

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.**

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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



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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.

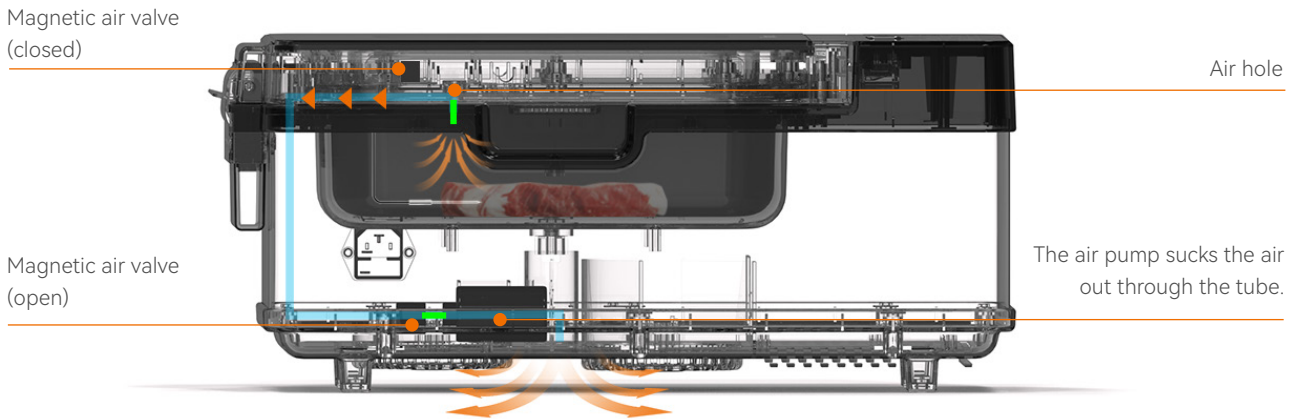


Scan the QR code to watch the video.

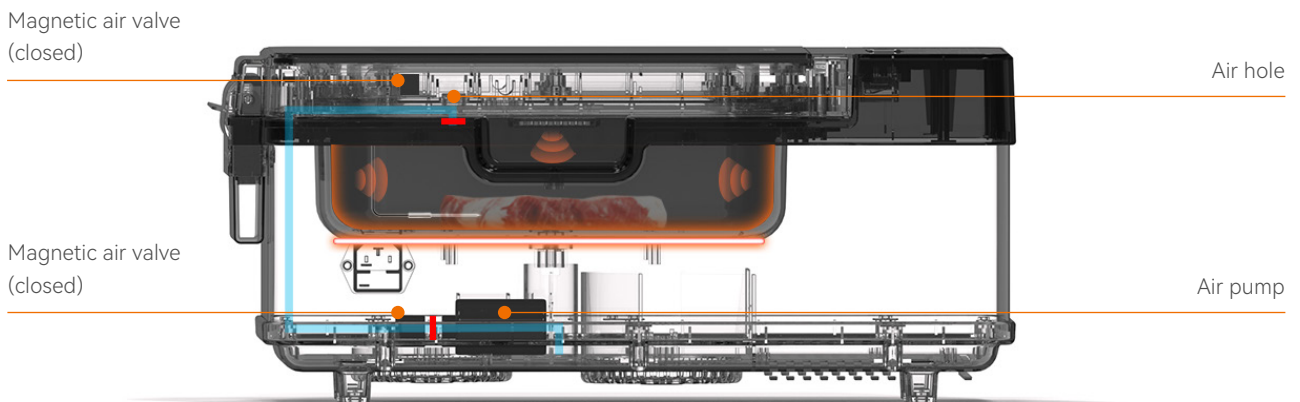
How it works

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.



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



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°C.



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.



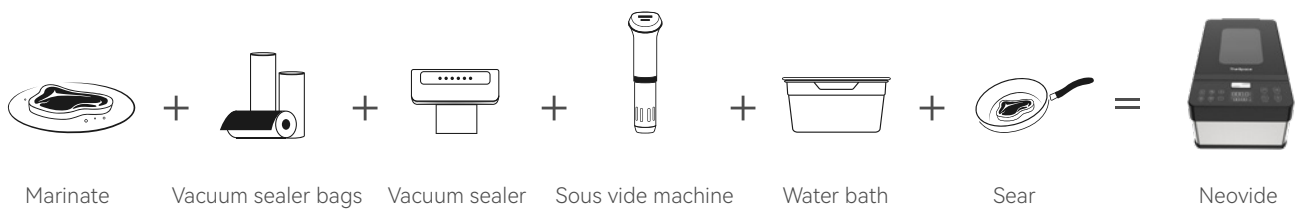
Marinate



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.





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



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	65°C	90 min			210°C		X
Ribeye steak	55°C	50 min			210°C		X
Eggs			65°C	60 min			
Pork chops	62°C	60 min			210°C		X
Pork ribs	79°C	10 h	75°C	16 h	210°C		X
Chicken thighs			75°C	2 h	210°C		X
Beef ribs			85°C	16 h	210°C	X	
Beef cheeks			85°C	16 h	210°C	X	
Lamb shank			75°C	12 h	210°C		X
Lamb rack	65°C	100 min	62°C	4 h	210°C		X
Burger patty	56°C	60 min			210°C		X
Chicken wings	75°C	120 min			210°C		X
Beef rump	55°C	60 min			210°C		X
Duck breast	55°C	45 min			160°C	Before and after	
Pork belly			75°C	12 h	210°C		X
Salted cod	52°C	60 min					
Salmon	49°C	30 min			210°C	Before and after	
Seabass	52°C	30 min			210°C	Before and after	
Octopus			77°C	5 h	210°C		X
Carrots			95°C	60 min	210°C		X
Potatoes			95°C	90 min			X
Beetroots			95°C	60 min			X
Celeriac			95°C	60 min	210°C		X
Zucchini			85°C	20 min			X
Apple			84°C	30 min			
Pear			78°C	45 min			
Herbs infused oil			60°C	2 h			
Creme anglaise			82°C	60 min			
Chickpeas, soaked			95°C	3 h			
Pasta			95°C	from 10 to 15 min			

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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	467mm x 263mm x 208mm	587mm x 343mm x 294mm
Tray capacity	3L	8.6L
Tray dimensions	260mm x 180mm x 65mm	380mm x 260mm x 90mm
Temperature range (NeoVide/Manual mode)	20-95°C	
Timer (Manual mode)	00:05-99:59	
Temperature range (Mild Sear mode)	150-210°C	
Timer (Mild Sear mode)	0:01-00:30	
Timer (Marinate mode)	0:05-00:50 (1-10 cycles, every 5min is a cycle)	
Weight	8.1kg	13.9kg
Working conditions	Temperature: 5-35°C, 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.

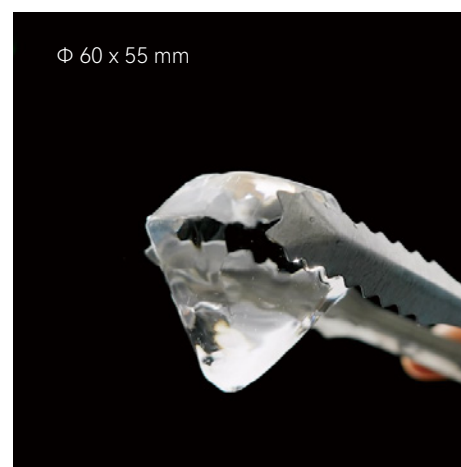
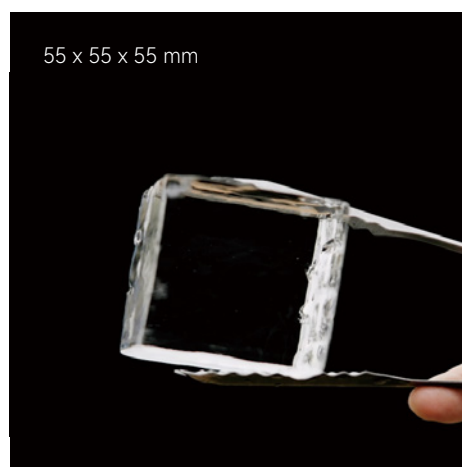
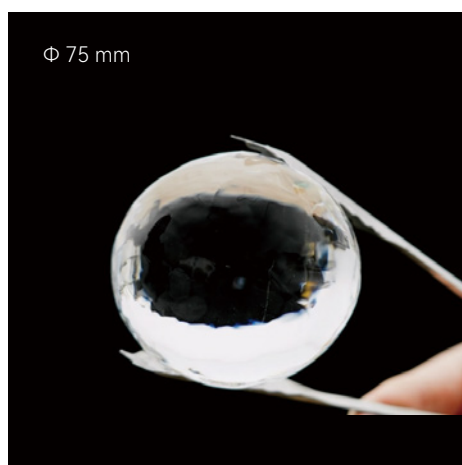


Scan the QR code
to watch the video.

The clear ice solution for businesses

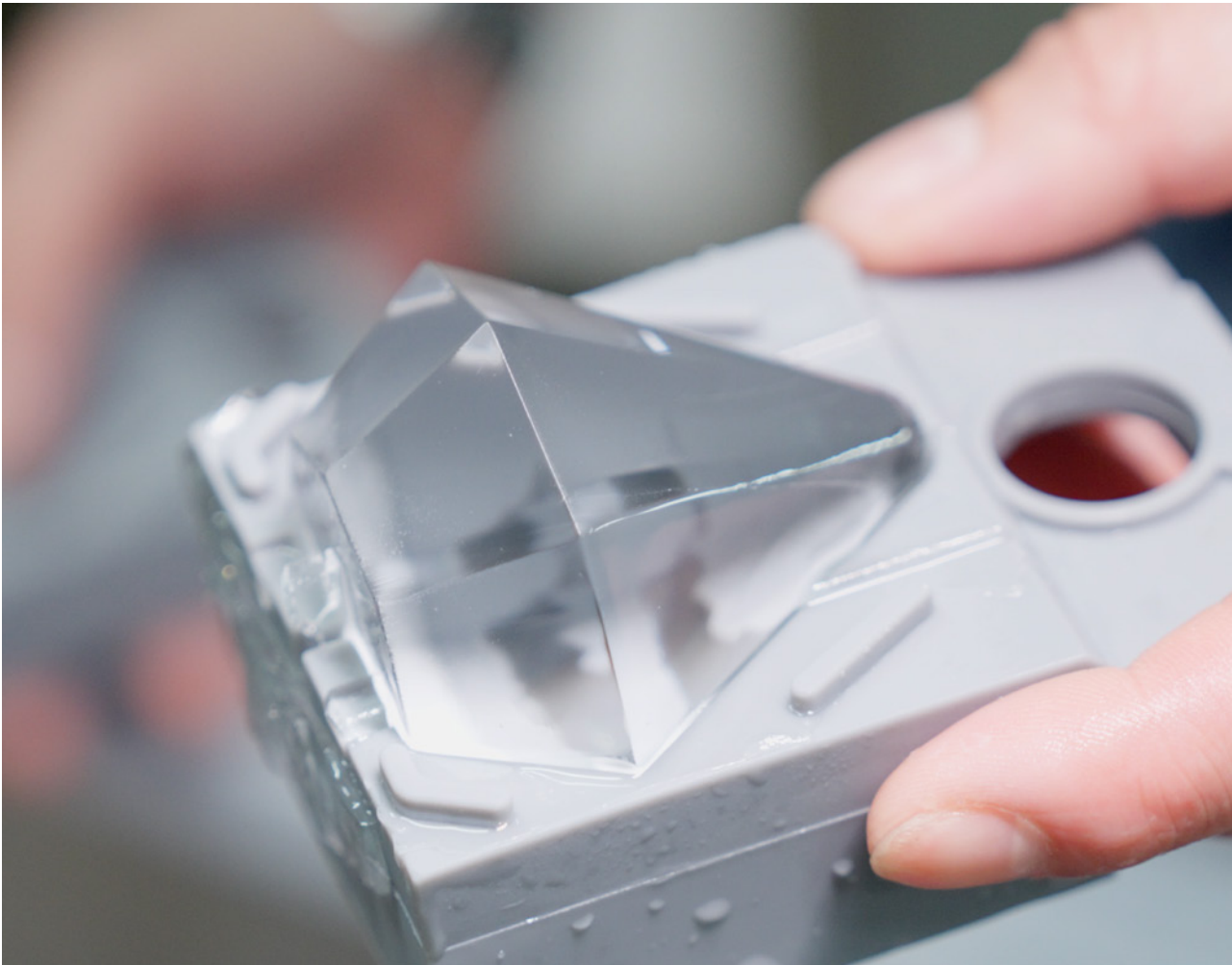
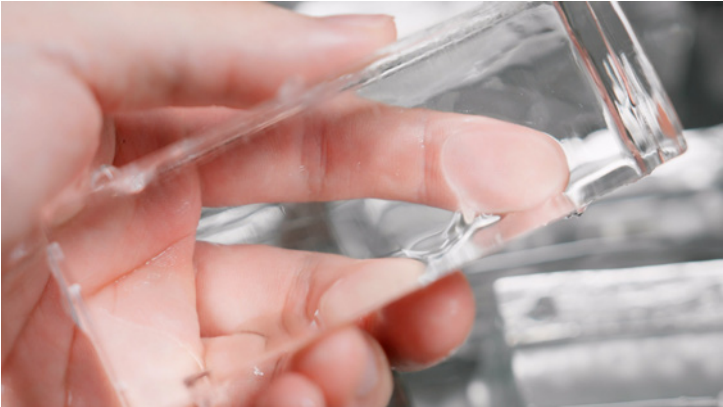
Make clear ice of standard shapes and sizes in batches.

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



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.



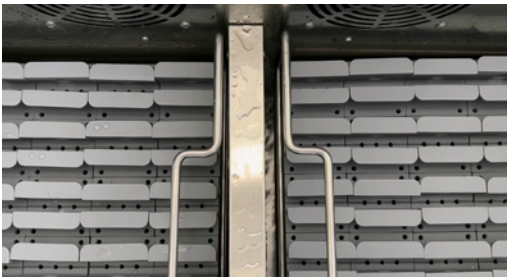
One-button-control process. Super easy to use

Here's how to use the machine:

1. Connect the water inlet and water outlet.



2. Place the molds in the machine.



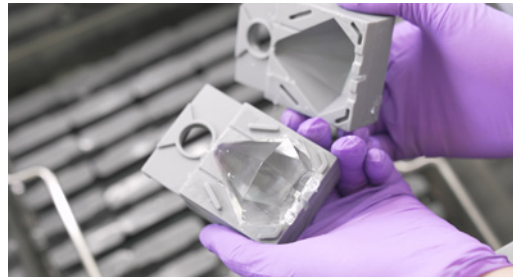
3. Power on the machine and press the "Ice" button.



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	465 × 755 × 856 mm	870 × 755 × 856 mm
Interior dimensions	350 × 382 × 452 mm	750 × 382 × 452 mm
Ice-making time	24~28 h (Ambient temperature, water temperature ≤ 25°C)	
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: 55 x 55 x 55 mm	
	Ice sphere: Φ 75 mm	
	Ice bar: 38 x 38 x 102 mm	
	Ice diamond: Φ 60 x 55 mm	
Weight	76 kg (cube molds included)	110 kg (cube molds included)
	79 kg (sphere molds included)	115 kg (sphere molds included)
	78 kg (bar molds included)	112 kg (bar molds included)
	80 kg (diamond molds included)	117 kg (diamond mold included)
Temperature display unit	°F / °C	
Ice storage mode temperature	-1°C	
Freeze mode temperature	-15°C	
Working conditions	Temp: 5-32°C, 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:
 $0.1 \text{ cm}^3 / (\text{m}^2 \cdot 24\text{h} \cdot 0.1\text{Mpa})$



Water vapor transmission rate:
 $13.8 \text{ g} / (\text{m}^2 \cdot 24\text{h})$



Widely applicable

The temperature range of the bags is -30°C to 100°C , 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: -30°C / $+100^{\circ}\text{C}$
Cooking time: 22 hours at 90°C
Seal Temperature: 118°C – 125°C
Trans. rate O₂: $0.1 \text{ cm}^3 / (\text{m}^2 \cdot 24\text{h} \cdot 0.1\text{Mpa})$
Trans. Rate Vapor: $13.8 \text{ g} / (\text{m}^2 \cdot 24\text{h})$

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		Embossed bags and rolls	15 x 600 cm	2	24
EUA118221			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	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.



An overhead, top-down view of three business professionals in a meeting. They are seated around a light-colored wooden table. One man in a dark suit is leaning over the table, looking at a tablet held by another man in a light blue shirt. A third man in a dark suit is seated opposite them, with a smartphone on the table in front of him. A silver laptop is open on the table to the right. The scene is brightly lit, and the overall tone is professional and collaborative.

**Work with us and grow
your business.**

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