

# Sous-Vide Thermometer Kit



## Description

The Mini K thermometer is used for verifying core temperatures of sous-vide cooked food, especially meat. Has hold and auto-off-function as well as a useful magnet holder. Its is rated IP65 jet water-proof. Supplied in a handy smal plastic case, kit comprises of:

- 1x Mini K thermometer
- 1x 60mm x 1.6mm stainless steel needle probe
- 1 meter foam tape
- Calibration Certificate
- Instructions for thermometer and use of probe



## Specification of Mini K Thermometer

K-Type Probe Measurement Range:	-64 to +1400°C
Operating Range:	0~50°C
Accuracy:	+/-1% of reading or 1°C whichever is greater
Resolution:	0.1°C
Battery Life:	~100 hours continuous use
Dimensions:	78 x 43 x 20 mm
Weight:	40.15g including a CR2032 lithium cell