Globe Sous Vide

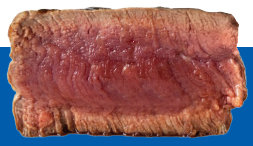
Science & Simplicity

Rev. 1/13/26

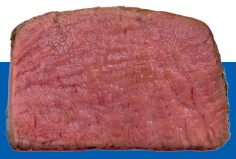
The Science

Cooking to perfection is not only possible, it's easy with the GSV18 sous vide immersion circulator. Temperature is precisely controlled and accurate to 0.1°F so product is the perfect level of doneness throughout. The powerful pump circulates water more efficiently than fans to all corners of the tank, ensuring consistent temperature for up to 21 gallons of water.

- Loosen muscle fibers in protein for greater tenderness
- Reduce product shrinkage, oxidation and flavor loss
- Rapidly extract flavor for deeper infusions in less time
- Pasteurize products and extend shelf life



TRADITIONAL
Inconsistent, outer edges overcooked

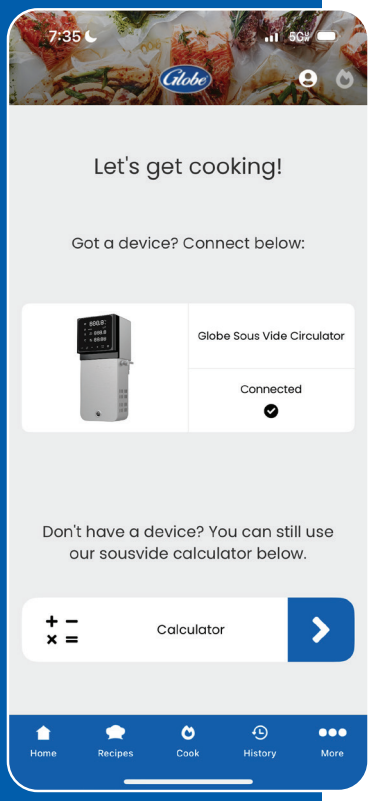


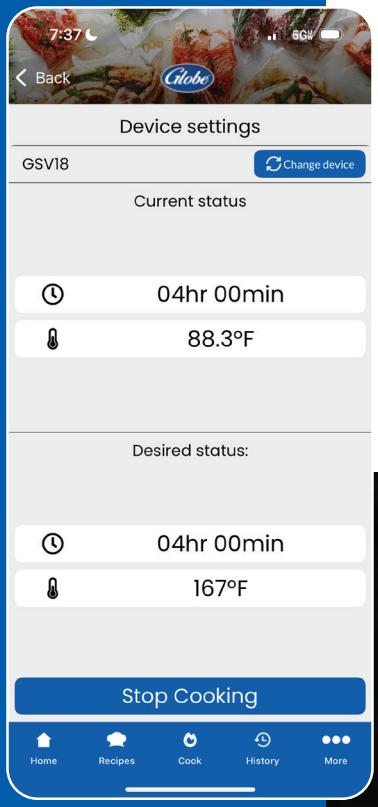
SOUS VIDE
Consistent, perfectly cooked throughout

The Simplicity

While sous vide cooking can be a complex process, the GSV18 brings simplicity with features to get beginners up and running in no time.

- Simple, intuitive manual controls to set time and temperature to begin cooking
- Free app with vast library of chef-curated recipes and step-by-step instructions
- Custom recipe programs to cook at the push of a button
- Helpful guides to assist beginners





Do More with the App

Precise control from anywhere! Globe Sous Vide Connect allows the operator to access their GSV18 devices, manage recipes, tracks cook time and history, and accesses support from Apple and Android devices.

Connect the circulator and phone to a 2.4 GHz Wi-Fi network to track cooking process from anywhere.

Find inspiration or follow step-by-step guides in the chef-curated recipe library. Users can select favorites and add their own creations.

Use the app to manually control the device, setting the preferred time and temperature with ease.

Get notified when water reaches cooking temperature and when the cooking process is complete.

Globe CONNECT

Download on the App Store

GET IT ON Google Play

From the Seal to the Sear

Globe offers a complete sous vide solution from vacuum sealing to the final sear. Start with one of Globe's vacuum packaging machines and sous-vide-ready polypropeline bags, cook to perfection with the GSV18 circulator and finish on a Globe gas countertop charbroiler for the perfect sear.

Choose from 3 models: small and large basic chambers for simple product sealing, or an advanced model for features like marination, modified atmosphere and soft air.

1. Prepare and seal individual portions in the Globe vacuum chamber
2. Sous vide sealed product to seal in flavor, maintain portion size and cook to perfection.
3. Store up to 4 weeks* while maintaining product freshness.
4. Finish and serve product in a fraction of the time of traditional cooking methods.

Our wide array of prep and cooking equipment offers faster, more consistent results and better value to any foodservice operation.

**Storage time dependent on food product type and temperature.*

www.globefoodequip.com