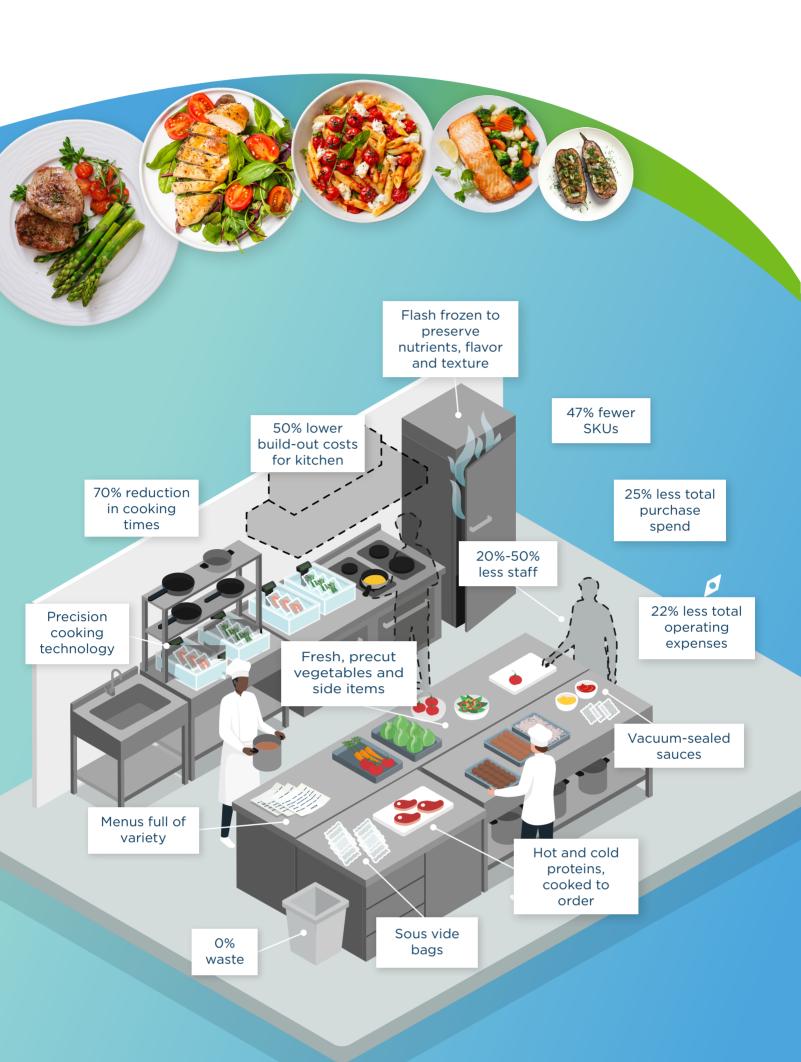
## STEP INSIDE A **SOUS VIDE KITCHEN**

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

