

STEP INSIDE A SOUS VIDE KITCHEN

A sous vide kitchen has many differences from a traditional commercial kitchen. Here's a look at what's included—and what's not needed.



SOUS VIDE COOKING DOES NOT REQUIRE

- Food prep areas
- Ventilation over a grill
- A meat slicer
- A grill with a grease trap



Talk to us today about **Provista's full range of products and services for sous vide**

Connect with your Provista Sales Executive at **888-538-4662**

© 2021 Provista | v. DPF

PROVISTA
A POWERFUL COLLECTIVE