The Space

CATALOG

An overview of products by The Space.

The Space is a brand that committed to improving people's experience in the kitchen. Open the catalog and explore our mind-blowing products of sous vide cooking, food preservation and clear ice making.

Refresh Your Cooking Space.

Contents

Meet The Space

About Us

The Space is a brand that committed to improving people's experience in the kitchen with innovative products and technologies related to sous vide cooking, food preservation and clear ice making. It now provides the global market with premium sous vide cookers, clear ice makers, biodegradable vacuum sealer bags, and biodegradable food storage bags.

We are built with innovation in mind. The core members of The Space are experts who have been in the industry for over a decade and developed great insights about products and user experience. The Space is built to revolutionize people's cooking space with innovative products.

David Tang
Chief R&D Engineer

Kent Wright
Technical Consultant
And Chef

Rayman Lei
Product And
User Experience Officer

Ruben Duran
Vice Global President

Sky Yin
Electronic R&D
Chief Engineer

Portfolio

Neovide
Sous Vide Cooker

- Finishes all sous vide steps in one machine.
- Requires no water and bags.
- Keeps the food in the perfect shape.
- Built-in food probe.
- Intuitive mobile App.

Clear Ice Maker

- Produce clear ice of standard shapes in a batch.
- No cutting is needed.
- Super easy to use.
- Cost-efficient.

Biodegradable
Vacuum Sealer Bags

- Certified by institutes in major markets.
- Eco-friendly and strong.
- Designed to use in sous vide and food packaging.

Biodegradable
Food Storage Bags

- Certified by institutes in major markets.
- Added with a biodegradable plastic layer.
- Better keep the food from air and moisture.

Neovide Sous Vide Cooker

A new way of sous vide

Neovide is a new form of sous vide cooker that allows users to marinate, sous vide and sear in one machine. More importantly, users can sous vide the food directly in the machine without water and bags. That means users don't need the vacuum sealer, vacuum sealer bags, water bath and the skillet to cook sous vide.

Neovide successfully completed the crowd funding project on Kickstarter.
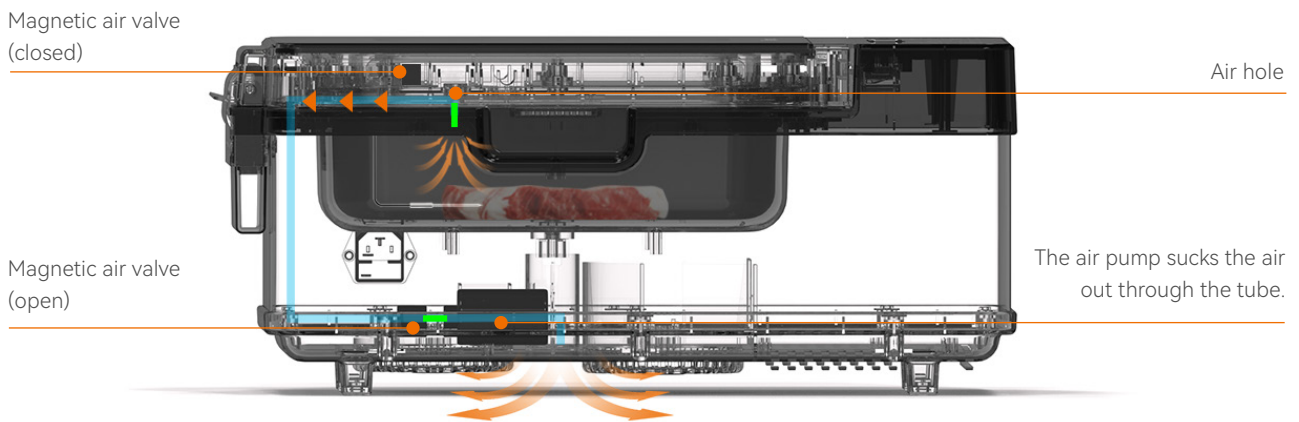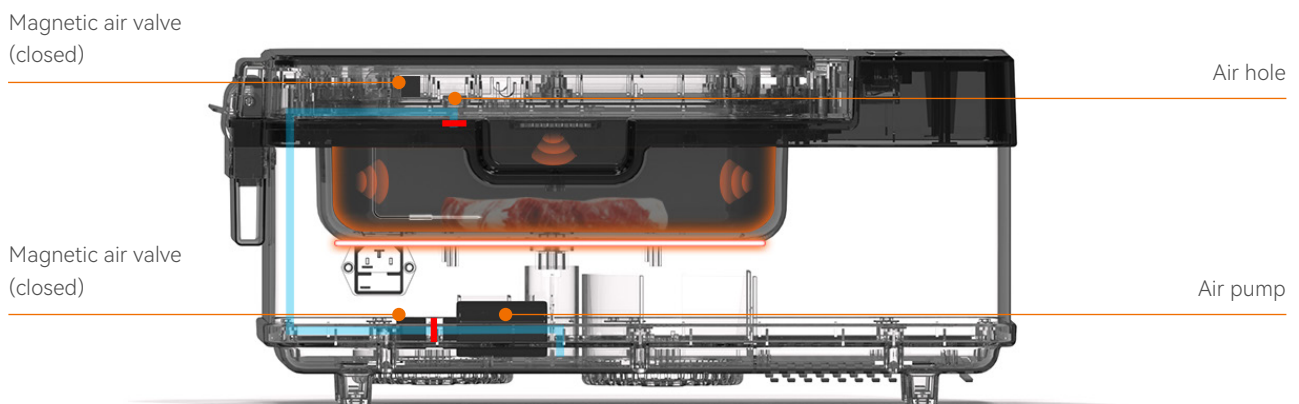
Scan the QR code to watch the video.

How it works

It has a built-in chamber, heater and food probe. In the marinate and sous vide process, Neovide will suck out the air inside the chamber and create a vacuum space. The heater can heat up the food while an algorithm is applied to control the temperature with the reading from the food probe. The algorithm works differently in its NeoVide Mode, Manual Mode and Mild Sear Mode.

A vacuum space is created before heating.

Magnetic air valve (closed)

Air hole

Magnetic air valve (open)

The air pump sucks the air out through the tube.

The food is isolated from the environment in the sous vide process.

Magnetic air valve (closed)

Air hole

Magnetic air valve (closed)

Air pump

The four working modes of Neovide

NeoVide Mode

In NeoVide mode, the probe monitors and controls the temperature of the food core accurately, achieving truly precise sous vide cooking. To use this mode, simply set the target temperature, without needing to consider the time setting. You can experiment with different temperature settings to create your own unique dishes that suit your taste preferences.

NeoVide   Manual   Mild Sear   Marinate

Download the user manual for more instruction:
https://store.thespacetec.com/pages/resources

Manual Mode

For foods that are not suitable to be inserted with the probe, such as soups, eggs, irregularly shaped vegetables, you can use Manual mode. In this mode, you can set the time and temperature like traditional sous vide, but using water and bags is optional, providing more flexibility in your cooking.

Manual

Mild Sear Mode

This mode allows you to sear the food within the tray of Neovide. Its highest temperature is 210℃.

Mild Sear

Marinate Mode

You can marinate foods with Neovide as what you do with a chamber vacuum sealer. Put the food in the tray. Select Marinate Mode and press Start.
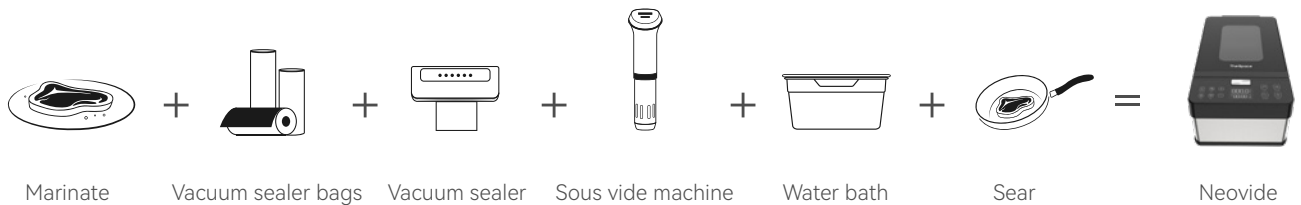
Vac

Marinate

It brings users unprecedented value

One-stop Sous Vide

It saves users' budgets by eliminating the need to buy extra equipment, such as a vacuum sealer, as they can complete all sous vide steps using just one machine.

Marinate	+	Vacuum sealer bags	+	Vacuum sealer	+	Sous vide machine	+	Water bath	+	Sear	=	Neovide

Requires no water and bags

This feature makes Neovide more cost-efficient and sustainable than other sous vide cookers.
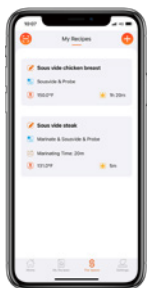

Sous vide fragile foods better

Keep the food in perfect shapes as the food will not be squeezed by any vacuum bags.

Built-in food probe

Direct food temperature control with a built-in probe and algorithm. No more guessing and unnecessary waiting.

Easy to use with the
control panel and mobile app

Marinate & Sousvide

Switch Device Modes

Current Temp.
84.2°F

Standby

🍱 Marinate	🌡 Set Temp.	⏱ Set Time
15m	140.0°F	3h 5m

START

SAVE TO MY RECIPE

iOS   Android

The Space Sous Vide

Recommended Cooking Times and Temps for Your Neovide Creations

Product	Neovide function		Manual function		Searing function		
	Temp.	Time (≈)	Temp.	Time	Temp.	Before	After
Chicken breast	65ºC / 149°F	90 min			210ºC / 410°F		X
Ribeye steak	55ºC / 131°F	50 min			210ºC / 410°F		X
Eggs			65ºC / 149°F	60 min			
Pork chops	62ºC / 143.6°F	60 min			210ºC / 410°F		X
Pork ribs	79ºC / 174.2°F	10 h	75ºC / 167°F	16 h	210ºC / 410°F		X
Chicken thighs			75ºC / 167°F	2 h	210ºC / 410°F		X
Beef ribs			85ºC / 185°F	16 h	210ºC / 410°F	X	
Beef cheeks			85ºC / 185°F	16 h	210ºC / 410°F	X	
Lamb shank			75ºC / 167°F	12 h	210ºC / 410°F		X
Lamb rack	65ºC / 149°F	100 min	62ºC / 143.6°F	4 h	210ºC / 410°F		X
Burger patty	56ºC / 132.8°F	60 min			210ºC / 410°F		X
Chicken wings	75ºC / 167°F	120 min			210ºC / 410°F		X
Beef rump	55ºC / 131°F	60 min			210ºC / 410°F		X
Duck breast	55ºC / 131°F	45 min			160ºC / 320°F	Before and after	
Pork belly			75ºC / 167°F	12 h	210ºC / 410°F		X
Salted cod	52ºC / 125.6°F	60 min					
Salmon	49ºC / 120.2°F	30 min			210ºC / 410°F	Before and after	
Seabass	52ºC / 125.6°F	30 min			210ºC / 410°F	Before and after	
Octopus			77ºC / 170.6°F	5 h	210ºC / 410°F		X
Carrots			95ºC / 203°F	60 min	210ºC / 410°F		X
Potatoes			95ºC / 203°F	90 min			X
Beetroots			95ºC / 203°F	60 min			X
Celeriac			95ºC / 203°F	60 min	210ºC / 410°F		X
Zucchini			85ºC / 185°F	20 min			X
Apple			84ºC / 183.2°F	30 min			
Pear			78ºC / 172.4°F	45 min			
Herbs infused oil			60ºC / 140°F	2 h			
Creme anglaise			82ºC / 179.6°F	60 min			
Chickpeas, soaked			95ºC / 203°F	3 h			
Pasta			95ºC / 203°F	from 10 to 15 min			

Specifications

Model	NSV100	NSV500
Power supply	US 110-120 V, 60 Hz EU 220-240 V, 50 Hz JP 100V，50/60Hz	
Power	700W US 650W EU 620W JP	1500W US 1450W EU 1250W JP
Vacuum pump pressure	-21"Hg±10%/ -711mbar±10%	-23"Hg±5% / -779mbar±5%
Flow rate	6L/min±15%	11L/min±10%
Body dimensions	18.4" x 10.4" x 8.2"（467 mm x 263 mm x 208 mm)	23.1" x 13.5" x 11.6" (587 mm x 343 mm x 294 mm)
Tray capacity	3L	8.6L
Tray dimensions	10.2" x 7.1" x 2.6"（260 mm x 180 mm x 65 mm)	15" x 10.2" x 3.5" (380 mm x 260 mm x 90 mm)
Temperature range (NeoVide/Manual mode)	68-203℉ (20-95℃)	
Timer (Manual mode)	00:05-99:59	
Temperature range (Mild Sear mode)	302-410℉ (150-210℃)	
Timer (Mild Sear mode)	0:01-00:30	
Timer (Marinate mode)	0:05-00:50 (1-10 cycles, every 5min is a cycle)	
Weight	17.9lb (8.1kg)	30.6lb (13.9kg)
Working conditions	Temperature: 41-95℉ (5-35℃), Humidity: ≤85%	
Connectivity	Wi-Fi 802.11 b/g/n 2.4 GHz Bluetooth 5.0	
Apps	iOS / Android	

Clear Ice Maker

Mass produce beautiful clear ice effortlessly

The Clear Ice Maker is the first of its kind that produces perfectly shaped clear ice in a batch and requires no cutting. With the Clear Ice Maker from us, bars can freely make clear ice in house.
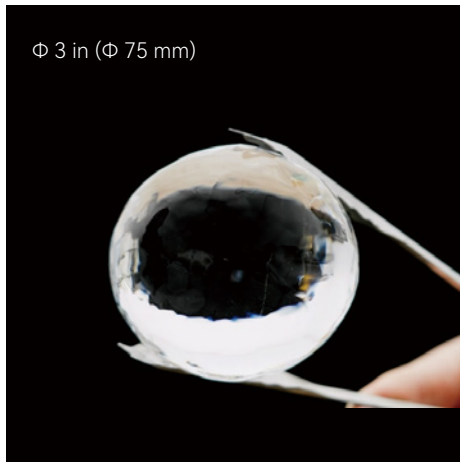

Scan the QR code to watch the video.
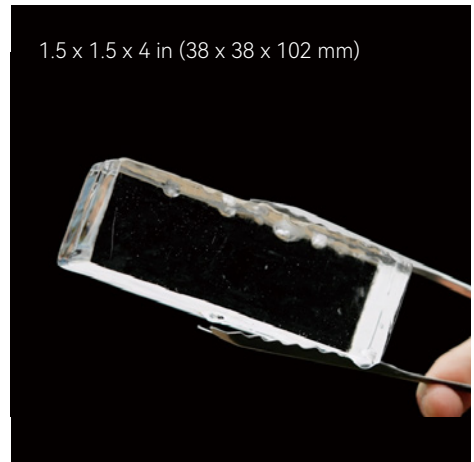
The clear ice solution
for businesses

Make clear ice of standard shapes and sizes in batches.

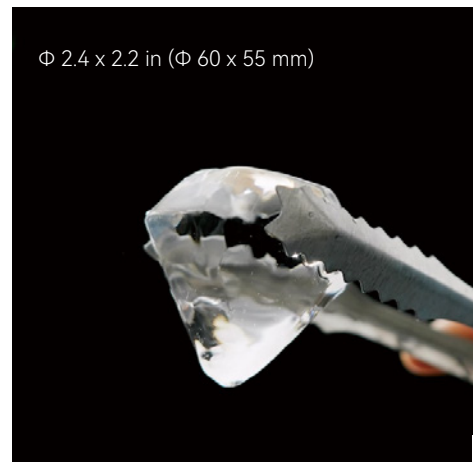The Clear Ice Maker can produce up to 32 spheres / 60 cubes / 48 Collins / 60 diamonds.

Φ 3 in (Φ 75 mm)

1.5 x 1.5 x 4 in (38 x 38 x 102 mm)
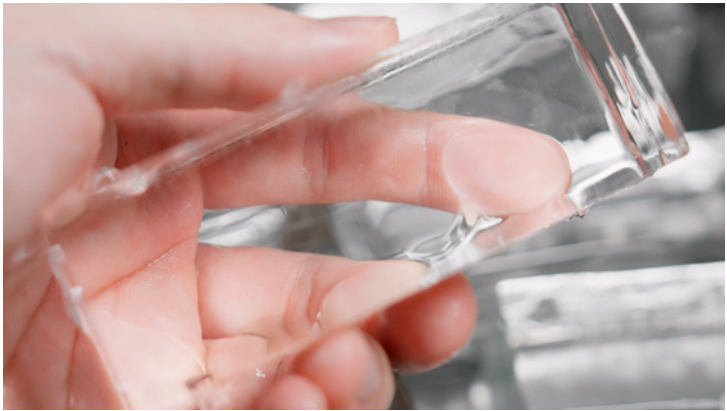

2.2 x 2.2 x 2.2 in (55 x 55 x 55 mm)

Φ 2.4 x 2.2 in (Φ 60 x 55 mm)

No cutting is needed

Specially designed molds are used to shape the ice.
Users can simply open the molds to get the ice
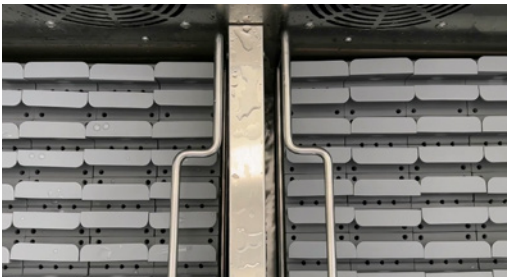sphere, ice cube, Collins ice or ice of other shapes.
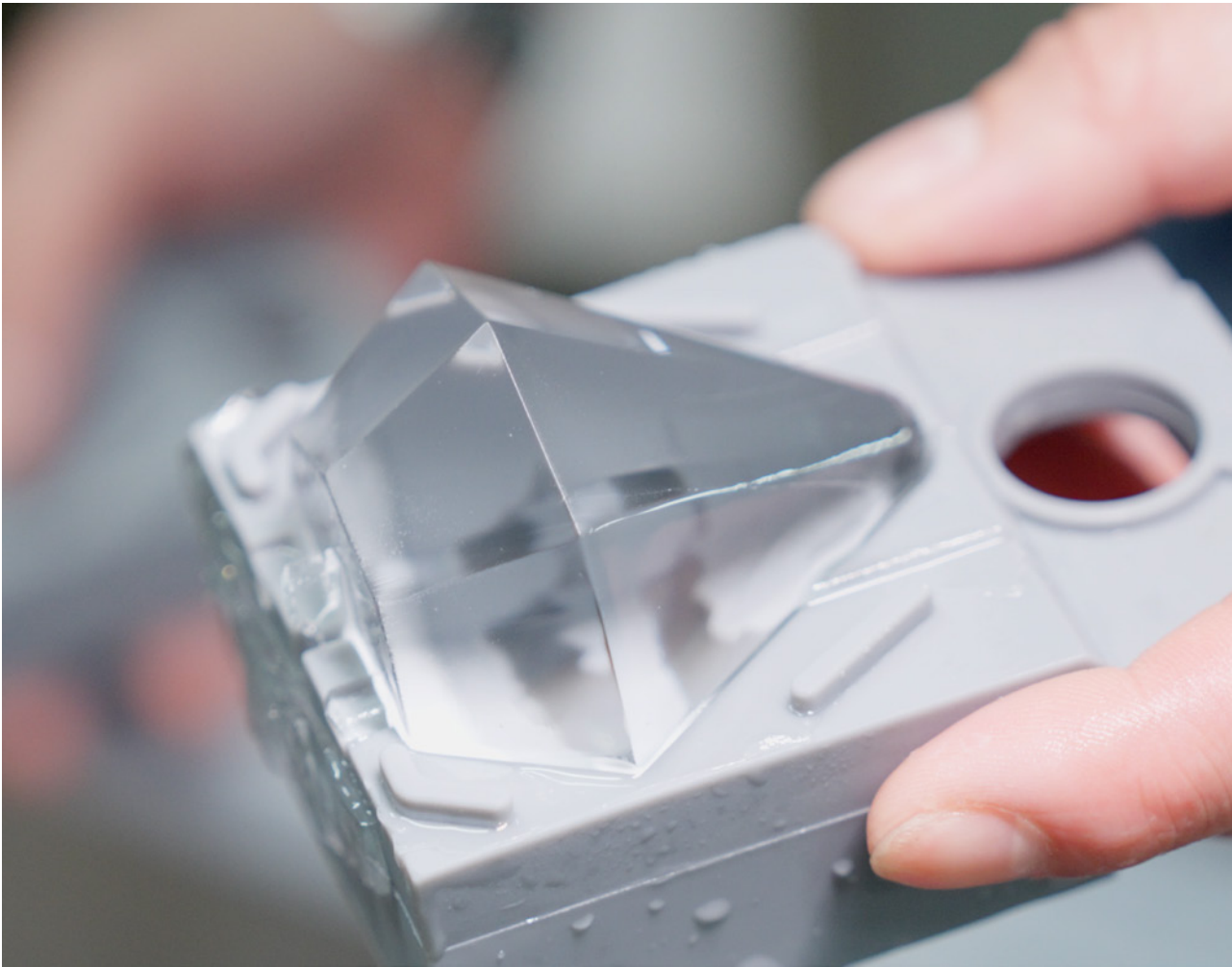
One-button-control process. Super easy to use

Here's how to use the machine:

1. Connect the water inlet and water outlet.
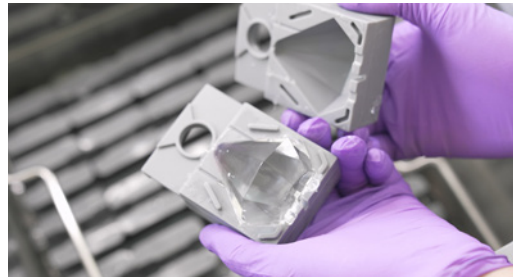

2. Place the molds in the machine.

3. Power on the machine and press the "Ice" button.

4. The machine will automatically finish the ice making process in 20 to 24 hours.

5. Harvest the ice.

Substantially reduce the cost

The cost of ice made with our machine is about 5% of acquiring clear ice in other ways.

Specifications

Model	IMT210	IMT310
Power supply	220–240V~50Hz / 110–120V~60Hz	220–240V~50Hz / 110–120V~60Hz
Ice-making power	280 W / 300W	480 W / 500W
Ice-detaching power	1600 W / 1700W	2700 W / 2800W
Exterior material	Stainless steel SUS201 with brushed finishes	
Interior material	Stainless steel SUS304	
Exterior dimensions	18.3" × 29.7" × 33.7" (465 × 755 × 856 mm)	34.3" × 29.7" × 33.7" (870 × 755 × 856 mm)
Interior dimensions	13.8" × 15.0" × 17.8" (350 × 382 × 452 mm)	29.5" × 15.0" × 17.8" (750 × 382 × 452 mm)
Ice-making time	24~28 h (Ambient temperature, water temperature ≤ 77℉)	
Tray number	1	2
Tray material	Stainless steel SUS304	
Ice mold material	Food-grade silicone	
Ice-making capacity (Ice molds are customizable)	30 ice cubes	2 trays of ice cubes: 30+30
	16 ice spheres	2 trays of ice spheres: 16+16
	24 ice bars	2 trays of ice bars: 24+24
	30 ice diamonds	2 trays of ice diamonds: 30+30
Ice size	Ice cube: 2.2 x 2.2 x 2.2 in (55 x 55 x 55 mm)	
	Ice sphere: Φ 3 in (Φ 75 mm)	
	Ice bar: 1.5 x 1.5 x 4 in (38 x 38 x 102 mm)	
	Ice diamond: Φ 2.4 x 2.2 in (Φ 60 x 55 mm)	
Weight	167.5 lb / 76 kg (cube molds included)	242.5 lb / 110 kg (cube molds included)
	174 lb / 79 kg (sphere molds included)	253.5 lb / 115 kg (sphere molds included)
	172 lb / 78 kg (bar molds included)	246.9 lb / 112 kg (bar molds included)
	176 lb / 80 kg (diamond molds included)	257.9 lb / 117 kg (diamond mold included)
Temperature display unit	℉ / ℃	
Ice storage mode temperature	30.2℉ (−1℃)	
Freeze mode temperature	5℉ (−15℃)	
Working conditions	Temp: 41–90℉ (5–32℃), humidity: ≤85%	

Biodegradable Vacuum Sealer Bags

A sustainable way for a variety of usages.

Biodegradable vacuum sealer bags are made with plant materials that can be 100% degraded into the environment. They can be used in sous vide cooking, food storing, packaging and other scenarios.

Scan the QR code to watch the video.

Certified by
Europe, The United States, Australia and Japan

Our biodegradable vacuum sealer bags are the first of its kind that certified by OK-Compost in Europe and BPI in the US. Our products meet the highest standards in the major markets of the globe.

| Australia | Europe | Europe | Europe | United States | United States | Japan |

Eco-friendly and strong

The bags are biodegradable but as tough as traditional plastic vacuum sealer bags. You can just use it as you always do.

Perfectly protect your food from the air and moisture

The bags are made with first-class gas barrier and water barrier. Your food can be fully sealed from the external environment.

Oxygen transmission rate:
0.1 cm³ / (㎡ · 24h · 0.1Mpa)

Water vapor transmission rate:
13.8 g / (㎡ · 24h)

Widely applicable

The temperature range of the bags is –30℃ to 100℃, which makes it suitable for various applications, such as sous vide cooking, food storing, packaging and others.

Various specs and styles

We offer you an extensive range of specs and styles that you can choose from. Private label or bespoke specs and styles can be made if certain conditions are met.

Embossed bags and rolls   Flat bags

Materials: PLA + PBAT
Thickness: 75 microns
Temperature Range: –30ºC / +100ºC
Cooking time: 22 hours at 90ºC
Seal Temperature: 118ºC – 125ºC
Trans. rate O2: 0.1 cm³ / (㎡·24h·0.1Mpa)
Trans. Rate Vapor: 13.8 g / (㎡·24h)

Specifications

Item No.	Pattern	Size	Pcs/Pack	Packs/Carton
EUA118121		200 x 300 mm	50	16
EUA118122		300 x 400 mm	50	12
EUA118120		150 x 250 mm	100	18
EUA118124		150 x 300 mm	100	16
EUA118123		200 x 300 mm	100	10
EUA118125		250 x 350 mm	100	8
EUA118220		15 x 600 cm	2	24
EUA118221	Embossed bags and rolls	20 x 600 cm	2	15
EUA118222		25 x 600 cm	2	15
EUA218120		15 x 25 cm	100	18
EUA218124		15 x 30 cm	100	14
EUA218125		15 x 40 cm	100	12
EUA218126		15 x 50 cm	100	10
EUA218127		15 x 70 cm	100	6
EUA218128		20 x 25 cm	100	14
EUA218121		20 x 30 cm	100	12
EUA218129		20 x 40 cm	100	8
EUA218122		25 x 35 cm	100	8
EUA218130		25 x 40 cm	100	6
EUA218131		25 x 60 cm	100	5
EUA218123		30 x 40 cm	100	6
EUA218132	Flat bags	30 x 50 cm	100	5
EUA218133		35 x 50 cm	100	4
EUA218134		40 x 50 cm	100	4
EUA218135		40 x 60 cm	100	3

Food Storage Bags

Better with the biodegradable plastic layer.

Kraft paper bags have been commonly used to pack foods in all kinds of businesses. What we do here is add a layer of biodegradable plastic to the kraft paper, making the already popular bags better in keeping your food while retaining 100% compostable.

They are a great choice for business customers.

- Certified materials that meet local regulations.
- Protect your food from air and moisture.
- Customizable sizes and styles.
- Used in packaging, retail businesses and home.

Work with us and grow your business.

VJ GROUP

584 Soi Sukhumvit 63 (Ekkamai) Klongton Nue,
Wattana, Bangkok, Thailand 10110

062-997-9946

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www.kitchenworldthailand.com