

Sous Vide Cooking thermometer & probe kit







Sous Vide Cooking

precise temperature measurement

- simple, affordable & easy to use
- eliminates over-cooking & drying out of meat
- fast response, reaches temperature in just three seconds
- delivers consistent results unlike conventional ovens & grills



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 tub of UniWipes, all supplied in a FREE 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.

Sous Vide thermometer kit

each kit contains:

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





| order code | description |
|--|-------------------------------------|
| 860-035 | Sous Vide thermometer kit |
| 832-053 | protective silicone boot - black |
| 832-050 | stainless steel wall bracket & boot |
| 600-475 | Sous Vide foam/tape - one metre |
| FREE traceable certificate of calibration included | |



www.etiltd.com email: sales@etiltd.com

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 reduces 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 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.

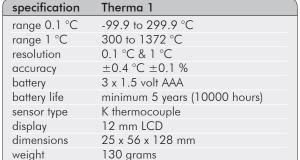
We offer an extensive range of interchangeable type K thermocouple probes, for use with the Therma 1 thermometer, see back page for full details.

optional accessories

- protective silicone boot - the Therma series is waterproof to IP64 when used in conjunction with this boot. **NEW** colours now available
- stainless steel wall bracket (screws not supplied) and protective black silicone boot (832-053)













tel: 01903 202151

Therma 1 Thermometer Probes

for catering and food processing

| | | order code |
|--|--|---------------------------|
| penetration probe | 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. Probe temperature range -60 to 250 °C. | 123-160 |
| fact recognize probe | This reduced tip, fast response, stainless steel, penetration | 123-159 |
| fast response probe | probe is ideal for liquids or semi-solids i.e. delicate foods and other similar materials. Response time less than two seconds. Probe temperature range -60 to 250 °C. | 120-107 |
| ribbon surface probe | This precision ribbon surface probe utilises flat ribbon technology | 123-030 |
| Ø15 x 130 mm | that ensures a fast, accurate response with minimal heat loss. Response time less than 0.5 of a second. Probe temperature range -60 to 250 °C. A right-angled version is also available. | 123-032 (right-angled) |
| Sous Vide needle probe | This 60 mm miniature, stainless steel needle probe is supplied with a one metre PTFE lead and is ideal for soft or delicate foods. Response time less than one second. Probe temperature range -60 to 250 °C. | 133-109 |
| Ø1.4 reducing to Ø1 mm x 60 mm | | |
| Sous Vide needle probe Ø1.4 reducing to Ø1 mm x 120 mm | This 120 mm miniature, stainless steel needle probe is supplied with a one metre PTFE lead and ideal for soft or delicate foods. Response time less than one second. Probe temperature range -60 to 250 °C. | 133-110 |
| fast response meat probe Ø1 mm tip x 90 mm | 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. Probe temperature range -60 to 250 °C. | 133-150 |
| miniature needle probe Ø1.4 reducing to Ø1 mm tip x 50 mm | 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. Probe temperature range -60 to 250 °C. | 133-180 |
| | This 1000 mm PTEE insulated avanced investigation with | 133-362 |
| PTFE wire probe Ø1.5 x 1000 mm | This 1000 mm 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. Probe temperature range -60 to 250 °C. | 133-302 |

For more information and our full range of probes and accessories contact our sales office or visit our website.

Alternatively if you require a special probe design, please call our technical sales team.



Electronic Temperature Instruments Ltd





