

# 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 63.

## 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) 4098802A
- 60 mm Sous Vide needle probe (133-109) 4098962
- 120 mm Sous Vide needle probe (133-110)
- Water-resistant countdown timer (806-150) 4099681
- Box of 100 Probe Wipes (836-220) 4099834
- Sous Vide foam/tape - one metre (600-470)
- ABS carrying case (834-150)



Order code	Description	
860-035	Sous Vide Premium thermometer kit	4098868
600-470	Additional Sous Vide foam/tape	
<b>FREE traceable certificate of calibration included</b>		

SOUS VIDE NEEDLE PROBE		Order code
  Ø1.1 x 60 or 120 mm	Ideal for delicate foods, this miniature, stainless steel needle probe is supplied with a one metre PTFE lead. <ul style="list-style-type: none"> <li>● Response time less than 1 second</li> <li>● Probe temperature range -60 to 90 °C</li> </ul>	133-109 (60 mm) 4098962 133-110 (120 mm)