



Please use the clickable links to access the resources & machines we use!

Resources:

- [ChefSteps](#) & The App (recommend the subscription)
- Thomas Keller Books
 - [Under Pressure Cooking Sous Vide](#)
 - [The French Laundry Cookbook](#)
- [Grant Achatz - Aliena](#)
- [Polyscience App](#)

Machines:

- [Polyscience Hydro Pro](#)
 - most powerful machine we use, very accurate!
- [Breville Joule](#)
 - used at most of our events and in all of our chefs toolboxes!
- [Breville Polyscience Professional Creative Series](#)
 - these are the workhorse machines we use for overnight sous vide and daily bulk prep
- [Anova](#)
 - can not do large volume but an affordable machine to start your sous vide adventure!