pouches, made in Germany, combine exceptional quality with competitive pricing.

Beyond sous vide cooking solutions, we also offer innovative accessories, including universal lids for vacuum-sealing the contents of gastronorm containers and thermoboxes.

A handwritten signature in black ink that reads "A. Rémy". The signature is fluid and cursive, with a long horizontal stroke at the beginning.

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# IMMERSION CIRCULATOR & ACCESSORIES

[swid] *Premium*



The **SWID Premium** is a top-of-the-range immersion circulator designed and manufactured in Germany. Its exceptional technical specifications, power and minimum 10-year reparability make it the most advanced immersion circulator on the market.

Extremely accurate and stable, all the immersed parts of the **SWID Premium** are made of stainless steel.

Thanks to its reinforced components it can be used intensively in both small and large containers.

Easy to clean and maintain, it will be the ideal partner for demanding Caterers and Chefs.

POWER	2,400 W
STABILITY	± 0.05°C (Platine Pt100 sensor)
VOLUME	10 to 58 Liters
TEMPERATURE RANGE	25°C to 95°C (77°F to 203°F)
DIMENSIONS	124 x 190 x 268 mm (4.9/7.5/10.5 in)
WEIGHT	2.2 kg (4.6 lbs)
PRICE excl. VAT*	695.00 €*

[swid]



Just as accurate, stable and reliable as its big brother, the **SWID Premium**, the **SWID** is perfectly suited to intensive use in small or medium-sized containers (28L or GN 1/1). It is ideal for small gastro restaurants but can also be used on an occasional basis in a 58L (GN 2/1) container.

POWER	1,800 W
STABILITY	± 0.05°C (Platine Pt100 sensor)
VOLUME	10 to 28 Liters (Ponctually 58 Liters)
TEMPERATURE RANGE	25°C to 95°C (77°F to 203°F)
DIMENSIONS	124 x 190 x 268 mm (4.9/7.5/10.5 in)
WEIGHT	2.1 kg (4.6 lbs)
PRICE excl. VAT*	495.00 €*



## ACCESSORIES



### Transport Case

For 1, 2 or 3 SWID

Shockproof and waterproof case. Ideal accessory for an outdoor performance. High quality suitcases.

Ref.	Info	Dim.(mm)	Price*
Case S1	1 x SWID	365 x 295 x 170	109.00 €
Case S2	2 x SWID	510 x 420 x 215	211.00 €
Case S3	3 x SWID	510 x 420 x 215	216.00 €



### GN 1/1 , 2/1 Container & Lid

Special cut for the SWID

Stainless steel container and polycarbonate lid perfectly adapted to the SWID.

Ref.	Weight	Dim.(mm)	Price*
GN 1/1	4 kg	325 x 530 x 200	109.00 €
GN 2/1	8 kg	650 x 530 x 200	146.00 €



### Insulated Sleeve GN 1/1 & GN 2/1

Energy saver

The **SWISL** is a 5mm thick neoprene sleeve and lid. Electricity Consumption - 50%.

Ref.	Info	Price*
SWISL 1/1	3 parts system	52.99 €
SWISL 2/1	3 parts system	68.00 €

**HIGH QUALITY**  
MADE IN GERMANY



### VIP OFFER

We become your supplier of sous vide cooking pouches (see page 12)...therefore we maintain and repair your **SWID**, even beyond the warranty period.



(\*) excl. VAT and excl. shipping costs

# THERMOMETER

& ACCESSORIES

swat



## SWAT Pt1000 and Thermocouple Type K Thermometers

For Sous Vide and Oven Cooking

The SWAT is a thermometer with a Platinum Pt1000 probe of extremely high precision (Class A) and reliability. SWAT's technical specifications far exceed those of Type K Thermocouple thermometers (see comparison below). Unlike other type K thermometers, the SWAT does not require periodic calibration checks. The SWAT is delivered as standard with a 6 cm long waterproof Ø 1.5 mm probe (ref. Sonde011) for Sous Vide cooking in a water bath and a fixing system with suction mount. Other Pt1000 probes and a protective case are available as optional extras.

COMPARISON	SWAT (Pt1000)	THERMOCOUPLE TYPE K
Accuracy	$\pm 0.15^{\circ}\text{C}$	$\pm 0.3^{\circ}\text{C}$
Accuracy Drift	Negligible	A calibration check is required every 2 years. <b>Accuracy drift risk of <math>\pm 1.5^{\circ}\text{C}</math></b>
Probe Fixation System	Rotating ring preventing accidental disconnection of the probe.	Flat plug. Risk of the probe being disconnected if thermometer falling
Probe price	99.00 € excl. VAT*	As from 120.00 € excl. VAT*
Probe Replacement	Simple, it is not necessary to calibrate the thermometer to the probe.	Requires a calibration check between the thermometer and the new Type K Thermocouple probe. <b>Risk of inaccuracy of <math>\pm 1.5^{\circ}\text{C}</math>.</b>
Alarm	Visual and audible alarm.	/

HIGH Q  
MADE IN



## SWAT Pt1000 Thermometer

Sold with a 6 cm long waterproof Ø 1.5 mm probe for Sous Vide cooking in a water bath and a fixing system with suction mount.

Ref.	Dimensions	Weight	Price*
SWAT	110 x 55 x 25 mm	130 g	249.00 €

## Pt1000 Probes

Pt1000 probe (Class A), Ø 1.5 mm, waterproof for Sous Vide in a water bath or in an oven (200°C max.).

Ref.	Ø	Length	Weight	Price*
Sonde011	1.5 mm	6 cm	30 g	99.00 €
Sonde012	1.5 mm	8 cm	30 g	99.00 €
Sonde01	1.5 mm	10 cm	30 g	99.00 €
Sonde013	1.5 mm	12 cm	30 g	99.00 €
Sonde014	1.5 mm	15 cm	30 g	99.00 €



SWAT probe Pt1000 (Classe A), Ø 3 mm, exclusively suitable for use in an oven. This probe is not waterproof and is unsuitable for water baths.

Ref.	Ø	Length	Weight	Price*
Sonde02	3 mm	10 cm	30 g	99.00 €



## WECK glass lid with 12 mm Ø cutout for probe or valve

For autoclave, SWIP pasteurizer (p.16) or simply in a water bath. Food grade silicone cap or valve -60°C to +180°C.

Ref.	Description (lid, cap or valve)	Price*
WLIDRRX	1 x RR40 or 60, 80, 100, 120 + 1 x silicone cap	22.00 €
WCAP	1 x silicone cap (extra)	3.50 €
WLID-V	1 x RR40 or 60, 80, 100, 120 + 1 x Valve	22.00 €

## Transport Case for the SWAT & accessories

This protective case is designed for the SWAT thermometer. Locations have been provided for the thermometer case, 2 temperature probes and a suction mount fixation system. A notch is present to place a few pieces of adhesive foam. This suitcase is sold without the accessories listed above.

Ref.	Dimensions	Weight	Price*
CASE 4	270 x 215 x 105 mm	700 g	83.00 €



(\*) excl. VAT and excl. shipping costs

# VACUUMPACKING

## Clamp Machines

**lava**<sup>®</sup>

### Vacuum packing machine for embossed bags

Compact, Powerful, Wide Welding Bars, Maintenance-Free



German quality LAVA machines are distinguished by their small liquid collection tray. They are provided (except for the LAVA V100-P) with a manual vacuum control valve to prevent fragile products from being crushed. Unlike a chamber vacuum machine, LAVA dry pumps require no maintenance. Double or triple sealing bars, depending on the model, with lengths ranging from 340 to 1,210 mm will satisfy all types of user. LAVA machines can only be used with **embossed** bags (see page 13).



**V100-P (340 mm)**  
Price\*: 275.00 €



**V300-P (340 mm), black or white**  
Price\*: 405.00 €



**V400-P (460 mm)**  
Price\*: 749.00 €



**V500-P (720 mm)**  
Price: 1,069.00 €



**V500-P XL (1,210 mm)**  
Price\*: 1,686.00 €



	V100-P	V300-P	V400-P	V500-P	V500-P XL
PUMP POWER	35 L/min	35 L/min	35 L/min	3 x 20 L/min	3 x 20 L/min
MAX. VACUUM	-0.94 bar	-0.96 bar	-0.94 bar	-0.97 bar	-0.97 bar
PRESSURE GAUGE	Bar Graph Display	Manometer	Manometer	Manometer	Manometer
SEALING BAR LENGTH	340 mm	340 mm	460 mm	720 mm	1,210 mm
SEALING	Double	Double	Triple	Triple	Triple
PEAK POWER	500 W	600 W	1,100 W	1,800 W	2,600 W
DIMENSIONS mm	410 x 230 x 98	410 x 230 x 98	587 x 280 x 115	827 x 280 x 115	1,325 x 280 x 115
WEIGHT	4.40 kg	4.90 kg	12.85 kg	20.5 kg	32 kg

(\*) excl. VAT and excl. shipping costs

# VACUUMPACKING

## Chamber Machines

**SVC**  
Sous Vide  
Consulting



### Mini VAC

Sealing bar length 200 mm

**Pump:** Busch 4 m<sup>3</sup>/h

**Chamber Dimensions**

200 x 280 x 90 mm (W x D x H)

**Machine Dimensions**

260 x 400 x 250 mm



### SVC 250

Sealing bar length 250 mm

**Pump:** Busch 4 m<sup>3</sup>/h (with dehumidification program)

**Chamber Dimensions**

265 x 350 x 90 mm (W x D x H)

**Machine Dimensions**

315 x 520 x 260 mm

**KOMET**  
GERMANY



### Evolution 300

Sealing bar length 305 mm

**Pump:** 8 m<sup>3</sup>/h

**Chamber Dimensions**

320 x 350 x 120 mm (W x D x H)

**Machine Dimensions**

370 x 400 x 305 mm



### Vacuboy

Sealing bar length 350 mm

**Pump:** 10 m<sup>3</sup>/h

**Chamber Dimensions**

360 x 380 x 140 mm (W x D x H)

**Machine Dimensions**

400 x 500 x 360 mm



### Nikivac

Sealing bar length 405 mm

**Pump:** 16 m<sup>3</sup>/h

**Chamber Dimensions**

430 x 400 x 160 mm (W x D x H)

**Machine Dimensions**

400 x 540 x 400 mm



We can also offer you vacuum machines with sealing bars longer than 405 mm. Please do not hesitate to contact us.

# VACUUM OF GN CONTAINER's CONTENTS

Universal lids



Watch our video on  
this product



Do you usually wrap gastro containers with a cling film before putting them in a fridge? **OPTIMIZE THE STORAGE AND FRESHNESS OF YOUR PRODUCTS** by vacuuming the contents of your GN containers using a universal lid and a portable pump!

Vacuum packing fruits, vegetables, cheeses, meats and other preparations for storage for a few days is often a problem. Indeed, vacuum packing in a regular pouch is not suitable for fragile food stuff. In addition, it requires many time-consuming manipulations as well as the use of a significant amount of plastic pouches.

Our solution makes it possible to vacuum the contents of regular stainless steel GN containers. Just equip yourself with our portable pump and a universal lid for each of your containers.

No need to buy special ones. Those you already use in your kitchen are compatible with our system (provided that the container corners have a flat surface, as on the picture).





## PUMP

Portable and rechargeable

### Pump PVP

Ref: PVP 350 mb

Ref: PVP 500 mb

Price\*: 197.00 €

Very easy to use, the pump automatically stops vacuuming the contents of the GN container as soon as the maximum vacuum is reached. The battery life allows several consecutive days of vacuuming process. Recharging on the base is quick. The pump does not require any special maintenance and is easily repairable.

## »» Universal Lids



### Lid GN 1/1

Ref: LID 1/1

Price\*: 99.00 €



### Lid GN 1/2

Ref: LID 1/2

Price\*: 51.99 €



### Lid GN 1/3

Ref: LID 1/3

Price\*: 38.00 €



### Lid GN 1/4

Ref: LID 1/4

Price\*: 32.99 €



### Lid GN 1/6

Ref: LID 1/6

Price\*: 22.00 €



### Lid GN 1/9

Ref: LID 1/9

Price\*: 17.00 €



(\*) excl. VAT and excl. shipping costs



The PVP 500 pump (the most powerful) is compatible with all sizes of GN containers except GN 1/1 containers for which it is necessary to purchase reinforced containers. Please contact us for a quote. ALL containers (including GN 1/1) can be used with the PVP 350 pump.

# SOUS VIDE POUCHES

## Preservation, Cooking, Shrinkable

### Smooth Regular Pouch, 90 microns

-18°C to +70°C

Flexible pouches, 3-side seal, for vacuum chamber machines only.



Ref.	Dimensions	Price*/100	Price* /200	Price*/250	Price*/500	Price*/1,000
SCO150200	150 x 200 mm	3.80 € excl. VAT*	-	-	-	38.00 € excl. VAT*
SCO200300	200 x 300 mm	6.00 € excl. VAT*	-	-	30.00 € excl. VAT*	-
SCO300300	300 x 300 mm	11.00 € excl. VAT*	-	27.50 € excl. VAT*	-	-
SCO300400	300 x 400 mm	12.20 € excl. VAT*	-	30.50 € excl. VAT*	-	-
SCO300600	300 x 600 mm	24.50 € excl. VAT*	49.00 € excl. VAT*	-	-	-
SCO400400	400 x 400 mm	19.50 € excl. VAT*	39.00 € excl. VAT*	-	-	-
SCO400600	400 x 600 mm	30.00 € excl. VAT*	60.00 € excl. VAT*	-	-	-

(\*\*) Prices for 100 regular pouches are given as an indication.

Regular pouches are only sold in boxes of 200, 250, 500 or 1,000 pouches (depending on references).

### Smooth Cooking Pouch +121°C, 80 microns

-40°C to +121°C

Flexible pouches, 3-side seal, transparent, designed for sous vide cooking food. The pouches also allow cold storage, freezing, deep freezing as well as reheating in a water bath or oven.

Smooth pouches for vacuum packing chamber machines, only.

Ref.	Dimensions	Price*/100	Price*/250	Price*/500	Price*/1,000
SC150250	150 x 250 mm	9.00 € excl. VAT*	-	43.00 € excl. VAT*	-
SC160200	160 x 200 mm	8.75 € excl. VAT*	-	-	84.00 € excl. VAT*
SC180250	180 x 250 mm	11.00 € excl. VAT*	-	52.50 € excl. VAT*	-
SC200300	200 x 300 mm	12.00 € excl. VAT*	-	57.50 € excl. VAT*	-
SC200350	200 x 350 mm	15.00 € excl. VAT*	-	73.00 € excl. VAT*	-
SC250400	250 x 400 mm	20.00 € excl. VAT*	47.00 € excl. VAT*	-	-
SC300400	300 x 400 mm	23.00 € excl. VAT*	54.75 € excl. VAT*	-	-
SC400600	400 x 600 mm	45.00 € excl. VAT*	-	210.00 € excl. VAT*	-

Smooth cooking pouches are sold either in packs of 100 pouches or in cartons of 250, 500 or 1,000 pouches (depending on references).



**WE MAINTAIN AND REPAIR YOUR  
YOUR SWID IMMERSION CIRCULATOR FREE OF CHARGE\*\*\***

Sous Vide Consulting becomes your vacuum pouch supplier...

Therefore we will repair and do the maintenance of your SWID or SWID Premium immersion circulator (see page 4) free of charge\*\*\*, even beyond the 2-year warranty period.

(\*\*\*) Under certain conditions.



## Shrink Smooth Cooking Pouch +100°C, 50 microns

-40°C to +100°C

Flexible pouches, tubular (one side seal), transparent, longitudinal shrinkage: 30% at 80°C, 45% at 90°C. Designed to cook food sous vide. The pouches also allow cold storage, freezing as well as reheating in a water bath. Smooth pouches for vacuum packing chamber machines, only.

Ref.	Purpose	Notes	Dimensions	Price*/100	Price*/500
SCR180250	Duck, pigeons, fish		180 x 250 mm	18,00 € excl. VAT*	83,00 € excl. VAT*
SCR200300	Fish, soles...		200 x 300 mm	24,00 € excl. VAT*	110,00 € excl. VAT*
SCR200500	Foie gras		200 x 500 mm	35,00 € excl. VAT*	165,00 € excl. VAT*
SCR250600	Rolled salmon, cold appetizer (salmon shells ...) roasted meat...	Sold in packs of 100 pouches or boxes of 500 pouches.	250 x 600 mm	48,00 € excl. VAT*	225,00 € excl. VAT*
SCR300600	Whole salmon		300 x 600 mm	60,00 € excl. VAT*	285,00 € excl. VAT*
SCR400650	Ham		400 x 650 mm	70,00 € excl. VAT*	340,00 € excl. VAT*

## Structured Cooking & Preservation Pouch +100°C, 100 microns

-18°C to +100°C

Flexible pouches, 3-side seals, for cooking and preserving food. Structured pouches for clamp vacuum packaging machines as well as chamber vacuum packaging machines.



Ref.	Dimensions	Price*/100 Pouches
SCG150250	150 x 250 mm	12,00 € excl. VAT*
SCG200300	200 x 300 mm	17,00 € excl. VAT*
SCG250350	250 x 350 mm	24,70 € excl. VAT*
SCG250700	250 x 700 mm	42,00 € excl. VAT*
SCG300300	300 x 300 mm	25,50 € excl. VAT*
SCG300400	300 x 400 mm	33,00 € excl. VAT*



### Funnel for Sous Vide pouches

Ref: ENT-8L - **Price: 119.50 € excl. VAT\***  
Stainless Steel 18/10  
Outlet diameter: 10 cm  
Height of the support: 38 cm



### Food Tracing Labels - Cold Resistant

Ref: LABEL1 - **Price: 20.00 € excl. VAT\***  
1,000 labels roll  
Dim.: 39 x 57 mm  
-40°C to +60°C



### 100 Nitrile Gloves - Blue or Black

Suitable for food contact  
Sizes: S, M, L, XL  
Wholesale in boxes or pallets of 40, 480 or 840 boxes

(\*) excl. VAT and excl. shipping costs

# PASTEURIZER 100 or 150 L

## For glass jars



### SWIP Pasteurizer

#### Description

The SWIP consists of a stainless steel tank with a drain valve and a lid.

The whole system is insulated by a 5 mm thick neoprene cover.

Five baskets (including 2 handles for inserting and/or removing the baskets from the tank) complete the set.

### Semi-Preserving jars

*The manufacturing of semi-preserving jars is an advantageous technique for delicatessen, cooking chefs.... In addition to offering an aesthetic and recyclable container, the shelf-life can range from 3 weeks to 6 months.*

*The SWIP is an innovative solution allowing pasteurization for large quantities of jars for a moderate investment.*

- Compact, light and easy to store.
- Only single-phase immersion circulators needed: no special electrical installation required.
- Optimized power consumption thanks to immersion circulators and the 5 mm thick insulating cover.
- Temperature accuracy and consistency thanks to the use of water as a heat carrier, and the vertical mixing system allowing water to circulate freely between the baskets and jars.
- A person of average height and physical condition can transport and insert the baskets into the SWIP with little effort.
- Baskets can be stacked safely before or after pasteurization. The neoprene cover limits the risk of burns.



The SWIP is a solution suitable for butchers, delicatessens, caterers, take-out shops or any other structures that do not wish to immobilize their combi-oven or invest in expensive equipment or oversized for their needs.



### PASTEURIZER

This is the operation by which food items placed in airtight packaging are heat treated (temperature less than or equal to 100°C). Semi-preserved food must be free from pathogenic germs for the consumer and be stored cold (<4°C).



### Operating the SWIP

#### Accuracy and stability

The SWIP must be associated with 2 or 3 powerful immersion circulators (sold separately) with a vertical mixing system. The SWID Premium 2,400W is the ideal piece of equipment for this task.

It is also possible to check the temperature of the bain-marie and/or the core temperature inside a glass jar using the SWAT thermometer and a special WECK lid made for this purpose (see page 7). A notch in the SWIP's lid has been cut to pass the thermometer's cable.





## Baskets, Handles & Tanks

The SWIP is sold with 5 very sturdy stainless steel "autoclave style" baskets, each 12 cm high. The baskets are stackable. The 2 metal handles are removable.

Baskets	Dimensions	Weight
SWIP-100L	435 mm Ø, 120 mm H	2.2 KG
SWIP-150L	510 mm Ø, 120 mm H	2.6 KG

Tanks	Dimensions	Weight
SWIP 100L	45.5 cm Ø, 68 cm H	5.5 KG
SWIP 150L	53 cm Ø, 70 cm H	6.9 KG

## Useable Capacity - Example with WECK glass jars

The advantage of the SWIP is that it can pasteurize large quantities of jars, several times a day.

Type of jar	SWIP-100L	SWIP-150L
WECK TULIP 580 ml	54 jars	76 jars
WECK MOLD 290 ml	88 jars	118 jars

## Price of the SWIP and its accessories



Ref.	Notes	Price*
<b>SWIP-100L</b>	Tank, lid, 5mm neoprene cover	1,299.00 €*
<b>SWIP-150L</b>	5 x baskets and 2 x handles	1,499.00 €*
<b>SWID Premium</b>	Immersion circulator 2,400 W	695.00 €*
<b>2 x SWID Premium</b>	Special offer if purchased with the SWIP-100L	1,219.00 €*
<b>3 x SWID Premium</b>	Special offer if purchased with the SWIP-150L	1,828.00 €*
<b>SWIP-100L-P</b>	Extra basket 435 mm Ø, 120 mm H	110.00 €*
<b>SWIP-150L-P</b>	Extra basket 510 mm Ø, 120 mm H	120.00 €*
<b>SINGER-10</b>	Thermal gloves 38 cm. Food certified	29.00 €*

(\*) excl. VAT and excl. shipping costs

# THERMOBOXES

## Thermo Future Box



### Frontloader GN 93 L

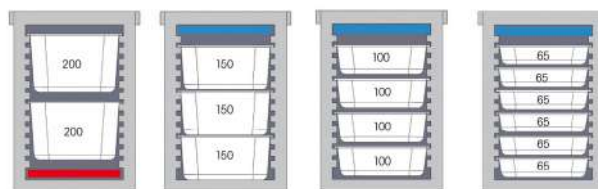
For GN Containers 1/1, 1/2 et 1/3

#### Ref. 10400

12 rails of 32 mm height  
Internal dimensions: 530 x 335 x 525 mm  
External dimensions: 645 x 445 x 625 mm  
Weight: 4 kg  
Heavy-duty stainless steel lockers

Insulated transport container with a volume of 93 liters for the front loading of Gastronorm containers (1/1, 1/2, 1/3) and an eutectic or heating plate. The distance between the 12 rails is 32 mm. Compatible with the Euronorm trolley ref. 70280. The containers are stackable.

HIGH QUALITY  
MADE IN GERMANY



### »» Similar or related products



Frontloader GN 93 L ith integrated thermometer  
Ref: 10410



Cakes & Wedding Cake  
Ref: 90057  
Int. Dim.: 525 x 525 x 570 mm  
Ext. Dim: 595 x 595 x 820 mm



Euronorm Trolley  
Ref: 70280



Frontloader Eco GN 69 L  
Ref: 10357  
Int. Dim: 530 x 335 x 390 mm  
Ext. Dim: 660 x 450 x 490 mm



### »» Individual meals delivery solutions



Sous Vide Consulting is the official distributor of the Thermo Future Box brand. We propose a wide range of products for catering, bakery, butcher, pizza, home delivery, ice cream parlour .... Do not hesitate to contact us for get the full catalog and our price list.



## BOX GN 1/1 KOMFORT 54 L

With large recessed grips

The COMFORT box is slightly larger than the usual GN 1/1 containers. Special and multiple grips have been added inside the container to allow for easy accessibility, making it easier to grip GN 1/1 containers, especially when they are heavy. The GN 1/1 COMFORT can be stacked with E2 boxes.



Ref.	Ext. Dim. in mm	Int. Dim. in mm	Volume L
10743	610 x 430 x 365	545 x 335 x 295	54



## THERMOBOX GN 1/1

Premium Collection

Ref.	Ext. Dim. in mm	Int. Dim. in mm	Volume L
10023	610 x 430 x 365	545 x 335 x 295	54
10033	600 x 400 x 230	538 x 337 x 167	30
10043	600 x 400 x 280	538 x 337 x 217	39
10053	600 x 400 x 320	538 x 337 x 257	46
10063	600 x 400 x 400	538 x 337 x 337	61



## THERMOBOX GN 1/2

Premium Collection

Ref.	Ext. Dim. in mm	Int. Dim. in mm	Volume L
10023	390 x 330 x 180	330 x 270 x 117	10
10033	390 x 330 x 230	330 x 270 x 167	15
10043	390 x 330 x 280	330 x 270 x 217	19
10053	390 x 330 x 320	330 x 270 x 257	23



## Cooling Attachment

For GN 1/1 or 1/2

Ref: 10083  
To be placed between the container and the lid. The cold diffuses within the container through the holes provided for this purpose.



Expanded Polypropylene (EPP) containers are very impact resistant, much more than plastic or polystyrene containers. They are lightweight, waterproof and can be exposed to temperatures between -40°C and 120°C.

They are resistant to most oils, grease and chemicals, are hygienic, odorless and are easily washable. EPP is environmentally friendly and 100% recyclable.



# Product CATALOGUE

## CONTACT

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(\*) all prices are excluding VAT (applicable 19% VAT), excluding shipping costs

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