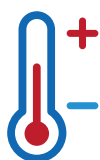


# KITCHENIX™

## 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**

