

Special Culinary School Pricing

Available to all U.S. and Canadian culinary schools, universities, institutes, and training programs

Sous Vide Package

- 1 - Diamond M Circulator
- 1 - Medium Separating Grid
- 1pr. - Medium Retaining Grids
- 1 - Diamond Clarity Package

MAP Price \$3,606.16
Discounted Price \$3,245.54

Pricing reflects a 10% discount off the lowest MAP price for these products and represents fusionchef's donation to your school program and the future of smart, food production. Request pricing through your local dealer.



Benefits of Sous Vide Cooking

- Reduces food waste & over-cooking
- Decreases food & ingredient costs
- Prepares food in advance
- Maintains key nutrients
- Limits food contamination
- Reduces the need for added salts, sugar and oils
- Provides consistent execution of recipes
- Requires minimal oversight
- Helps reduce heat output in kitchen