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r/sousvide



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r/sousvide • 1 yr. ago

Initial_Physics9695



Which Joule Sous vide I should Buy? (Joule Turbo vs Joule normal)

Should I buy the Joule Turbo Sous Vide(\$250) or the Joule Sous Vide, White Polycarbonate, CS20001 (\$200)?

Turbo:

https://www.amazon.com/Breville-Machine-Cooker-Immersion-Circulators/dp/B0C384T4P2/ref=sr_1_1?crid=UXOHQQWJYBTU&keywords=joule&qid=1688279859&srefix=joule%2Caps%2C103&sr=8-1

Normal:

https://www.amazon.com/ChefSteps-Joule-Sous-Watts-White/dp/B0727R431B/ref=sr_1_2?crid=UXOHQQWJYBTU&keywords=joule&qid=1688279859&srefix=joule%2Caps%2C103&sr=8-2&th=1

I don't care about the \$50 difference.



3



21



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BostonBestEats • 1y ago • Edited 1y ago •

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Turbo is a clever idea, but it is not as flexible as you might imagine from the advertising. It only works for tender cuts (pork chop/loin, chicken breast, steaks). So no super fast chuck roasts (you need time to tenderize). It can only be used for their provided recipes, which currently number just over 20 and are mostly different cuts of steak. And it can only work for the recommended temperatures in those recipes (a mystery to me why this is the case, although some of it might have to do with pasteurization), so no super fast 140°F chicken breast. Also, it won't work one-to-one with Baldwin's pasteurization tables.

Personally, I've always told people to get the White over the Steel Joule to save money since they were essentially identical. A little harder to decide now, but if money is no object, there's no reason not to get the Turbo. It has all the functionality of the original as far as I'm aware.

Although worth noting that it uses the Joule Oven app, not the original Joule sous vide app (apparently the old Joules will be moved to the new app eventually, but that isn't the case right now).

BTW, I just checked the Breville site, and it appears they are only selling the Turbo now. Amazon is selling both, but that is Amazon, not Breville. Perhaps they are working through their stock.

Appears like Breville is positioning the Joule as a premium product, and ceding the lower end of the market to Anova and many even cheaper imports. Which probably makes sense for Breville's lineup.

↑ 3 ↓ ○ Reply ...



Initial_Physics9695 OP • 1y ago •

Can i use non-turbo mode on the joule turbo?

↑ 2 ↓ ○ Reply ...

(+) 1 more reply



Slutt_Puppy • 1y ago •

I'm curious, I bought what was supposed to be the Breville Joule CS20001 on eBay for a decent deal. I paid slightly more thinking I was getting the Breville branded model. What showed up was the ChefSteps Joule. Are these identical or did Breville make any updates when they acquired it? Is there any reason I should send it back?

↑ 2 ↓ ○ Reply ...

(+) 2 more replies



MissBaltimoreCrabs_ • 1y ago •

Digging up an old thread. I have the original Joule. I haven't used it in forever so had no idea they were bought out. The Joule by Chefsteps app refuses to connect to WiFi, is there a new app? I tried Breville but it only recognizes turbo.

↑ 2 ↓ ○ Reply ...

(+) 1 more reply

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feature.

↑ 2 ↓ [Reply](#) ...



Vwburg • 9mo ago •

Neither. Buy one that has controls on it which don't rely on stupid apps and other gimmicks.

↑ 1 ↓ [Reply](#) ...



cmac0214 • 7mo ago •

How turn it on without app

↑ 1 ↓ [Reply](#) ...



Shot_Ride_1145 • 2mo ago •

Neither, don't buy a Sous Vide, you will use it for a while then it will brick out and it is useless. The \$50 difference doesn't matter

↑ 1 ↓ [Reply](#) ...



clowncatcus • 26d ago •

Can I have anyone's tf2 code which you get when buying a joule sous vide

↑ 1 ↓ [Reply](#) ...



The_Shermanati • 11d ago •

I won't buy another Joule. Constantly fighting WiFi issues. Moving forward, I'm happy to have a circulator with WiFi, but only if it also has local temperature control, i.e., on the device itself. I cannot and will not recommend Joule at this time anymore.

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[r/sousvide](#) • 17 days ago

Anova decides to reverse course on supporting old devices!

248 upvotes · 108 comments

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292 upvotes · 163 comments



r/smoking • 11 days ago

Deep Fry Turkeys OUTSIDE

568 upvotes · 109 comments



r/smoking • 23 days ago

Do People Still Smoke Meat in the Winter?

234 upvotes · 414 comments



r/sousvide • 25 days ago

Update on ITALIAN beef sandwich (totally screwed that title up yesterday)



106 upvotes · 40 comments



r/sousvide • 19 days ago

Follow-up to scandalous butter bag



130 upvotes · 25 comments



r/sousvide • 4 days ago

Tri tip 135 for 4 hours



130 upvotes · 16 comments



r/smoking • 26 days ago

PSA: Please for the love of god show the inside of your finished smoked meats

362 upvotes · 56 comments



r/sousvide • 10 days ago

Dark maple syrup, courvoisier VSOP, butter, thyme, a pinch of salt.



182 upvotes · 51 comments

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It was as good as it looks.

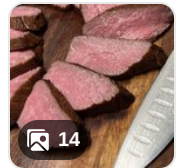
589 upvotes · 43 comments



r/sousvide • 21 days ago

tri tip (137f/8hr)

155 upvotes · 30 comments



r/sousvide • 4 days ago

Beef short ribs 140 for 40 hours

249 upvotes · 44 comments



r/sousvide • 11 days ago

Bone-in Rib Roast

109 upvotes · 20 comments



r/sousvide • 15 days ago

Lamb leg steak

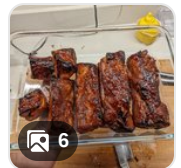
111 upvotes · 30 comments



r/sousvide • 8 days ago

Lazy Char Siu recipe

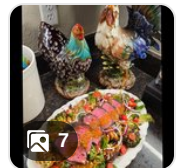
113 upvotes · 10 comments



r/sousvide • 2 days ago

My husband said bbq restaurants always overcooked tri-tip so he never liked it. I took that as a challenge to learn to cook a good tri-tip.

884 upvotes · 87 comments



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109 upvotes · 6 comments



r/sousvide • 14 days ago

No grey band



143 upvotes · 34 comments



r/sousvide • 25 days ago

Chicago Beef sous vide



154 upvotes · 60 comments



r/sousvide • 3 days ago

I'm hooked



146 upvotes · 24 comments



r/sousvide • 9 days ago

Chuck pot roast @ 132f for 24hrs

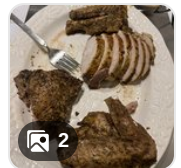


120 upvotes · 36 comments



r/sousvide • 9 days ago

Thanksgiving Turkey was too successful



104 upvotes · 15 comments



r/sousvide • 3 days ago

Took a lot of pics because my chuck came out so tender and juicy. Best one yet



120 upvotes · 9 comments



Log In



197 upvotes · 22 comments



r/sousvide • 16 days ago

Decided to sous vide my beef Wellington's tenderloin... the road to perfection!



1.7K upvotes · 116 comments

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