

Inspired Home Show
Product Catalog
2020



vesta
PRECISION



About Vesta Precision

Vesta Precision's brand of products are designed for today's busy, time-starved folks who want to create delicious, nutritious meals for their friends and families. We specialize in precision cooking, from vacuum sealing, freezing, and storing to cooking restaurant-quality meals at home.

We apply the same commitment to quality when designing our consumer products as we do our commercial grade cooking equipment. We offer sous vide cookers, vacuum sealers, vacuum bags, and specialty products like the Gusto Smoke Infuser, the Frysta Blast Freezer, the SousVcart, and our latest innovation, the VacuPot bagless sous vide system so home cooks can have fun in the kitchen while being efficient, too! With our varied vacuum sealing options, you can also trust Vesta Precision for preserving all the things you care about such as nutrition, taste and texture while reducing waste and saving money.

Founded on extensive kitchen-electrics industry experience, Vesta specializes in designing, developing, and manufacturing products focused on precise-temperature food preparation. Smart Wi-Fi sous vide immersion circulators and water baths lead the Vesta product line, complemented by an innovative mix of both chamber and suction type vacuum sealers. The latter are accompanied by an extensive and uniquely diverse line of vacuum bags and rolls, specifically designed for different types of cooking and/or storage applications, and additional select vacuum accessories.

With more than twenty-five years of research and development innovation success, including the launch of several category-leading consumer kitchen-electrics, the Vesta team will continue to introduce unique patented devices and accompanying accessories of exceptional quality.

index

IMMERSION CIRCULATORS	3
Imersa Elite	4
Imersa	5
WATER BATHS	6
Perfecta	7
VACUUM SEALERS	8
Vertical Vac 'n Seal	9
Vac 'n Seal Elite	10
Vac 'n Seal	11
Handheld Vac 'n Seal	12
Vac 'n Seal Pro I	13
VACUUM POUCHES & ROLLS	14
SPECIALTY ITEMS	15
Gusto Smoke Infuser	16
Frysta Blast Chiller/Freezer	17
SousVcart	18
VacuPot	20



immersion circulators

Vesta's immersion circulators take the work out of mealtime by providing set-and-go sous vide cooking. The Imersa and Imersa Elite are Wi-Fi enabled immersion circulators that can be used with any pot to precisely heat up to 30 liters of water. The digital display panels have an intuitive touchscreen and the sleek design allows for quick cleaning and easy storage. Both circulators pair with the Vesta app to monitor and control cooking time and temperature so that meals are full of flavor with tender and juicy results every time.



Precise & Consistent Results



Set & Go Cooking



Flavor & Nutrient Rich Meals



Light & Easy to Handle



Smart Wi-Fi Enabled



Heats up to 30 liters of water





imersa elite

IMMERSION CIRCULATOR

This smart Wi-Fi-enabled Imersa Elite has a unique “flip design” and large digital display that is visible at a distance. The body of the Imersa Elite is more compact and has the ability to fit onto a smaller pot if needed and conveniently stores nicely into a standard kitchen drawer with ease. The circulating pump ensures the water temperature is precise throughout the cooking time and will heat up to 30 liters of water. Enjoy a gourmet meal at home that your inner foodie will love.

specifications

PATENT PENDING

- Foldable design with large touch screen controls
- Smart Wi-Fi app enabled
- Only product line to pass European CE IPX7 submersible safety reg.
- Fits most standard kitchen drawers



- Pairs well with Vesta vacuum sealers, pouches and rolls

PRODUCT CODE	SV81-WH (White) SV81-BK (Black)
PUMP SPEED	4.5 L/Min
WATER VOLUME	≤20 L US ≤30 L EU
WORKING TEMPERATURE	68°F - 203°F 20°C - 95 °C
TEMPERATURE ACCURACY	0.2 °F 0.1 °C
DIMENSIONS	7.9" x 4.4" x 4.1"
WEIGHT	3lb 0.3oz
MATERIAL	Steel & PC & PPO
VOLTS	(110-120) V±10% US (220-240) V±10% EU
WATTS	900W +5%/-15% US 1200W +5%/-10% EU
CERTIFICATIONS	GS, CE(EMC/LVD/ERP), RoHS, Reach and ETL
STANDARDS	UL-1026, CAN/CSA-C22.2 No. 64, IEC60335_2_74A(IPX7), 2011/65/EU, EU REACH Regulation No 1907/2006 Article 33(1) SVHC174
WARRANTY	2 Years

(206) 960-2467

vestaprecision.com



imersa

IMMERSION CIRCULATOR



With Vesta's Imersa, our smart Wi-Fi-enabled immersion circulator, you can use any pot in your kitchen to create a mouthwatering meal that your family will love. The Imersa's digital display panel has a beautiful, intuitive touchscreen display that operates quietly. The sleek design allows for quick cleaning and easy storage—it fits neatly into a kitchen drawer. Can efficiently heat up to 30 liters.

specifications

- Sleek design; illuminating touch screen controls
- Smart Wi-Fi app enabled
- Only product line to pass European CE IPX7 submersible safety reg.
- Amazingly quiet operation



- Pairs well with Vesta vacuum sealers, pouches and rolls

PRODUCT CODE	SV82 - WH (White) SV82 - BK (Black)
PUMP SPEED	4.5 L/Min
WATER VOLUME	≤20 L US ≤30 L EU
WORKING TEMPERATURE	68°F - 203°F 20°C - 95 °C
TEMPERATURE ACCURACY	0.2 °F 0.1 °C
DIMENSIONS	14.7" x 4.1" x 3.3"
WEIGHT	2lb 11oz
MATERIAL	Steel & PC & PPO & ABS
VOLTS	(110-120) V±10% US (220-240) V±10% EU
WATTS	900W +5%/-15% US 1200W +5%/-10%EU
CERTIFICATIONS	GS, CE(EMC/LVD/ERP), RoHS, Reach and ETL
WARRANTY	2 Years

(206) 960-2467

vestaprecision.com

water baths

Vesta's Perfecta water bath takes the work out of mealtime by providing set-and-go sous vide cooking in an all-in-one machine. Smart Wi-Fi enabled, the Perfecta circulates 10 liters of water and pairs with the Vesta app to monitor and control cooking time and temperature so that meals are full of flavor with tender and juicy results every time.



Precise & Consistent Results



Set & Go Cooking



Flavor & Nutrient Rich Meals



Smart Wi-Fi Enabled



Heats up to 10 liters of water



perfecta

WATER BATH



If you're looking for an all-in-one sous vide machine, the Perfecta is for you. The smart Wi-Fi-enabled Perfecta circulates 10 liters of water to the exact temperature you want without the need for a separate circulator or pot. Just set the temperature, seal your food in a vacuum pouch, and submerge in water. Use the Vesta app to monitor and control your cooking time and temperature with peace of mind, making your mealtime a breeze.

specifications

- Water circulation guarantees most precise water bath available
- See-through lid lets you check progress with minimal evaporation
- Smart Wi-Fi app enabled



- Pairs well with Vesta vacuum sealers, pouches and rolls

PRODUCT CODE	SV202
PUMP SPEED	4.5 L/Min
WATER VOLUME	≤10 L US ≤10 L EU
WORKING TEMPERATURE	68°F - 203°F 20°C - 95 °C
TEMPERATURE ACCURACY	0.2 °F 0.1 °C
DIMENSIONS	11.3" x 13.1" 12.9"
WEIGHT	9lb 12oz
MATERIAL	Steel & PC & PP
VOLTS	(110-120) V±10% US (220-240) V±10% EU
WATTS	650W +5%/-15% US 620W +5%/-10% EU
CERTIFICATIONS	GS, CE(EMC/LVD/ERP), RoHS, Reach and ETL
WARRANTY	2 Years

(206) 960-2467

vestaprecision.com

vacuum sealers

Whether you are looking to seal your bags in seconds with a hand held vacuum sealer, freeze in bulk or seal liquids like soups, brines and marinades, Vesta has you covered. With four vacuum sealers designed specifically for the home chef we have the perfect tool to take on any job.



Keeps Foods Fresh Longer



Quick Prep & Cleanup



Reduces Food Waste



Light & Easy to Handle



Flavor & Nutrient Rich Meals



Ideal for Sous Vide Cooking & Cuisine





vertical vac elite

VACUUM SEALER

Our vertical chamber vacuum sealer is a great complement to the Vesta Elite line. The Vertical Vac Elite is perfect for home cooks and professional kitchens that need to seal liquids like soups, brines and marinades on a regular basis. Its innovative and streamlined design allows the Vertical Vac Elite to fit into any kitchen, making for a seamless integration into your kitchen repertoire.

specifications

- Patent pending design specifically for high liquid foods and recipes
- Operates in both horizontal and vertical positions
- Sleek design; high res touch screen controls



- Pairs well with Vesta sous vide products, vacuum seal pouches and rolls

PRODUCT CODE	V40-WH (White) V40-BK (Black)
PUMP TYPE	Duo Dry
VACUUM PRESSURE	~-29" / -982mbar
SEAL BAR	Width: 0.2" (5 mm) Length: 10.2" (260 mm)
DIMENSIONS	18" x 13.8" x 11.4"
MATERIAL	Steel & ABS & PC
VOLTS	(110-120) V±10% US (220-240) V±10% EU
WATTS	400W +5%/-15% US 380W +5%/-10% EU
CERTIFICATIONS	GS, CE(EMC/LVD), RoHS, Reach, ETL
WARRANTY	2 Years

vac 'n seal elite

VACUUM SEALER WITH STORAGE



The Vac 'n Seal Elite is a compact and convenient vacuum sealer for all your food storage and cooking needs. With its roll storage feature, it's as easy as 1-2-3 to create customized vacuum bags for sealing both wet and dry ingredients. Comes with a built-in roll and cutter.

specifications

- Sleek design; illuminating touch screen controls
- Built-in pressure sensor allows sealing moist and dry ingredients
- Quiet and efficient, makes less noise than competitors
- Built-in Roll storage and cutter



- Pairs well with Vesta sous vide products, vacuum seal pouches and rolls

PRODUCT CODE	V11-SL (Silver) V11-BL (Black)
PUMP TYPE	Dry
VACUUM PRESSURE	'-21" / -711mbar
SEAL BAR	Width: 0.08" (2 mm) Length: 12.1" (305 mm)
DIMENSIONS	3.5" x 15.0" x 7.8"
WEIGHT	4lb 10oz
MATERIAL	ABS
VOLTS	(110-120) V±10% US (220-240) V±10% EU
WATTS	110W +5%/-15% US 110W +5%/-10% EU
CERTIFICATIONS	GS, CE(EMC/LVD), RoHS, Reach, ETL
WARRANTY	2 Years

vac 'n seal

VACUUM SEALER



The Vac 'n Seal is perfect for all of your cooking and food storage needs, including liquids. Are you sealing a bag for Vesta sous vide cooking? Do you need to freeze extra portions from your bulk shopping? Want to keep leftovers fresh? The Vac 'n Seal has you covered.

specifications

- Sleek design; illuminating touch screen controls
- Built-in pressure sensor allows sealing moist and dry ingredients
- Quiet and efficient, makes less noise than competitors



- Pairs well with Vesta sous vide products, vacuum seal pouches and rolls

PRODUCT CODE	V06-SL (Silver) V06-BK (Black)
PUMP TYPE	Dry
VACUUM PRESSURE	'-21" / -711mbar
SEAL BAR	Width: 0.08" (2 mm) Length: 12.1" (305 mm)
DIMENSIONS	3.0" x 14.3" x 5.1"
WEIGHT	3lb 3oz
MATERIAL	ABS
VOLTS	(110-120) V±10% US (220-240) V±10% EU
WATTS	110W +5%/-15% US 110W +5%/-10% EU
CERTIFICATIONS	GS, CE(EMC/LVD), RoHS, Reach, ETL
WARRANTY	2 Years



hand held vac 'n seal

VACUUM SEALER

Seal your bags in seconds with our easy to use hand held vacuum sealer. This one touch operation will vacuum your foods airtight with just a press of the button. Can also be used to seal other non-perishable items. Take it camping, picnicking or fishing for immediate freshness and storage.

specifications

- Ergonomic design with one-touch operation
- Powerful high-pressure pump
- Compact and versatile works with bags, bottles and canisters.
- Take it anywhere: camping, picnicking, fishing, storage
- Longest battery life available



- Pairs well with Vesta sous vide products, vacuum seal pouches and rolls

PRODUCT CODE	YJS60-WH (White) YJS60-BK (Black)
PUMP TYPE	Dry
VACUUM PRESSURE	~17.7" / -600mbar
DIMENSIONS	3.5" x 5.7" x 2.4"
WEIGHT	7.2oz
MATERIAL	ABS & PC
VOLTS	(110-120) V±10% US (220-240) V±10% EU
WATTS	3.3W +5%/-15% US 3.3W +5%/-10% EU
CERTIFICATIONS	GS, CE(EMC/LVD), RoHS, Reach, ETL
WARRANTY	2 Years

vac 'n seal pro I

VACUUM SEALER



Vesta Precision's Vac 'n Seal Pro I is a reliable vacuum sealer for the serious home cook's kitchen. This powerful, built-in duo pump creates high pressure to get the job done in a short amount of time. The extra wide seal wire gives heavy-duty, fast sealing and leak-proof protection. This sealer has a built-in pressure sensor – automatic sealing, easy to use and extremely efficient.

- Powerful, high pressure, built in duo-pump
- Strong. The extra wide seal wire (0.2"/5mm) gives heavy-duty, fast sealing, leak-proof protection
- Can work with bottles and canisters



- Pairs well with Vesta sous vide products, vacuum seal pouches and rolls

PRODUCT CODE	YJS602C
PUMP TYPE	Duo Dry
VACUUM PRESSURE	`-29"/ -982mbar
SEAL BAR	Width: 0.2" (5mm) Length: 12.2" (310mm)
DIMENSIONS	5.9" x 17.2" x 10.8"
MATERIALS	steel & ABS & PC
VOLTS	(110-120) V±10% US (220-240) V±10% EU
WATTS	700W +5%/-15% US 720W +5%/-10% EU
CERTIFICATIONS	GS, CE(EMC/LVD), RoHS, Reach, ETL
WARRANTY	2 Years

vacuum seal pouches & rolls

Vesta sous vide vacuum pouches and rolls offer convenience and flexibility, maximizing freshness, and eliminating waste and freezer burn. Our food-grade pouches are BPA, Phthalate-free and come in a variety of sizes to meet any cooking or storage need.



101211
8" x 20'
2 Vacuum Rolls



101212
11" x 20'
2 Vacuum Rolls



108111
8" x 12"
25 Vacuum Bags
w/ Liquid Block



108112
11" x 16"
25 Vacuum Bags
w/ Liquid Block



109112
8" x 12"
25 Vacuum Bags



109113
11" x 16"
25 Vacuum Bags



110111
8" x 12"
25 Vacuum Bags
w/ Zipper



110112
11" x 16" Boxed
Vacuum Bags
w/ Zipper



211111
8" x 12"
25 Non-Vacuum Seal Bags
w/ Double-Zipper



211112
11" x 16"
25 Non-Vacuum Seal Bags
w/ Double-Zipper



307111
8" x 12"
15 Vacuum Bags
w/ Zipper & Valve



307113
11" x 16"
15 Vacuum Bags
w/ Zipper & Valve

(206) 960-2467

vestaprecision.com

specialty products

Vesta Precision is serious about innovation and precision cooking to make the busy home cook's life easier, more enjoyable and tastier than ever. In addition to our quality line of sous vide cookers, vacuum sealers and vacuum bags, pouches and rolls, we've created specialty products that are a great addition to our product line. We're proud to introduce three new products: Frysta Blast Freezer, Gusto Smoke Infuser and SousVCart to the Vesta Precision lineup.





Gusto Smoke Infuser

MODEL SG10

The Gusto smoke infuser allows you to add delicious smoky flavor to meats, fish, cheese, sauces, cocktails, and so much more. Simply add your desired flavor of wood shavings, herbs, teas, spices, or dried flowers to the chamber, ignite, and press the button to infuse. The sturdy weighted base and conical shape with flexible tubing allows you to easily infuse for flavor or create special effects.

specifications

PRODUCT CODE	SG10
VOLTS	6v DC
WATTS	.25
BATTERY	Four 1.5VDC AA (No. 5) batteries
DIMENSIONS	84 x 100 x 180mm / 3.3 x 3.9 x 7in
WARRANTY	2 years



Frysta Blast Freezer

BLAST CHILLER

The Frysta Blast Freezer is the only available blast chiller designed for home use. Other chillers are intended solely for commercial food service operations and thus are much bigger, much heavier and much more expensive. The BF-100 has a smaller footprint and has both stand-alone and built-in options.

Its modern design with touch panel user control is also environment-friendly, using the advanced refrigerant R290. It has excellent thermal performance with its rapid chilling and temperature holding capability, and its design is auto-defrosting and self-evaporating to avoid clean-up mess.

specifications

- Fast chilling and freezing, then steady temperature hold
- Designed specifically for the home
- Stand-alone or built-in options
- Environment-friendly operations with advanced refrigerant R290
- No mess: Auto-defrosting and self-evaporating

PRODUCT CODE	BF100
NUMBER OF DISCS	2 x GN1/2 (325 x 265mm)
FOAMING AGENT	C5H10 (cyclopentane)
REFRIGERANT	R290 (approx. 80g)
FOOD CENTER TEMPERATURE +90°C TO +3°C	3kg/6lbs Food, Cooling time: 86 MINUTES
FOOD CENTER TEMPERATURE +90°C TO -18°C	3kg/6lbs Food, Cooling time: 217 MINUTES
PULL DOWN TEMPERATURE	Lowest value:-31°F US Lowest value: -35°C EU
OVERALL SIZE	WxDxH: 450 x 507x 647mm
CHAMBER SIZE	WxDxH : 335x300x200mm
MATERIAL	Steel & Aluminum
VOLTAGE	110~120V/60Hz Current: 2.12A Power: 210W 220~240V / 50Hz Current: 1.85A Power: 310W
WARRANTY	2 Years

(206) 960-2467

vestaprecision.com

PATENT PENDING



sousVcart

Bring your kitchen outdoors with the versatile and beautifully designed stainless steel sous vide cart. This is a complete mobile system for sous vide cooking and vacuum sealing, offering two bays and plenty of storage for kitchen accessories. So yes, you can buy that second (or even third - we know you) immersion circulator! It also features 3 outlets and a 25 foot retractable cord, removable spring-assist lids with built-in storage for easy access and cleaning, and has large, smooth gliding wheels that roll easily over grass, gravel, concrete or any outdoor BBQ grilling deck. Wheels lock for secure placement. The cart height matches most professional kitchen counters and outdoor grills for additional preparation space when the lids are closed. Roll into action, ready to sous vide cook practically anywhere with the Vesta Precision SousVcart!

(206) 960-2467

vestaprecision.com

PATENT PENDING

Easy top of cart access

Perfect for accessing the Perfecta Pro or
a water bath with an immersion circulator

Removable lids with storage

Simply remove the lid when not in use
and store in the integrated compartment
on the back of the sousVcart

Spring
loaded
hinges



Standard counter height

Ideal for Vac 'n Seal Pro

sousVcart
a vesta precision product

Removable shelf

Designed for storage of
vacuum bags and
accessories

Adjustable shelf

Seamless fit for the
Vertical Vac Elite or
Chamber Vac Pro

Smooth gliding & locking wheels
Make for easy transport & safety

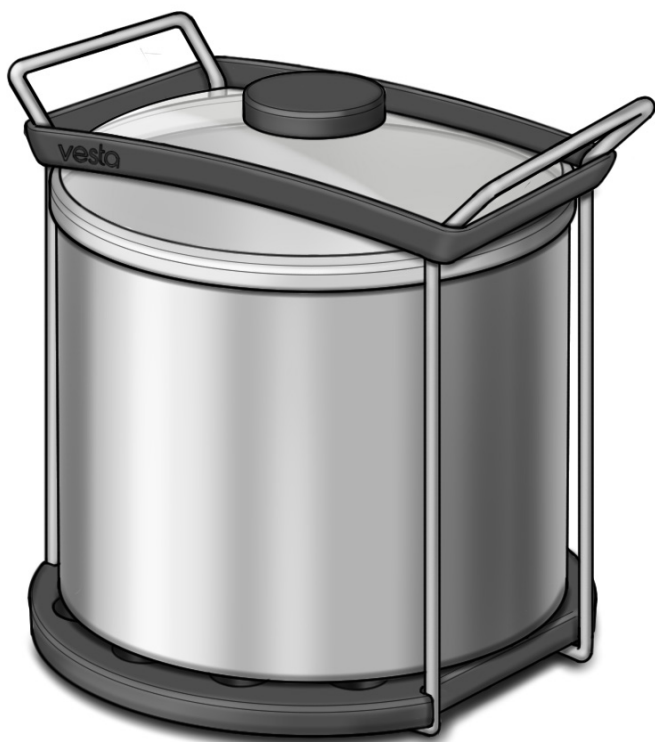
25' retractable power cord
With three outlets



new

VacuPot

BAGLESS SOUS VIDE SYSTEM



Availability: May 1, 2020

Powder coated cast iron weight /
4.8 lbs/2.1 kg

Stainless Steel pot / 7"/178mm dia by
5.75"/146mm tall 3 liter/3.17 quart capacity

Lid Materials / PPSU (Polyphenylsulfone)
Lid with silicone gasket

Wire Frame Material / Stainless Steel

Silicone band / 10.5"/267mm

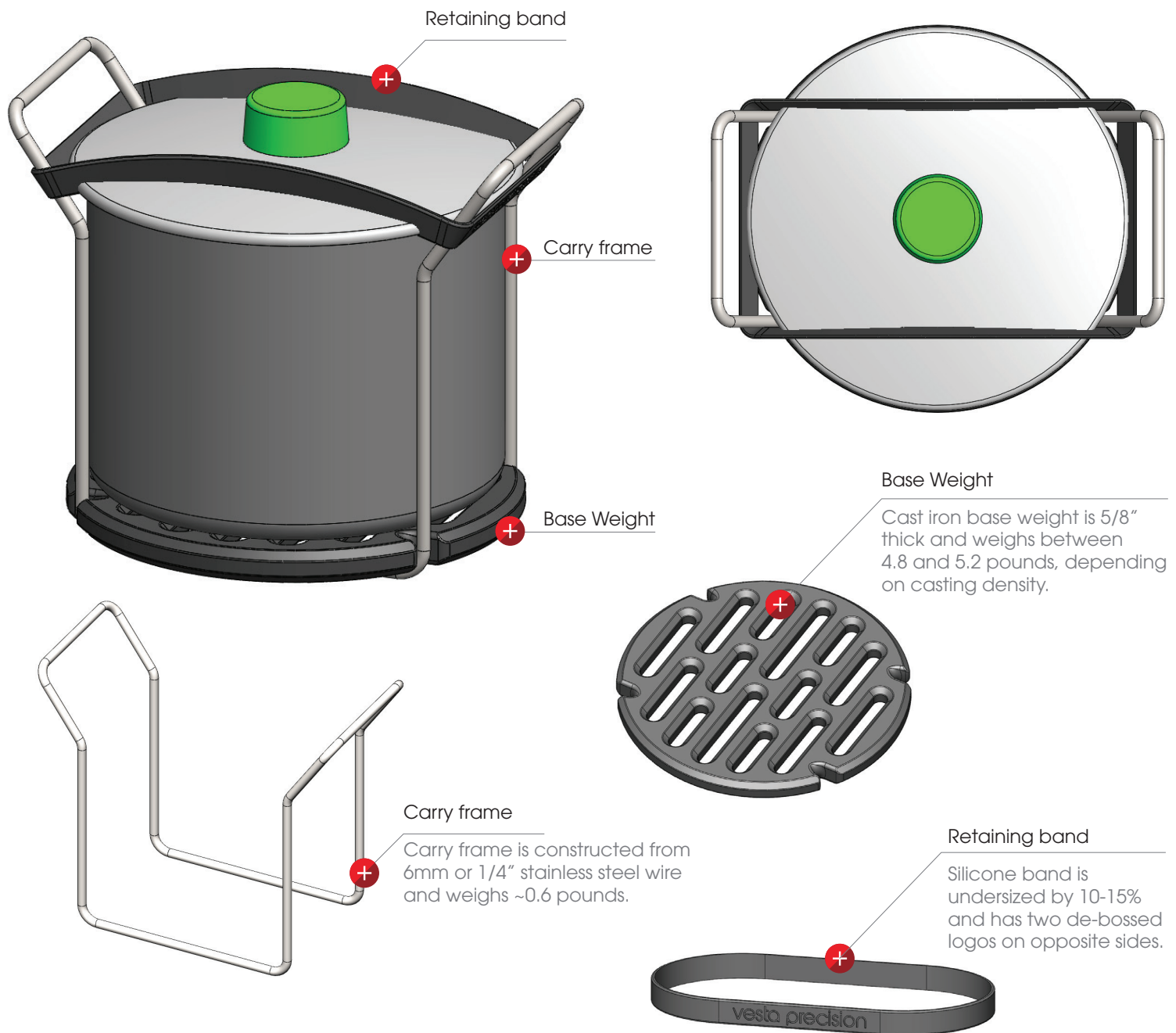
New for 2020 is Vesta Precision's latest home kitchen sous vide innovation, the patent-pending VacuPot. It is composed of a vacuum sealed and vacuumable stainless steel pot and an anchoring system to keep it submerged in most any standard sous vide cooking system. This allows bagless sous vide cooking ideally suited for soft proteins and other delicate foods which often will get crushed when using typical vacuum sealers and vacuum bags. Now, cooking salmon, swordfish, tuna and other delicate fish is possible without sacrificing the integrity of the texture. The VacuPot also brings sous vide possibilities for many Mediterranean foods such as stuffed grape leaves, stuffed cabbage, stuffed peppers and offers much easier, bag-free preparation of soups, stews, pasta and rice.

The VacuPot can be used with any brand of sous vide cooker (not only Vesta Precision's leading-edge sous vide cookers). And, because it eliminates the need for vacuum bags, it makes sous vide a more environmentally conscious cooking method. How does it work? The VacuPot is a beautiful stainless steel pot with a lid which can be vacuum sealed and which allows the whole pot to be vacuumed for the sous vide process. It is accompanied by a weighted base plate, a wire bracket and silicone band system to hold the pot down in the sous vide water bath. Simply add your ingredients to the pot, vacuum seal it and submerge the entire pot into the sous vide water bath. The lid's vacuum valve attaches to most handheld vacuum sealers or any vacuum sealer with a tube connector.

(206) 960-2467

vestaprecision.com

PATENT PENDING



VacuPot

What unique features make this better/different than competitors?

VacuPot is self-contained, bagless sous vide able device specifically designed to expand the home cook's ability to cook whatever food they wish without being constrained by the food's delicate structure. What makes the VacuPot particularly attractive is that it can be used with any brand sous vide cooker and with most vacuum sealers with a tube connector that the home cook may already have. The need for vacuum sealing bags is completely eliminated making sous vide cooking using the VacuPot an environmentally sound method of cooking.

Best way to demonstrate this product?

The best way to demonstrate the VacuPot is by loading it up with soft, fleshy foods like salmon filet, stuffed grape leaves or stuffed peppers in a water tub with an immersion circulator operating as usual. In addition, it would be worthwhile to show it with a variety of vacuum sealers with a connector tube.