




Rotary Club of Camarillo Sunrise - 4th Annual Charity Golf Tournament Benefitting kidSTREAM Children's Museum

**The Rotary Club of Camarillo Sunrise and the
Camarillo Breakfast Rotary Foundation, Inc.**



Anova Sous Vide Culinary Precision Cooker

#76



Starting Bid **\$100.00**

Retail Value \$230.00

Donated by The Chase Family

- Pros have been doing it for years, and now you can too. Sous vide (pronounced sue-veed) is a cooking technique that utilizes highly precise temperature control in a circulating bath of water to deliver consistent, edge-to-edge perfect results, with virtually no risk of overcooking your food.
- For food nerds, by food nerds. Our most compact cooker is still huge on results. This latest iteration of our entry-level sous vide circulator adds key improvements as requested by food nerds, for an even sweeter deal on perfect meals.