

FLAVORSEAL

Controlled Temperature & Sous Vide Cooking
Equipment, Supplies and Service



Lets Make a Better Kitchen - The Flavorseal Way!

We know a kitchen is more than just equipment...its your reputation on the line, each and every day. That's why we don't just sell you a piece of equipment and walk away. We are with you every step, from staff training to HACCP assistance to packaging and supplies. Let our expertise help you make a better kitchen!

Controlled Temperature / Sous Vide Cooking Equipment and Supplies

Handled Professional Cooking Bags

Successful sous vide/controlled temperature cooking begins with the proper bag.

At Flavorseal, we rely on our decades of experience in food industry packaging to create cooking bags that combine the safest possible packaging with outstanding performance unlike any other on the market. Flavorseal bags are designed for cooking and can easily withstand temperature ranges from -20°F up to 220°F. Our bags are constructed of food grade materials so they are safe for food contact, and their high barrier properties allow food to be chilled, stored and reheated in our bags without harming the food inside.

Best of all, Flavorseal's patented handle seal bags make handling and removing hot bags easier and safer for your staff.

We offer a wide selection of vacuum sealable bags in the perfect size to meet your specific needs.

Handled Professional Cooking Bags
(for use with chamber vacuum machines)

Item No.	Size
B-BB1-0808FS-3H	8" X 8"
B-BB1-0812FS-3H	8" x 12"
B-BB1-1014FS-3H	10" x 14"
B-BB1-1218FS-3H	12" X 18"

Other sizes are available upon request.
Lead times and minimum quantities may apply.



Handled Professional Cooking Bags



Seasoning Transfer Technology

For consistency in flavor and spice application, our seasoning transfer technology offers a fast, easy way to season your food, either before or during cooking.

Our seasoning transfer technology is available in individual sheets for marination, or seasoned gravy bags, casings, and roasting bags for cook-in flavoring. Use our flavors, or your unique seasoning blends for flavors that taste the same - no matter who does the cooking!



Flavorseal Seasoning Transfer Sheets



Chicken breasts perfectly seasoned with Flavorseal Seasoning transfer sheets.

Why Flavorseal?

From sous vide equipment to vacuum bags, employee training and safety supplies, the experts at Flavorseal can help put together a controlled temperature/sous vide cooking package that is just right for you, your kitchen and your budget.

Chamber Vacuum Sealers

Chamber vacuum sealers are the ideal tool for restaurant kitchens, delis and commissaries interested in vacuum packaging for longer storage or sous vide cooking. Seal bars can also be used for sealing without vacuuming for greater flexibility.

These sealers are available in a range of sizes to meet your specific needs and budget. The sealers utilize commercial quality vacuum seal bags for a package that can go directly into circulating water baths or into the walk in or freezer while keeping food at peak flavor.



K-EQUIP-MVS31-12.25



K-EQUIP-MVS45II-17.75

Circulating Water Baths

Flavorseal Circulating Water Baths provide precise temperature control and all-in-one convenience. Fully insulated, these units come to temperature quickly and maintain the consistent temperature throughout the cooking process. The circulating water bath's gentle agitation ensures even distribution of temperature during cooking.

With its sturdy construction and stainless steel components, Flavorseal's circulating water baths insure consistent performance, time after time. Circulating water baths are available in three sizes to fit any kitchen: 7.66 gallons, 10.3 gallons, and 14.0 gallons.



K-EQUIP-WATERBA5300
(14.0 gallons)

K-EQUIP-WATERBA2900
(7.6 gallons)

K-EQUIP-WATERBA3900
(10.3 gallons)



Flavorseal also offers Immersion Circulators and supplies. Ask your representative for details



Controlled Temperature & Sous Vide Cooking

Training and HACCP Assistance



Employee Training

Whether you have one kitchen or a chain, Flavorseal has many options to bring your staff up to speed on the latest technology. From your kitchen, via web cam with our Culinary Center, or even a short instructional CD, Flavorseal can put together a training program that fits your company and your budget. We can make sure your staff knows how to safely and effectively use all of the Flavorseal Products.

Culinary Training Center

Our Culinary Center is a state-of-the-art fully equipped commercial kitchen located in our headquarters in Avon, Ohio. Want to try out the latest technology? Experiment with a new cooking technique? Our Culinary Center is available to our customers as a resource for innovation and exploration as well as training on any of the Flavorseal products.

HACCP Assistance

Writing HACCP plans can be confusing and even a little intimidating. Flavorseal is here to take the hassle out of HACCP writing. Whether you need a little help or a lot, Flavorseal works with you through the HACCP writing process, with template licenses and expert consultation with a leading industry expert. We also sponsor training courses on how to write a HACCP plan that will not only result in one finished plan but help you write future ones.

Talk with one of our representatives about which HACCP option is right for your business.

FLAVORSEAL

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