



About VSL

At VSL we provide quality equipment for Catering and Hotel, Licensed Trade and Food Industry.

VSL is part of a group of companies whose activity is centered on the development, manufacture and commercialization of Equipment for Catering and Hotel, Licensed Trade, and Food Industries.

Founded in 2011 by husband & wife team, the company began its activity as a solution provider of equipment for dynamic food preparation. Over time, VSL's offer has widened, and today supplies an extensive product range from Entry Level Kitchen Equipment to Dynamic Preparation as well as Ware Washing, Food Preservation and Accessories.

In VSL we pay attention to market needs and work with professionals and aim at satisfying them, always following the highest quality standards. In addition to designing and consultating for top-of-range products, VSL, in collaboration with our suppliers, provides training and consultancy services to both dealers and end-users.

VSL is aware of the fact that the social and cultural changes that are taking place in the world are revolutionizing sector habits and works enthusiastically to satisfy new necessities that are arising as a consequence of these transformations.







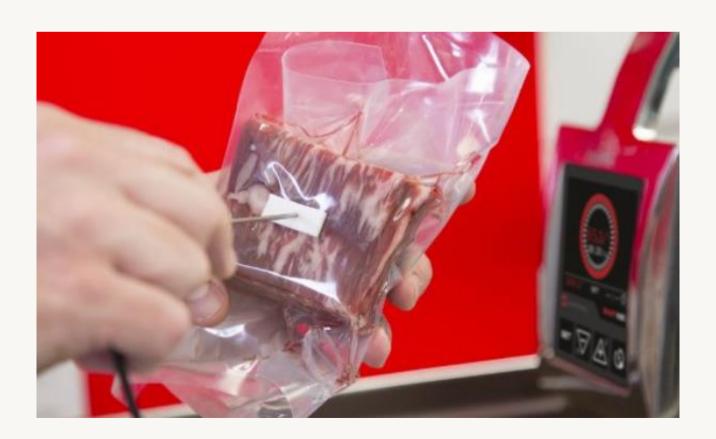
Discover The Culinary Technique

THAT IS REVOLUTIONIZING PROFESSIONAL KITCHENS

ll about Sous-Vide Cooking Technique, Recipes, Equipment and more.

Sous-Vide or Vacuum Cooking is a culinary technique that goes beyond fashion. From French "under vacuum", Sous-vide (pronounced suvíd) technique keeps the integrity of food, by cooking it in hermetic sealed plastic bags and immersed in water at precisely controlled and low temperature for a long time. The temperature and cooking time varies according to the product requirements.

It is clean and profitable technique that allows to obtain surprising results for any professional user.













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