

Kitchen**ADVANCE**[®]

*Gourmet Cooking
Made Easy!*

www.KitchenAdvance.com

AquaChef Makes Sous Vide Easy!

The AquaChef Brings Precision Temperature Control Into Your Kitchen!

Using the same gourmet cooking technology that the world's best chefs already have in their five-star kitchens, the AquaChef cooks and then holds the food "at the precise final temperature" until you are ready to serve! Simply put, it's cooking under a vacuum seal with precise temperature control to give you gourmet quality results every single time!

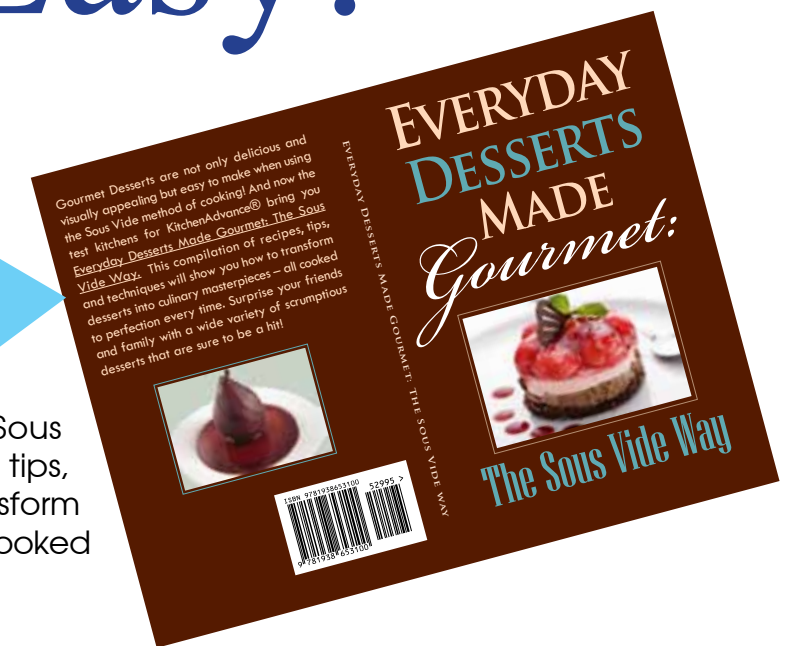
AquaChef Sous Vide Smart Cooker
UPC 856816003069



AQUA
chef®
Sous Vide Smart Cooker

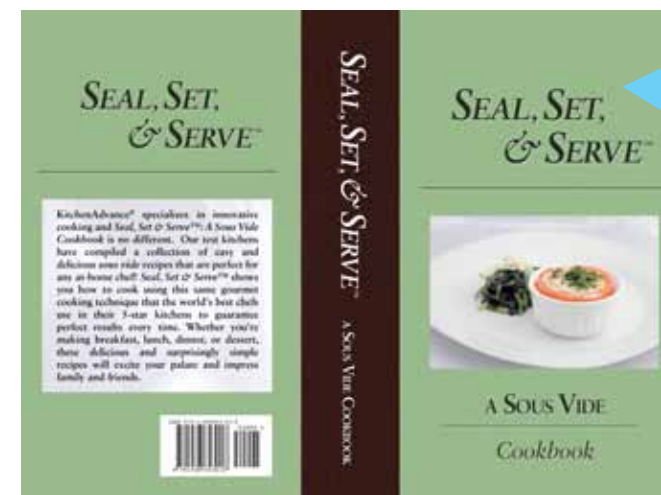
Everyday Desserts Made Gourmet: The Sous Vide Way.
ISBN 978-1-938653-10-0

Everyday Desserts Made Gourmet: The Sous Vide Way. This compilation of recipes, tips, and techniques will show you how to transform desserts into culinary masterpieces – all cooked to perfection every time.



Seal, Set, & Serve a Sous Vide Cookbook
ISBN 978-1-938653-01-8

Our test kitchens have compiled a collection of easy and delicious sous vide recipes that are perfect for any at-home chef! Seal, Set & Serve™ shows you how to cook using this same gourmet cooking technique that the world's best chefs use in their 5-star kitchens to guarantee perfect results every time.



AquaChef Sous Vide
ISBN 9781938653131

The AquaChef Cookbook is filled with delicious, gourmet recipes for you to try with your new AquaChef Cooking System!



www.AquaChef.com

PerfectChop™ Stay-Clean Cutting Board

THE EASY, NO-MESS WAY TO PREP FOODS!

- Chopping Meats
- Slicing Fruits
- Cutting Poultry
- Dicing Vegetables

The innovative, patent pending technology keeps your counter tops clean. The secret is in the Stay-Clean surface that quickly drains from all four sides into the basin that holds over 2 cups of liquid! Save the good juices to make delicious, homemade gravy, sauces and more! Made of durable high-density material, the PerfectChop™ won't dull knives, harbor bacteria or absorb unwanted flavors or odors. And its sturdy, lightweight construction makes it perfect for everyday use!



THE LAST CUTTING BOARD YOU'LL EVER NEED!

Dual-Sided Cutting Board
Lift Up to Remove! Flip Over to Re-Use!

Drains On All 4 Sides!
Basin Holds Over 2 Cups of Liquid!

With an intuitive design, the patent pending PerfectChop™ keeps your countertops clean! The Stay-Clean™ microtexture guides water off the board into a basin, holding over two cups of liquid! The high-density material won't dull knives, harbor bacteria or absorb odors. And its sturdy, lightweight construction is perfect for everyday use!

PerfectChopCuttingBoard
UPC 856816003250



PerfectChop™ Chef's Knife
UPC 856816003267

www.PerfectChop.com

Lock in the Flavor with Seal 'N Fresh

HOW DO YOU KEEP YOUR FOODS FRESH?

The Seal 'N Fresh Vacuum System by KitchenAdvance® does just that. Simply place food (including leftovers) into a special zip-top bag, attach the vacuum and - poof! - you've got an airtight package that stays fresh in the freezer until you're ready for it. The BPA-FREE bags come in two sizes, are multilayered to prevent freezer burn and can be steamed, microwaved or even boiled! Plus they have a green bonus: They're reusable and dishwasher-safe. Seal 'N Fresh is cordless, compact (it can be stored in a drawer) and easy to use. Goodbye waste, hello extra cash!



Seal & Fresh® Vacuum Sealer
UPC 856816003014

Your Seal 'N Fresh Vacuum Seal System Benefits and Features:

- Prevents Freezer Burn
- Eliminates Wasted Food
- Quickly Removes & Locks Out Air
- Keeps Foods Fresher, Longer
- Easy to Use & Store



Regular: 12" x 12" (approx.)
UPC 856816003021

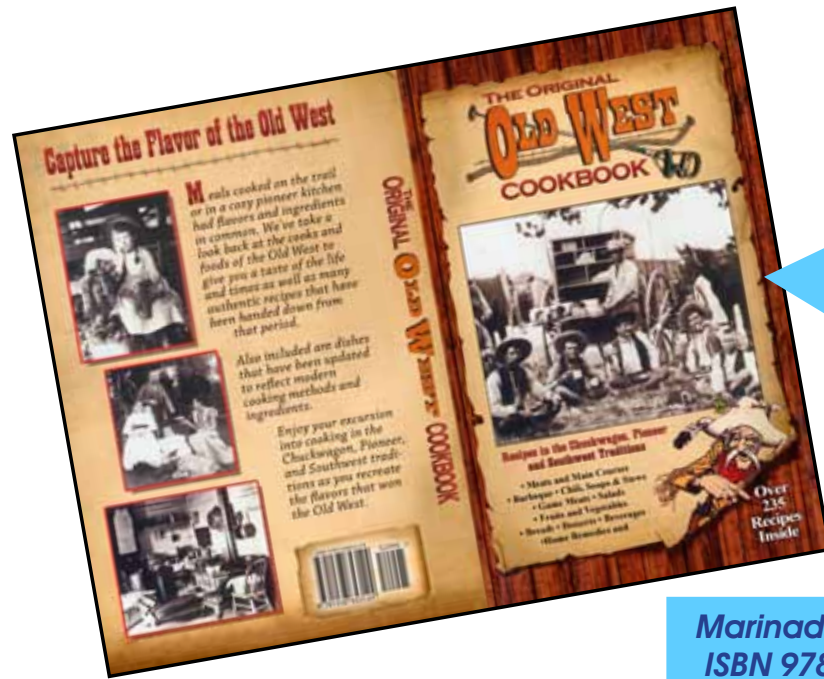


Regular: 8" x 8" (approx.)
UPC 856816003038

SEAL 'N FRESH™
HANDHELD
VACUUM
SEAL SYSTEMS

www.SealFresh.com

Create Perfect Foods Like a Master Chef!



Enjoy your excursion into cooking in the Chuckwagon, Pioneer, and Southwest traditions as you recreate the flavors that won the Old West.

The Original Old West Cookbook
ISBN 978-1-938653-12-4

Marinade Encyclopedia
ISBN 978-1-938653-07-0

Over 100 recipes for liquid marinades, sauces & brining liquids.



Stop overcooking your roasts or undercooking your poultry and start enjoying perfectly cooked meats every time!

Digital Meat Thermometer
UPC 856816003243



COOK IT RIGHT EVERY TIME!
The Digital Meat Thermometer will **SIMPLIFY** your cooking.

Culinary Torch

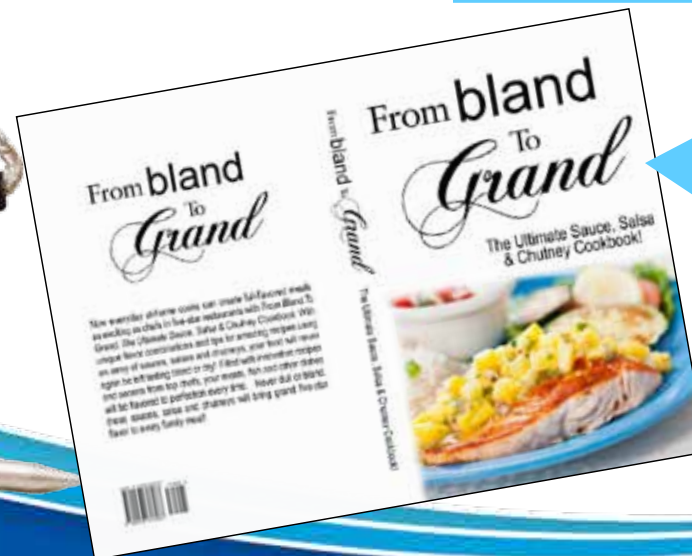
With this torch you can complete a variety of culinary tasks, such as caramelizing sugar, browning meringues, melting cheeses, skinning tomatoes, or charring vegetables! It's easy to light and features a large capacity for long burning times plus an adjustable, lockable flame - making it perfect for any size job!

If you thought making authentic, delicious Creme Brulee was only for the master chefs, think again. With this Culinary Torch by KitchenAdvance®, you can now make restaurant quality desserts at home. Get the tool all the chefs use to create eye-catching entrees and dazzling desserts. This amazing torch perfectly melts cheese, crisps meats and chars vegetables to achieve ideal textures in every bite!

It's the perfect kitchen accessory and essential tool for preparing the classic Creme Brulee, but it also has a variety of other uses in the home kitchen - including browning meringue or melting cheese on soup. The Culinary Torch makes a great gift or is a creative way to spice up your next dinner party!



Culinary Torch
UPC 856816003236



From Bland to Grand.
ISBN 9781938653087

Now everyday at-home cooks can create full-flavored meals as exciting as chefs in five-star restaurants with From Bland To Grand.

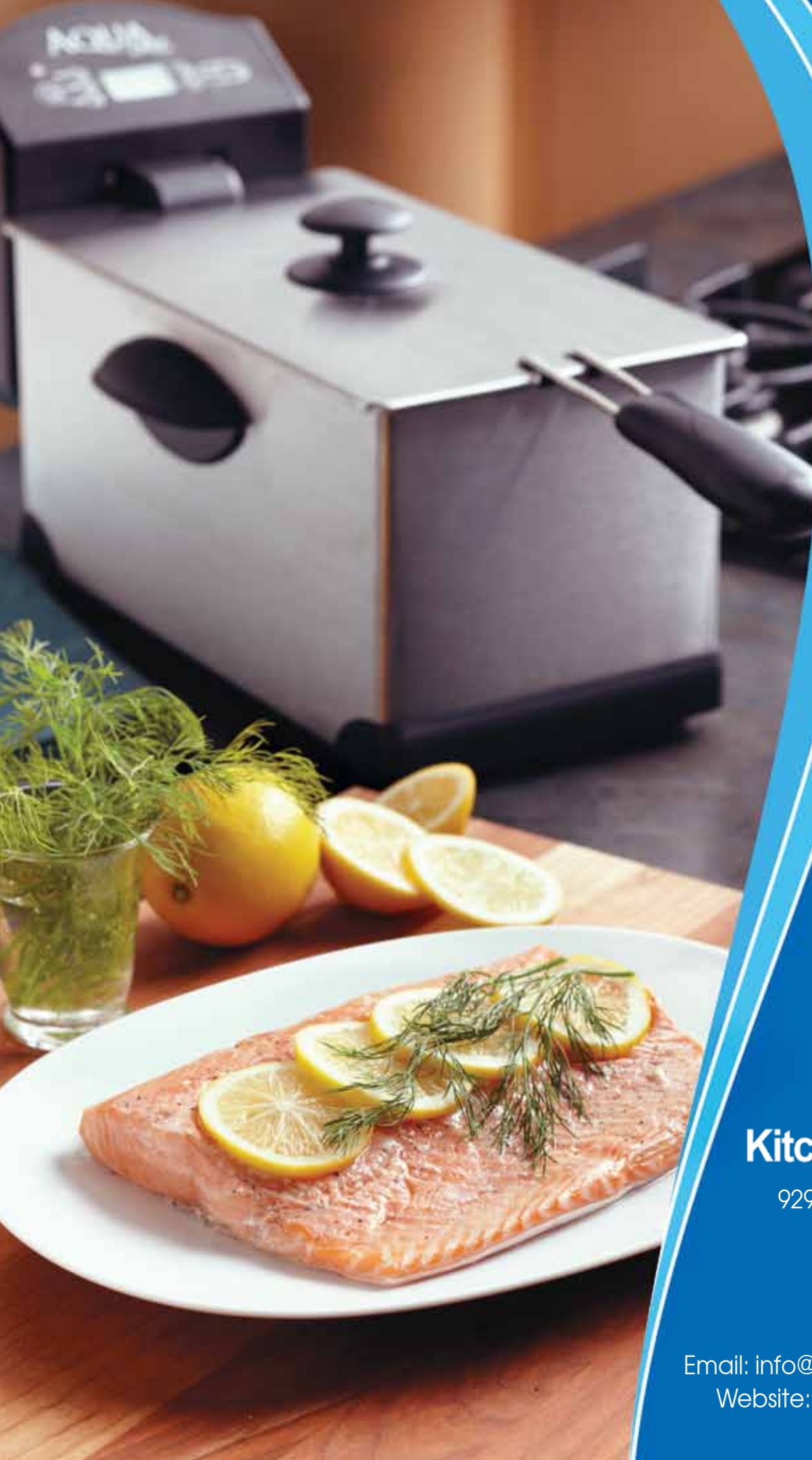
KitchenAdvance Test Kitchens

KitchenAdvance specializes in gourmet cooking made easy. Our test kitchens regularly compile collections of innovative recipes and tips, release supporting cookbooks, and update our customers with newsletters.

Test kitchen director, Chef Mel Torcedo says, "Showing people how to turn ordinary food into extraordinary meals - that's my passion. Home cooked gourmet meals can not only be quick and easy-to-make, but affordable too."

In addition to directing the KitchenAdvance test kitchens, Mel is the host of the acclaimed series "Cooking with Mel". Before hosting "Cooking with Mel", Melissa put her cooking skills to work at 5-star restaurants in Los Angeles and San Diego, working alongside some of the best Chefs in the industry. She also maintains a blog at cookwithmel.com.





Kitchen**ADVANCE**[®]

929 Poinsettia Ave Ste 102
Vista, CA 92081

US: 1 (888) 447-1874

Intl: +1 (760) 440-5177

Fax: +1 (760) 683-6956

Email: info@kitchenadvance.com

Website: kitchenadvance.com