

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, 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 (AR005738)
- 60 mm Sous Vide needle probe (AR004698)
- 120 mm Sous Vide needle probe (AR005571)
- waterproof countdown timer (AR005381)
- tub of 40 UniWipes (836-032)
- Sous Vide foam/tape - one metre (600-475)
- ABS carrying case (834-150)



order code	description
AR005569	Sous Vide thermometer kit
AR005554	protective silicone boot - black
AR005546	stainless steel wall bracket & boot
600-475	Sous Vide foam/tape - one metre
<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 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** now available
- stainless steel wall bracket (screws not supplied) and protective black silicone boot (AR005554)











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 128 mm
weight	130 grams

FREE traceable certificate of calibration included



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. Probe temperature range -60 to 250 °C.</p>	AR005667
<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. Probe temperature range -60 to 250 °C.</p>	AR005788
<p>ribbon surface probe</p>  <p>Ø15 x 130 mm</p>	<p>This precision 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. Probe temperature range -60 to 250 °C. A right-angled version is also available.</p>	AR005852 AR005854 (right-angled)
<p>Sous Vide needle probe</p>  <p>Ø1.4 reducing to Ø1 mm x 60 mm</p>	<p>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.</p>	AR004698
<p>Sous Vide needle probe</p>  <p>Ø1.4 reducing to Ø1 mm x 120 mm</p>	<p>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.</p>	AR005571
<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. Probe temperature range -60 to 250 °C.</p>	AR005994
<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. Probe temperature range -60 to 250 °C.</p>	AR005996
<p>PTFE wire probe</p>  <p>Ø1.5 x 1000 mm</p>	<p>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.</p>	AR005973

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.