

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.

To better serve the European market, The Space operates in partnership with Vesta Precision, offering a unified product and service experience through a shared platform.

Together, we strive to bring smarter, more sustainable kitchen solutions to homes and professionals across Europe.



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



Cole Chan

Chief Engineer of
Refrigerating Products

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.

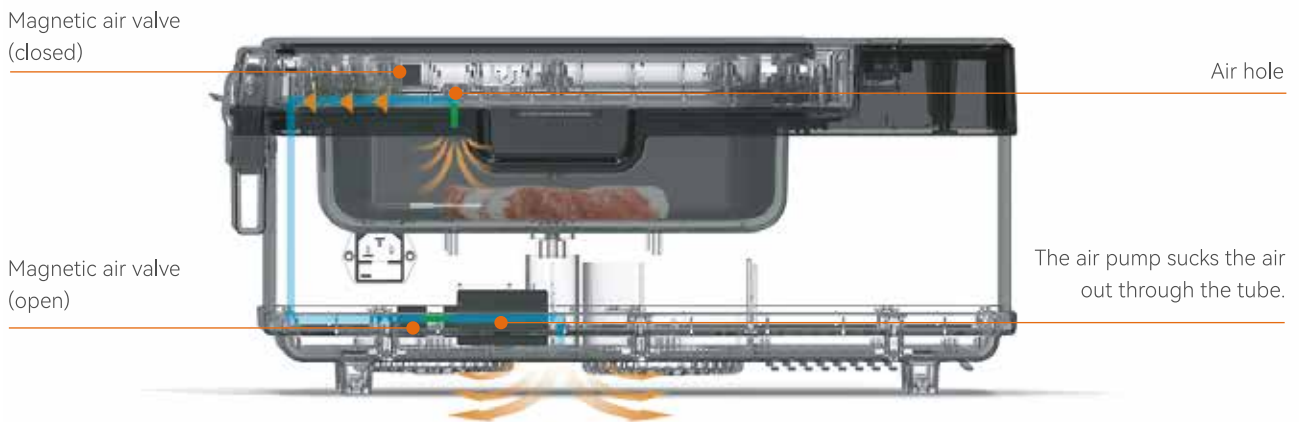


Scan the QR code to watch the video.

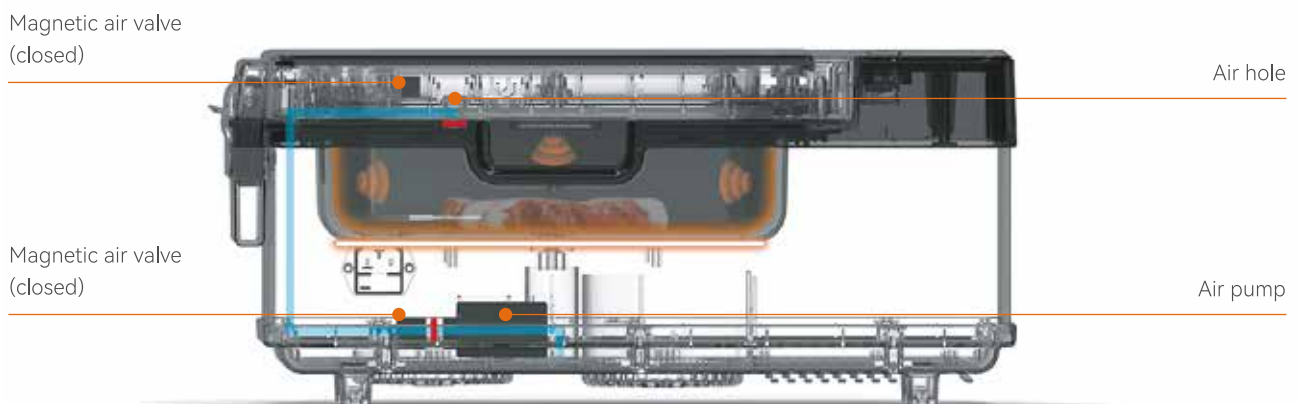
How it works

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.



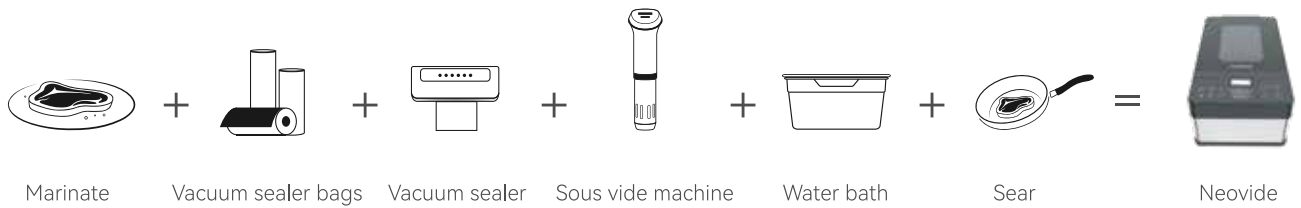
Marinate



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

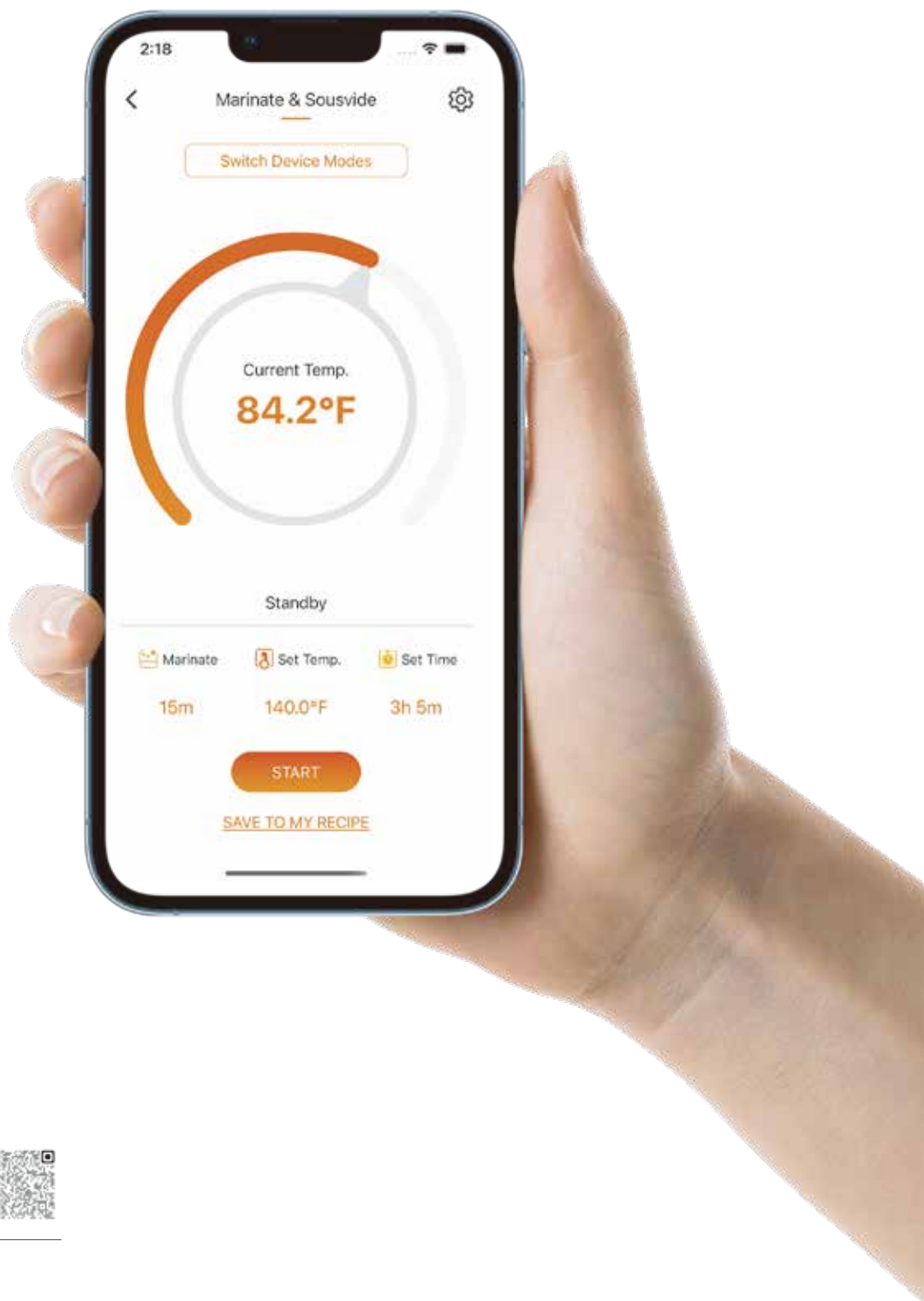
Keep the food in perfect shapes as the food will not be squeezed by any vacuum bags.



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			
Crepe anglaise			82°C	60 min			
Chickpeas, soaked			95°C	3 h			
Pasta			95°C	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	467 mm × 263 mm × 208 mm	587 mm × 343 mm × 294 mm
Tray capacity	3 L	8.6 L
Tray dimensions	260 mm × 180 mm × 65 mm	380 mm × 260 mm × 90 mm
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	8.1 kg	13.9 kg
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.



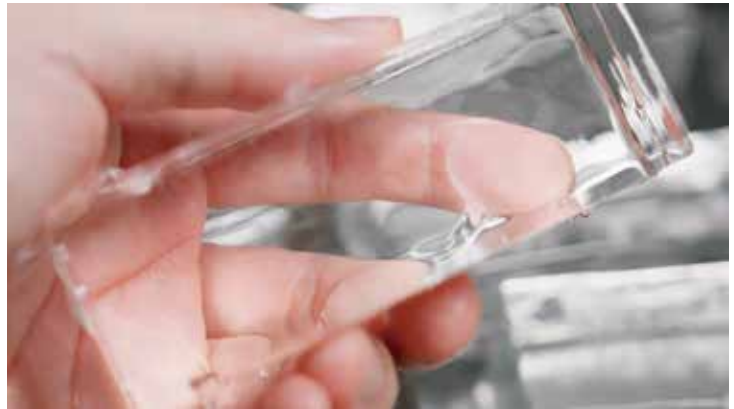
Why clear ice?

- Melt slower- Better flavor for drinks.
- Lower temperature- Better cooling effects.
- Crystal clear- Better visual presentation.



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 spear or diamond ice.



Make clear ice of standard shapes and sizes in batches.



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.



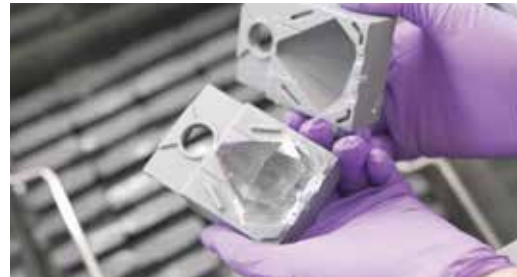
- 3.** Power on the machine and press the "Ice" button.



- 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	IMT200PEU	IMT300PEU
Power supply	220-240V 50Hz / 110-120V 60Hz	220-240V 50Hz / 110-120V 60Hz
Ice-making power	350 W / 490W	670 W / 650W
Ice-detaching power	700 W / 700W	1400 W / 1200W
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	23 hours	
Tray number	1	2
Tray material	Stainless steel SUS304	
Ice mold material	Food-grade silicone	
Ice-making capacity (Ice molds are customizable)	16 large ice spheres / 25 small ice spheres	32 large ice spheres / 50 small ice spheres
	30 large ice cubes / 36 small ice cubes	60 large ice cubes / 72 small ice cubes
	18 long Collins spears / 24 short Collins spears	36 long Collins spears / 48 short Collins spears
	30 Ice diamonds	60 Ice diamonds
Ice size	Large Ice sphere: Φ75 mm	
	Small Ice sphere: Φ60 mm	
	large ice cube: 55 × 55 × 55 mm	
	Small ice cube: 50 × 50 × 50 mm	
	Long Collins spear: 37 × 37 × 120 mm	
	Short Collins spear: 38 × 38 × 102 mm	
	Ice diamond: Φ60 × 55 mm	
Gross weight	88.7 kg	124 kg
Net weight	60.1 kg	88.6 kg
weight of 1 tray of molds	6.9 kg - 11.5 kg	
Ice storage mode temperature	-1°C	
Freeze mode temperature	-15°C	
Working conditions	Temp: 5-32°C, humidity: ≤85%	

Clear Ice Molds

These clear ice molds are specially designed for our clear ice machines. Made from food-grade silicone, they help produce large clear ice blocks in standard shapes. Seven shapes are available, and different shapes can be mixed in a single tray for more visual variety.

- Food-Grade Silicone
Safe and reliable for your drinks.
- Durable & High-Quality
Designed for long-term use and consistent performance.
- Perfect for Ice Makers
Create standard-sized, clear ice blocks.
- Includes Stainless Steel Ice Tray
Sturdy and easy to clean.



Item	Ice Dimensions	Net Weight
 30 large ice cube molds + 1 tray	Large Ice cube: 55 × 55 × 55 mm	6.3 kg
 36 small ice cube molds + 1 tray	Small Ice cube: 50 × 50 × 50 mm	5.9 kg
 16 large ice sphere molds + 1 tray	Large Ice sphere: Φ75 mm	9.1 kg
 25 small ice sphere molds + 1 tray	Small Ice sphere: Φ60 mm	7.9 kg
 18 long Collins spear molds + 1 tray	Long Collins spear: 37 × 37 × 120 mm	5.5 kg
 24 short Collins spear molds + 1 tray	Short Collins spear: 38 × 38 × 102 mm	6.6 kg
 30 diamond ice molds + 1 tray	Ice diamond: Φ60 × 55 mm	10.1 kg



Clear Ice Molds

Item No.	Description	Units / master carton	EAN13	Packaging
IM-C1	Cube ice mould(30pcs)+SUS frame	1	5031192734911	Carton
IM-C2	Cube ice mould 50 × 50 × 50mm(36pcs) +SUS frame	1	5410467554407	Carton
IM-S1	Sphere ice mould 75mm(16pcs)+SUS frame	1	5031192734928	Carton
IM-S2	Sphere ice mould 60mm(25pcs)+SUS frame	1	5031192734935	Carton
IM-S3	Strip ice mould(24pcs)+SUS frame	1	5031192734973	Carton
IM-S4	Strip ice mould 37 × 37 × 120mm(18pcs) +SUS frame	1	5410467554391	Carton
IM-D1	Diamond ice mould(30pcs)+SUS frame	1	5031192734980	Carton



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 O_2 : $0.1 \text{ cm}^3 / (\text{m}^2 \cdot 24\text{h} \cdot 0.1\text{Mpa})$
Trans. Rate Vapor: $13.8 \text{ g} / (\text{m}^2 \cdot 24\text{h})$

Specifications



Flat bags

Item No.	Description	Units / master carton	Pcs / pack	EAN13	Packaging
EUA218120	75µm bio FB 15 × 25cm-pack	18	100	5031192734492	Bulk packed
EUA218124	75µm bio FB 15 × 30cm-pack	14	100	5031192734508	Bulk packed
EUA218125	75µm bio FB 15 × 40cm-pack	12	100	5031192734515	Bulk packed
EUA218126	75µm bio FB 15 × 50cm-pack	10	100	5031192734522	Bulk packed
EUA218127	75µm bio FB 15 × 70cm-pack	6	100	5031192734539	Bulk packed
EUA218128	75µm bio FB 20 × 25cm-pack	14	100	5031192734546	Bulk packed
EUA218121	75µm bio FB 20 × 30cm-pack	12	100	5031192734553	Bulk packed
EUA218129	75µm bio FB 20 × 40cm-pack	8	100	5031192734560	Bulk packed
EUA218122	75µm bio FB 25 × 35cm-pack	8	100	5031192734577	Bulk packed
EUA218130	75µm bio FB 25 × 40cm-pack	6	100	5031192734584	Bulk packed
EUA218131	75µm bio FB 25 × 60cm-pack	5	100	5031192734591	Bulk packed
EUA218123	75µm bio FB 30 × 40cm-pack	6	100	5031192734607	Bulk packed
EUA218132	75µm bio FB 30 × 50cm-pack	5	100	5031192734614	Bulk packed
EUA218133	75µm bio FB 35 × 50cm-pack	4	100	5031192734621	Bulk packed
EUA218134	75µm bio FB 40 × 50cm-pack	4	100	5031192734638	Bulk packed
EUA218135	75µm bio FB 40 × 60cm-pack	3	100	5031192734645	Bulk packed



Embossed bags
and rolls

Item No.	Description	Units / master carton	Pcs / pack	EAN13	Packaging
EUA118121	75µm bio FB 20 × 30cm-box	16	50	5031192734652	Boxed
EUA118122	75µm bio FB 30 × 40cm-box	12	50	5031192734669	Boxed
EUA118120	75µm bio FB 15 × 25cm-box	18	100	5031192734676	Boxed
EUA118124	75µm bio FB 15 × 30cm-box	16	100	5031192734683	Boxed
EUA118123	75µm bio FB 20 × 30cm-box	10	100	5031192734690	Boxed
EUA118125	75µm bio FB 25 × 35cm-box	8	100	5031192734706	Boxed
EUA118220	75µm bio FB 15 × 600cm-box	24	2	5031192734713	Boxed
EUA118221	75µm bio FB 20 × 600cm-box	15	2	5031192734720	Boxed
EUA118222	75µm bio FB 25 × 600cm-box	15	2	5031192734737	Boxed

An overhead, top-down view of three business professionals sitting around a light-colored wooden table. The man at the top is wearing a dark suit and is looking down at a tablet. The woman on the left is wearing a light blue shirt and is also looking at the tablet. The man on the right is wearing a dark suit and is looking towards the center of the table. A laptop is open on the table near the man at the top, and a smartphone is on the table near the man on the right. The background is a plain, light-colored wall.

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