



# Sous Vide Thermometer Kits

## for precise temperature measurement

- Fast response, reaches temperature in just three seconds
- Delivers consistent results for Sous Vide cooking

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), Sous Vide foam/tape (one metre) all supplied in a FREE carrying case/zip pouch.

### 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
600-475	Sous Vide foam/tape – one meter
FREE traceable certificate of calibration included	



### Budget Sous Vide thermometer kit

#### Each kit contains:

- Therma 1 thermometer (221-041)
- 60 mm Sous Vide needle probe (133-109)
- Sous Vide foam/tape - one meter (600-475)
- Zip pouch (830-003)

Order Code	Description
860-036	Budget Sous Vide thermometer kit
600-475	Sous Vide foam/tape – one meter
FREE traceable certificate of calibration included	

### Sous Vide Needle Probe



Ø1.1 x 60 or 120 mm

This miniature, stainless steel needle probe is supplied with a one metre PTFE lead. The needle probe is ideal for delicate foods. Response time less than one second. Probe temperature range -60 to 250 °C.

Order Code
133-109 (60mm)
133-110 (120mm)