

Sous Vide Cooking

precise temperature measurement

- ✓ simple, affordable & easy to use
- ✓ eliminates over-cooking & drying out of meat
- ✓ delivers consistent results unlike conventional ovens & grills
- ✓ keeps natural flavours, enhances taste & improves nutrition



Sous Vide cooking has become more popular in professional kitchens over the past few years. New cooking methods require new temperature testing techniques. Therefore, ETI has designed a Sous Vide kit that contains a high accuracy Therma 1 thermometer, two Sous Vide needle probes (60 and 120 mm), a waterproof countdown timer, Sous Vide foam/tape and FREE mini tub of ProbeWipes, all supplied in a FREE ABS carrying case.

Sous Vide is French for 'under vacuum' and is a method of cooking food that has been sealed in airtight plastic bags then cooked in a water bath for a longer time at lower than normal temperatures. Testing the core temperature is important in Sous Vide cooking therefore an accurate thermometer is a must. This method of cooking ensures the chef maintains the integrity of the ingredients.

Each kit contains:

- 1 x 221-041 - Therma 1 thermometer
- 1 x 133-109 - 60 mm Sous Vide needle probe
- 1 x 133-110 - 120 mm Sous Vide needle probe
- 1 x 806-150 - waterproof countdown timer
- 1 x 836-032 - tub of 40 UniWipes
- 1 x 600-475 - Sous Vide foam/tape (one meter)
- 1 x 834-150 - ABS carrying case



order code	description
860-035	Sous Vide thermometer kit
830-253	protective silicone boot - black
832-050	stainless steel wall bracket & boot
600-475	Sous Vide foam/tape (one meter)
<i>FREE traceable certificate of calibration included</i>	

Therma 1 Thermometer

with interchangeable thermocouple probes

- ✓ FREE traceable certificate of calibration included
- ✓ wide temperature measurement range
- ✓ lightweight and compact design
- ✓ minimum five-years battery life

The Therma 1 digital thermometer is a rugged and easy to use instrument that operates through the range of -99.9 to 1372 °C with a 0.1 °C or 1 °C resolution.

The thermometer is housed in a robust ABS case that contains 'Biomaster' additive that helps to reduce bacterial growth.

The Therma 1 features a large, easy to read, LCD display with open circuit 'Err' and low battery indication and is powered by three 1.5 volt AAA batteries that give a minimum of five years battery life.

The unit will power off automatically after ten minutes, maximising battery life. This feature can be disabled by the user, if required.

ETI offers an extensive range of interchangeable type K thermocouple probes, for use with the Therma 1 thermometer, see back page for full details.



optional accessories

- 830-253 protective silicone boot - the Therma 1 is waterproof to IP63 when used in conjunction with this protective boot
- 832-050 wall bracket (screws not supplied) and protective silicone boot



stainless steel wall bracket



protective silicone boot - black











specification	Therma 1
range 0.1 °C	-99.9 to 299.9 °C
range 1 °C	300 to 1372 °C
resolution	0.1 °C & 1 °C
accuracy	±0.4 °C ±0.1 %
battery	3 x 1.5 volt AAA
battery life	minimum 5 years (10000 hours)
sensor type	K thermocouple
display	12 mm LCD
dimensions	25 x 56 x 128mm
weight	130 grams



Therma 1 Thermometer Probes

for catering and food processing

		order code	
<p>penetration probe</p>  <p>Ø3.3 x 130 mm</p>	<p>This stainless steel penetration probe is strong and versatile. Ideal for measuring a wide variety of food applications from liquids to semi-solids. Response time less than three seconds. Maximum probe temperature 250 °C.</p>	123-160	
<p>fast response probe</p>  <p>Ø3.3 x 100 mm</p>	<p>This reduced tip, fast response, stainless steel, penetration probe is ideal for liquids or semi-solids i.e. delicate foods and other similar materials. Response time less than two seconds. Maximum probe temperature 250 °C.</p>	123-159	
<p>ribbon surface probe</p>  <p>Ø15 x 130 mm</p>	<p>This precision straight ribbon surface probe utilises flat ribbon technology that ensures a fast, accurate response with minimal heat loss. Response time less than 0.5 of a second. Maximum probe temperature 250 °C.</p>	123-030	
<p>Sous Vide needle probe</p>  <p>Ø1.4 reducing to Ø1 mm x 60 mm</p>	<p>This miniature stainless steel needle probe is supplied with a one metre PTFE lead. The 60 mm needle probe is ideal for Sous Vide cooking. Response time less than one second. Maximum probe temperature 250 °C.</p>	133-109	
<p>Sous Vide needle probe</p>  <p>Ø1.4 reducing to Ø1 mm x 120 mm</p>	<p>This miniature stainless steel needle probe is supplied with a one metre PTFE lead. The 120 mm needle probe is ideal for Sous Vide cooking. Response time less than one second. Maximum probe temperature 250 °C.</p>	133-110	
<p>fast response meat probe</p>  <p>Ø1 mm tip x 90 mm</p>	<p>This fast response meat penetration probe is specially designed for measuring burger patties etc. Supplied with a one metre coiled lead. Response time less than one second. Maximum probe temperature 250 °C.</p>	133-150	
<p>miniature needle probe</p>  <p>Ø1.4 reducing to Ø1 mm tip x 50 mm</p>	<p>This miniature stainless steel needle probe is supplied with a one metre PTFE lead. Ideal for measuring small semi-solids items. Response time less than one second. Maximum probe temperature 250 °C.</p>	133-180	
<p>PTFE wire probe</p>  <p>Ø1.5 x 1000 mm</p>	<p>This PTFE insulated exposed junction wire probe is suitable for measuring the air temperature in fridges, freezers, ovens etc. Response time less than 0.5 of a second. Maximum probe temperature 250 °C.</p>	133-362	



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