



Sous Vide Kit (Premium)

Product Images



Description

The core of our Premium Sous Vide Kit is the TM-22 Differential Digital Thermometer combined with 2 sous vide probes of 60mm and 120mm length. The TM-22 is a great thermometer as it allows you to measure 2

temperatures simultaneously and the high accuracy delivered by the probes and thermometer mean that you can be confident that the kit will perform consistently. Simply apply the Sous Vide tape prior to taking a measurement to prevent the vacuum seal being broken.

The kit comes with a traceable calibration certificate (Single point at 80° C) for further peace of mind. We can also include a further 2 years calibration for a specially discounted price (If purchased at the same time), just return the kit to us to recalibrate in our dedicated calibration laboratory.

We've chosen these probe lengths as they are the most popular however, we understand that every customer's requirements are as individual as the food that they create so, if you'd prefer a different probe length just let us know and we'll be happy to provide a custom probe to suit.

Manufactured from tough ABS plastic, this water-resistant instrument is supplied with a rubber boot to provide added protection during routine use. It can be magnetically attached for ease of use, and the back lit LCD allows easy viewing of the display in poor light conditions.

Kit Key Features:

Digital Thermometer:

- Differential Inputs
- ° C / ° F Selectable
- Water Resistant
- 'On' / 'Off' and 'Hold' functions
- Yellow Rugged case with protective rubber boot
- Backlit Digital Display
- Magnetic attachment or tilt stand
- Auto off after 12 minutes
- Min/Max function
- Selectable input
- Accuracy: 0.01%rdg ±0.2°C
- Long battery life: typically 500 hours
- Resolution: 0.1° from -199.9°C to +199.9°C

Type K Probes:

- 1 X 60mm
- 1 X 120mm

Accessories:

- Single Point Calibration Certificate (80°C)
- Sous Vide Tape
- Probe Wipes
- Durable Case
- Sous Vide Booklet

Additional Information

Brand	Tempcon
Maximum Temperature	+1350
Typical applications	Food Safety, Industrial, Non Specific
Measurements	Temperature

Additional Options

Calibration Certificate	2 Years Additional Annual Calibration
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