

Introducing the Sansaire



The Sansaire immersion circulator is the only tool you need to cook sous vide, and it only costs \$199. Just place the Sansaire in a pot or basin, add water, and set your cooking temperature. The Sansaire maintains the water temperature, ensuring that your foods will cook perfectly every time. In the last several years, a few companies have marketed devices for sous vide cooking. Unfortunately, those devices are still too expensive and poorly designed for home use, in our opinion.

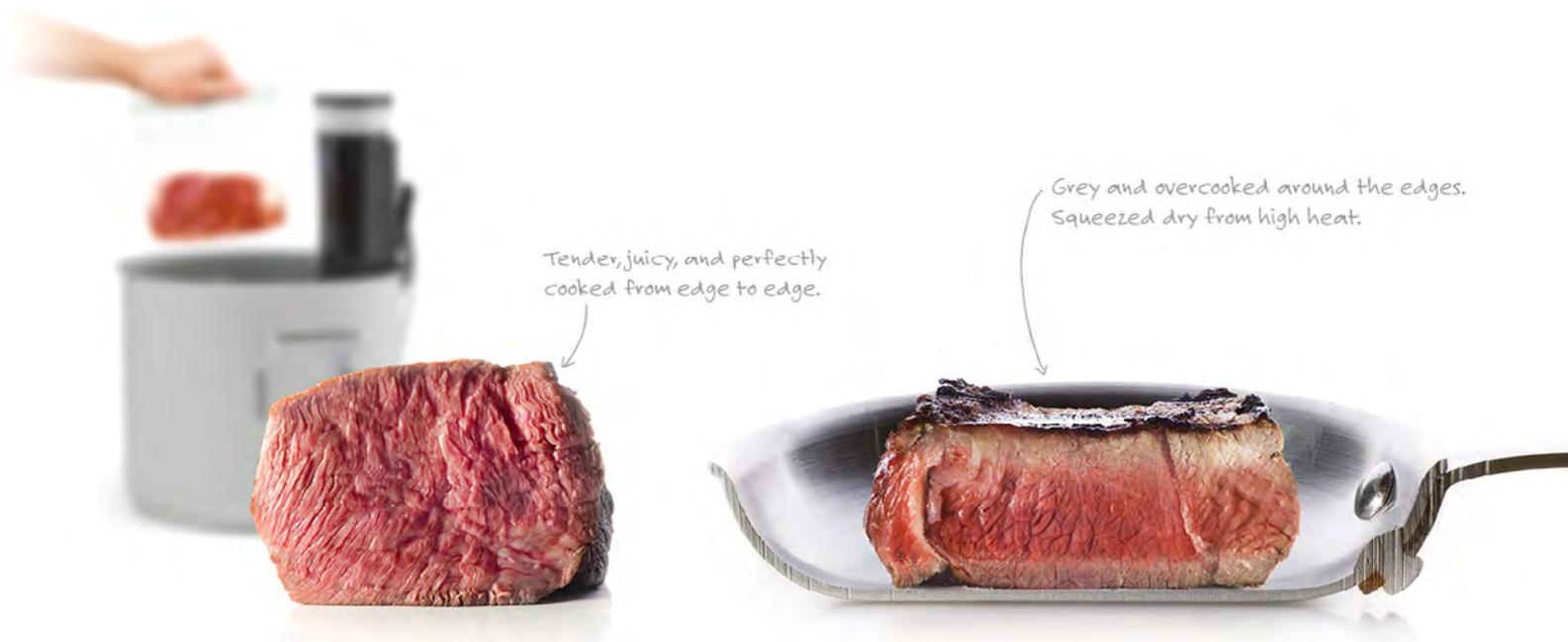
We believe the Sansaire can change that.



What is *sous vide*?

Sous vide is a cooking method that uses precise temperature control to achieve perfect, repeatable results that can't be replicated through any other method. Foods are cooked evenly from edge to edge, to exactly the doneness you want. And, because foods won't overcook while they hang out in the water bath, dinner is ready when you are. The world's best chefs rely on sous vide, and now, you can too.

On a stovetop, in an oven, or on a grill, you're cooking with temperatures that are much higher than you ever want your food to reach. If you turn your back for a moment too long, your steak can end up as a tough, grey mess. And, even if you do achieve a medium-rare interior, the high heat environment of traditional cooking creates bands of overcooked areas around the outside.



These identical steaks were both cooked to an internal temperature of 52°C / 125.6°F. The steak on the left was cooked sous vide, as evidenced by its edge-to-edge even doneness. The steak on the right was cooked on a skillet.

What people are saying

WIRED

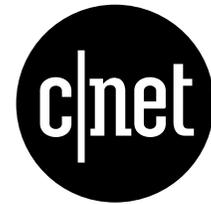
"...smart, sleek
and simple."

**POPULAR
SCIENCE**

"...handsome and
highly usable."

FOOD & WINE

"Professional-grade but hundreds of
dollars less than restaurant models"



"The Sansaire... is set to become an
everyday household kitchen appliance."



"It might just be the
future of home cooking."



"...the solution we've
been waiting for."

Why use the Sansaire?

FOODIES

- The Sansaire is used in some of the world's best restaurants. Professional chefs rely on sous vide for precise, predictable results.
- Cook a better steak than expensive steakhouses, for a fraction of the cost.
- Unattended cooking lets you spend more time with your guests or serve more courses at your dinner party!

FAMILIES

- The same lifestyle benefits of slow cooker cooking, but without dried out, overcooked proteins.
- Cook-chill-cook: Portion out meals in individual bags. Cook until done, then chill or freeze. Reheat by dropping them back in the Sansaire bath, and they'll be as good as fresh!
- Individual bags allow for individual flavors. Try sweet and sour chicken in one bag, teriyaki chicken in the other.

HOLIDAY HOSTS

- With a little planning, you can cook an entire Thanksgiving meal with one Sansaire!
- No more dried out turkey, overcooked prime rib, tough brisket, or lamb. Your proteins will always be perfectly juicy, even if the football game goes into overtime or your guests arrive late.

BBQ & GRILLING ENTHUSIASTS

- Smoke for flavor, cook with the Sansaire for texture. The most succulent barbeque on the planet is cooked sous vide.
- Bad weather? No smoker? No worries. Coat your meats with dry rub and smoked salt. Cook with the Sansaire and sear under the broiler.
- Cook steaks until perfectly done ahead of time. Finish on a rocket-hot grill for delicious char and entertainment!

HEALTHY EATERS

- Vegetables retain all their nutrients because the bag is sealed - there's nowhere for nutrients to escape!
- Use less fat. Cooking foods in a sealed environment allows you to coat proteins and vegetables with a fraction of the amount of oil or butter.
- Plan ahead and you'll have nutritious meals ready to reheat without loss of quality.

PLASTIC SKEPTICS

- New silicone bags available for plastic-free cooking and reusability.
- Many foods can be cooked sous vide in mason jars. Just add neutral oil to cover the food. (Requires additional cooking time.)
- All plastics recommended for sous vide cooking are BPA-free polyethylene or polypropylene. These are the same materials that have been used in laboratory flasks, and beakers for decades. If they leached chemicals, those chemicals would have interfered with laboratory studies.

NEW / EXPECTANT MOTHERS

- Heat milk or formula to precisely 98.6°F for worry-free feeding.
- Make your own baby food, then cook with the Sansaire at low temperature to pasteurize while retaining nutrients.

APARTMENT DWELLERS

- The Sansaire takes up as much space as a champagne bottle and uses pots or containers you already own.
- Make whole meals in the Sansaire with no cookware to clean afterwards.
- Hot day? The Sansaire heats your apartment much less than your stove or oven. It cooks at a lower temperature, and its energy goes into the food, not the room.

The Sansaire Story

The Sansaire has been years in the making. Scott first learned about sous vide cooking in 2009, when the only immersion circulators available were designed for laboratory use and cost upwards of \$1200. Inspired by the idea that it shouldn't cost that much money to heat water, Scott created his \$75 DIY Sous Vide Machine, which has been published in MAKE Magazine and built by thousands of enthusiasts.

After years of tinkering, Scott and Lukas teamed up to design the world's best looking sous vide circulator at an affordable price. On August 6th, 2013, they launched the Sansaire as a Kickstarter campaign. They hit their funding goal of \$100,000 in the first 13 hours of the campaign, and by the end of the 30-day funding window, had raised \$823,003, setting the new record for the **#1 most-funded food project in Kickstarter history**.

In January, 2014, just four months after finishing their Kickstarter campaign, the Sansaire began shipping to thousands of customers in over 65 countries. Later that year, Sansaire partnered with Sur La Table as its exclusive retailer for 2014.

#1 most-funded food project

SEPTEMBER, 2013



TOTAL RAISED

\$823,003
4,084 backers

TARGET REACHED

13^{hours} 4^{minutes}

Who we are



Scott Heimendinger / CO-FOUNDER

Scott has been a sous vide devotee since his first bite of a 65°C egg back in 2009. Shortly thereafter, Scott reverse-engineered his own immersion circulator and posted the instructions for a \$75 DIY Sous Vide Machine on his blog, Seattle Food Geek. In parallel with his role at Sansaire, Scott is also the Director of Applied Research at Modernist Cuisine. In 2012, Scott was named one of Forbes 30 Under 30 in the Food & Wine category. In 2013, Scott was nominated for an IACP Award and won a Webby for his online culinary education video series, MDRN KTCHN. Prior to his work in culinary science, Scott was a program manager at Microsoft.



Lukas Svec / CO-FOUNDER

Lukas is a physics PhD candidate at the University of Washington. His experience with lab equipment, mathematical modeling and software development translate well into Sansaire's research and development activities, including much of the industrial and mechanical design of our current products. His passion for cooking and his background in physics led him to the world of modernist cuisine, where scientific techniques and great cooking collide.

Contact

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