<table>
<thead>
<tr>
<th><strong>Type</strong></th>
<th><strong>Addelie</strong></th>
<th><strong>Julabo</strong></th>
<th><strong>Polyscience Sous Vide Professional</strong></th>
<th><strong>Vac-Star Sous Vide Chef</strong></th>
<th><strong>Polyscience Creative Series</strong></th>
<th><strong>Vac-Star Sous Vide Chef II</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Immersion Circulator, adaptatif</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Size</strong></td>
<td>324mm/100,305mm = 4,200 cm³</td>
<td>339mm/100,335mm = 15,700 cm³</td>
<td>98mm/187,056mm = 6,600 cm³</td>
<td>195mm/173,050mm = 5,700 cm³</td>
<td>999mm/153,500mm = 5,500 cm³</td>
<td></td>
</tr>
<tr>
<td><strong>Weight</strong></td>
<td>2.1 kg</td>
<td>6.5 kg</td>
<td>5.8 kg</td>
<td>2.1 kg</td>
<td>2.4 kg</td>
<td>2.4 kg</td>
</tr>
<tr>
<td><strong>Power (220V)</strong></td>
<td>2,000 W</td>
<td>2,000 W</td>
<td>1,100 W</td>
<td>1,300 W</td>
<td>1,300 W</td>
<td></td>
</tr>
<tr>
<td><strong>Tank/vessel capacity</strong></td>
<td>From 5 to 58 L</td>
<td>From 5.2 to 10.3 gal</td>
<td>Up to 7.5 gal</td>
<td>Up to 20 L</td>
<td>Up to 20 L</td>
<td></td>
</tr>
<tr>
<td><strong>Water pump</strong></td>
<td>8 L/min. IMO the pump is oversized in a 20L tank.</td>
<td>14 L/min. IMO the pump is oversize in a 20L tank.</td>
<td>14 L/min. IMO the pump is oversized in a 20L tank.</td>
<td>12 L/min (not checked). Fits perfectly to 30 L max. capacity.</td>
<td>No clear information provided by Vac-star. Somme distributors say 12 L/min. Some say 4 L/min. Obviously closer to 4L/min than 12. Fits perfectly to 20 L max. capacity.</td>
<td></td>
</tr>
<tr>
<td><strong>Safety</strong></td>
<td>Float switch</td>
<td>Float switch</td>
<td>Low liquid protection - overheating protection. No float switch</td>
<td>Float switch (IMO low quality) and overheating protection</td>
<td>Float switch (IMO low quality) and overheating protection</td>
<td></td>
</tr>
<tr>
<td><strong>Stability</strong></td>
<td>Excellent</td>
<td>Excellent</td>
<td>Excellent</td>
<td>Excellent</td>
<td>Excellent</td>
<td>Excellent</td>
</tr>
<tr>
<td><strong>Ease of use</strong></td>
<td>Very good</td>
<td>Very good</td>
<td>Very good</td>
<td>Good but buttons of the panel are too small and the use of the timer is not convenient</td>
<td>Average + due to the output switch device (mechanical relay) known to be less efficient and with shorter life expectancy.</td>
<td></td>
</tr>
<tr>
<td><strong>Comfort/silent</strong></td>
<td>Silent machine</td>
<td>Noise caused by the big water turbulence generated by the pump. This noise is acceptable.</td>
<td>Annoying noise of the machine, especially for home cooks.</td>
<td>Average quality of the plastic casing and protected grid. Protective grid is made out of plastic. Other immersed components are made of stainless steel. Heater element is difficult to clean.</td>
<td>Average quality of the plastic casing and protected grid. Protective grid is made of plastic and foam. Other immersed components are made of stainless steel. Heater element is difficult to clean.</td>
<td></td>
</tr>
<tr>
<td><strong>Maintenance/cleaning</strong></td>
<td>Good. Immersed components are made of stainless steel. Heater element is easy to clean.</td>
<td>Good. Immersed components are made of stainless steel but the protective grid is difficult to remove and the heater element is difficult to clean</td>
<td>Protective grid is made out of plastic. Other immersed components are made of stainless steel. Heater element difficult to clean</td>
<td>Protective grid is made out of plastic. Other immersed components are made of stainless steel. Heater element is difficult to clean.</td>
<td>Protective grid is made out of plastic. Other immersed components are made of stainless steel. Heater element is difficult to clean.</td>
<td></td>
</tr>
<tr>
<td><strong>Warranty</strong></td>
<td>2 years</td>
<td>2 years</td>
<td>1 year</td>
<td>1 year</td>
<td>1 year</td>
<td></td>
</tr>
<tr>
<td><strong>Price (excl. VAT)</strong></td>
<td>EUR 380 (incl. shipping costs)</td>
<td>EUR 899 (excl. shipping costs)</td>
<td>EUR 627 (excl. shipping costs)</td>
<td>EUR 360 (excl. shipping costs)</td>
<td>EUR 429 (excl. shipping costs)</td>
<td>EUR 380 (excl. Shipping costs)</td>
</tr>
</tbody>
</table>

### What to say?

One of the highest sous vide equipment of the market. It is compact, powerful and temperature control is excellent. Fits to amateur cooks and professionals (58 L max. capacity). Silent machine, Price is very competitive and includes a worldwide 2 years warranty. What to say?

**Addelie**

- **Swid**

**Julabo**

- **Pearl**

**Polyscience Sous Vide Professional**

- **Vac-Star Sous Vide Chef**

**Polyscience Creative Series**

- Same as Vac-Star Sous Vide Chef I

**Vac-Star Sous Vide Chef II**

- Immersion Circulator, adaptatif

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**Additional Information**

- **Why not a Sous-Vide Chef?**
  - **Polyscience**
    - Use the SousVide Chef I, and select 14L/min.
    - Use the SousVide Chef II, and select 14L/min.

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**Comparison Chart**

- **Addelie**
  - **Swid**
  - **Polyscience Sous Vide Professional**
  - **Vac-Star Sous Vide Chef**
  - **Polyscience Creative Series**
  - **Vac-Star Sous Vide Chef II**

For more detailed information about reviews and test comparison go to: [http://www.sousvidecooking.org/sous-vide-equipment-review-tests-123/](http://www.sousvidecooking.org/sous-vide-equipment-review-tests-123/)
How To Choose Your Sous vide Equipment?

Top 7 Questions to Determine Which Sous Vide Gear is Best For You

Question 1  Size & weight of my sous vide equipment?

I Want to Cook Sous vide at Home

Size and weight matter when choosing your sous vide equipment. Some equipments are light, others are very heavy. Just check if the sous vide gear you are interested in will fit in one of your kitchen drawer.

If you are a caterer and need to carry your equipment with you, better choose the most compact and light one.

Question 2  Power - Do I need 2,000 W or a 800 W machine is enough?

I Want to Cook Sous vide at Home

Power is needed to heat the waterbath to reach the cooking temperature. After reaching the desired temperature your sous vide gear will use a very small amount of power (except On/Off controller and devices containing a mecanical relay – see comments about this issue below).

It is usually recommended to put hot water in the pot prior switching on your sous vide device. If you do so you will reduce significantly the time to heat your water bath. For example a pot of 20L at 10°C will take more than 1 hour to reach 85°C with 2,000 W and twice longer if you have a 1,000 W gear.

To sum up, power is not the most important issue when choosing a sous vide equipment (except if you need to cook in containers above 18L), nevertheless the more powerful is a device, the most comfortable it will be for you.

I am a Professional Cook

This technical characteristic is very important for you. Heating a big quantity of water can take really long, high power device is therefore an absolute need. To reach high temperature you’ll need in any case to cover your container with a lid or plastic wrap.

If you are a caterer and frequently move to individuals home with your sous vide equipment be careful to avoid On/Off controllers and devices that contains a mecanical relay (this issue will be discussed below). Especially if you bring several immersion circulators to one place.

Some machine has an « energy saving feature limiting the energy consumption ». Don’t be fool. Remember you need strong power to pre heat a bath (otherwise it will take ages) and very few to stabilize the temperature (less than 100 W) of your water bath. This energy saving function makes sens for On/Off controller and mecanical relay only (this issue will be discussed below).

Question 3  PID Controller, what kind of « hardware » technology to choose?

I Want to Cook Sous vide at Home

A PID temperature controller is a very sophisticated controller providing excellent performance needed for sous vide cooking. This is, lets say, the « software » of your machine. Most sous vide equipments are PID controlled therefore you don’t really have to worry about that (anyway ask the reseller if not mentioned). A most important question is related to the « hardware » of your equipment : should I choose a device that contains a mecanical relay or a more sophisticated technologie (SSR)?

A sous vide equipment that contains a mecanical relay is enough for cooking sous vide but is known to have a limited lifetime because of the mecanical parts of the relay that can break.

Most immersion circulators of the market are not easy to remove. Sometimes a screw driver is needed. Sous vide equipment with stainless steel immersed parts give a better feeling than those made of plastic.

I am a Professional Cook

Same comment than for sous vide at home.

In addition keep in mind a PID controlled sous vide device that contains a SSR will allow you to use several machines at the same time (at the condition the temperature of the water bath is already stabilised). This is particularly important for you if you are a caterer and want to reheat big quantities of foods in a private kitchen. A sous vide equipment that contains a mecanical relay will not allow you to do that otherwise you will take the risk to blow the fuses at all time.

Question 4  Maximum tank/vessel capacity – What capacity do I need?

I Want to Cook Sous vide at Home

8 to 15 liters capacity should be enough. Having the possibility to cook in a 20 liters tank for a big party from time to time should be considered.

How many times in a year do you use a 50 liters containers to cook ?

I am a Professional Cook

Same comment than for sous vide at home.

Please read the comment regarding sous vide at home.

Question 5  Safety – What safety functions do I need?

I Want to Cook Sous vide at Home

You have to make a difference between safety functions to protect your sous vide equipment (overheating protection) and food safety (water level protection, float switch). Don't neglect the float switch.

I am a Professional Cook

Same comment than for sous vide at home.

Same comment than for sous vide at home.

Please read the comment regarding sous vide at home.

Question 6  Stability – What magnitude of temperature fluctuation of my water bath am I ready to accept?

I Want to Cook Sous vide at Home

Cooking sous vide is all about precise temperature AND time. Stability gives you the certainty to reproduce the same result each time. Fights between manufacturers mentioning ± 0,05°C or ± 0,02°C can makes sense in laboratory but not in a kitchen. One °C could make, in some circumstances, a difference.

I am a Professional Cook

As a professional and intensive user a deep cleaning of your sous vide equipment should be done each week. Some protective grids of immersion circulators of the market are not easy to remove. Sometimes a screw driver is needed. Sous vide equipment with stainless steel immersed parts should be privileged. The ease to clean the parts should also be looked carefully.

Question 7  Maintenance – Is my sous vide equipment easy to clean?

I Want to Cook Sous vide at Home

Limescale can appear on immersed parts of the sous vide machine and can be removed easily with an anti limescale agent. This operation should be done at least each month of normal use. In my opinion sous vide equipments with stainless steel immersed parts give a better feeling than those made of plastic.

As a professional and intensive user a deep cleaning of your sous vide equipment should be done each week. Some protective grids of immersion circulators of the market are not easy to remove. Sometimes a screw driver is needed. Sous vide equipment with stainless steel immersed parts should be privileged. The ease to clean the parts should also be looked carefully.

I am a Professional Cook