

SOUS VIDE PREMIUM THERMOMETER KIT

- For precise temperature measurement
- Includes miniature needle probe for sous vide cooking
- FREE traceable certificate of calibration
- 2 year guarantee

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 two Sous Vide kits; each containing a high accuracy Therma 1 thermometer, Sous Vide needle probe(s) and Sous Vide foam/tape, all supplied in a FREE carrying case/zip pouch.

For a full specification on the Therma 1 thermometer, see page 69.

What is sous vide cooking?

Sous vide is a method of cooking that involves using precise, controlled temperatures to produce food that is perfectly and evenly cooked all the way through. French for 'under vacuum', the process of sous vide involves vacuum-sealing food inside a bag and placing it inside a water bath where it will slowly reach, but not exceed, the desired temperature. The food is then ready to be eaten or can be finished by briefly searing, broiling, grilling or deep frying.





- Therma 1 thermometer (221-041) with Sous Vide needle probe (133-109)

SOUS VIDE PREMIUM KIT CONTAINS:

- Therma 1 thermometer (221-041)
- 60 mm Sous Vide needle probe (133-109)
- 120 mm Sous Vide needle probe (133-110)
- Water-resistant countdown timer (806-150)
- Box of 100 Probe Wipes (836-220)
- Sous Vide foam/tape - one metre (600-470)
- ABS carrying case (834-150)



Order code	Description
860-035	Sous Vide Premium thermometer kit
600-470	Additional Sous Vide foam/tape
FREE traceable certificate of calibration included	

		Order code
SOUS VIDE NEEDLE PROBE  	Ideal for delicate foods, this miniature, stainless steel needle probe is supplied with a one metre PFA lead. <ul style="list-style-type: none"> • Response time less than 1 second • Probe temperature range -49.9 to 90 °C 	133-109 (60 mm)
		133-110 (120 mm)

SOUS VIDE STANDARD THERMOMETER KIT

- Fast response, reaches temperature in less than 1 second
- Delivers consistent results for sous vide cooking
- Precise temperature control
- 2 year guarantee

SOUS VIDE STANDARD KIT CONTAINS:

- Therma 1 thermometer (221-041)
- 60 mm Sous Vide needle probe (133-109)
- Sous Vide foam/tape - one metre (600-470)
- Zip pouch (830-037)



Order code	Description
860-036	Sous Vide Standard thermometer kit
600-470	Additional Sous Vide foam/tape
FREE traceable certificate of calibration included	

SOUS VIDE THERMAPEN® THERMOMETER

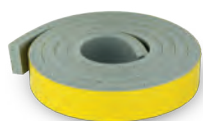
- Miniature needle probe for sous vide cooking
- High accuracy $\pm 0.4^{\circ}\text{C}$

The Sous Vide Thermapen thermometer has been specifically designed for sous vide cooking and areas where precise temperature measurement is required.

This model incorporates a miniature, stainless steel needle probe that has a $\varnothing 1.1 \times 60 \text{ mm}$ reduced tip, that conveniently folds back through 180° into the side of the instrument when not in use.

Please Note: The probe tip is small in diameter and should be used with care.

Use in conjunction with sous vide tape to measure the core temperature without suffering water ingress into your vacuum sealed bag.



- Sous vide foam/tape - one metre (600-470)

Order code	Description
231-011	Sous Vide Thermapen
600-470	Sous Vide foam/tape
830-260	Protective silicone cover



Specification	Sous Vide Thermapen
Range	-49.9 to 299.9°C
Resolution	0.1°C or 1°C - user selectable
Accuracy	$\pm 0.4^{\circ}\text{C}$ (-49.9 to 199.9°C) otherwise $\pm 1^{\circ}\text{C}$
Battery	2 x 3 volt CR2032 lithium coin cell
Battery life	1,500 hours
Sensor type	K thermocouple
Display	14.5 mm LCD
Dimensions	19 x 47 x 153 mm
Weight	97 grams
FREE traceable certificate of calibration included	