

2010

MODEL: SVS-10LS

# SousVide

S U P R E M E™



EADES APPLIANCE TECHNOLOGY LLC  
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# SousVide SUPREME™

Model: SVS-10LS  
UPC: 854838002008  
FOB: Colorado Warehouse

## Specifications:

Electric: 110 Volt  
Water Baths: 1  
Total Volume: 11.2 liters  
Capacity: 10 liters (Max Fill Line)

## Temperature:

Display: Digital LED / 1°F (0.5°C)  
Range Ambient: 41°–203° F (5°–95° C)  
Sensitivity: 1°F (0.5°C)  
Over temperature alarm: +5°F (+4°C)

## Timer:

Display: 1 minute resolution  
Settings: Variable 0—99hr:59mins  
Cycle End: Audible buzz & 'end'

## Dimensions (w/d/h):

Overall: 11.5 in / 14.2 in / 11.4 in  
(Metric: 290 mm / 360 mm / 289 mm)  
Bath: 9.9 in / 12.6 in / 6.8 in  
(Metric: 252 mm / 320 mm / 173 mm)  
Weight (approx.): 13 lbs (5.90 kg)

## SVS Box (w/d/h):

Overall: 14.0 in / 16.0 in / 13.0 in  
(Metric: 355 mm / 406 mm / 330 mm)  
Weight (approx.): 16 lbs (7.26 kg)

## Master Carton (w/d/h):

Overall: 14.5 in / 16.5 in / 13.5 in  
(Metric: 386 mm / 419 mm / 342 mm)  
Weight (approx.): 17 lbs (7.71 kg)

## SVS RETAIL AGENT

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Introducing:

# The SousVide Supreme™

The SousVide Supreme™ is the world's first water oven designed specifically to bring the gourmet sous vide cooking method into home kitchens. Sous vide cooking involves vacuum-sealing food in airtight pouches, then submerging it in a water bath at precisely controlled temperatures—often much lower than those used in traditional ovens—but for a longer time. The result is perfectly cooked foods with enhanced flavors and nutritional benefits.



The SousVide Supreme is a sleek all-in-one solution. Simply set the temperature, and let the SousVide Supreme do the rest, controlling the water temperature to within one degree Fahrenheit – the key to sous vide success.

## About Sous Vide Cooking:

Sous vide (pronounced *soo-veed*) is a culinary technique that involves cooking vacuum-sealed food at a consistent, low temperature for a longer length of time than compared to other methods. The term sous vide is French for “under vacuum,” and was developed in the mid-1970s by chef Georges Pralus for the Restaurant Troisgros in Roanne, France.

Today, sous vide is a well-respected cooking method among gourmet chefs, and can routinely be found in upscale restaurants.

## Photos:



## Eades Appliance Technology LLC

Driven by their passion for healthy living and love of cooking, Drs. Michael and Mary Dan Eades founded Eades Appliance Technology LLC, in 2009. More information can be found online at: <http://www.sousvidesupreme.com>