



## Sous vide thermometer and probe kit

Clifton Food Range has introduced a probe kit that allows chefs to monitor the core temperature of food in a sealed vacuum bag. This compact kit comes in a carry case in Clifton's signature orange. It's ideal for chefs on the move as everything is kept neatly together in the compact, sturdy box.

The kit contains a battery powered digital thermometer, with the temperature range from  $-99.9^{\circ}\text{C}$  to  $+299.9^{\circ}\text{C}$  and two needle probes, which are 1mm diameter and come in two lengths, 60mm and 120mm. The longer probe is designed to reach the centre of larger joints of meat. The kit contains a Traceable Calibration Certificate for the instrument and a waterproof countdown timer.

A section of the probe foam seal provided is placed on a dry area of the vacuum pouch before piercing with the needle probe. This ensures the vacuum is retained when the needle is carefully withdrawn through the foam seal. Using the digital thermometer will result in gaining a temperature reading of the food item to ensure it has reached the temperature required before serving or chilling for mis en place.

This kit is especially useful when developing and establishing specific times and temperatures for sous vide items.

Each kit is supplied with a mini tub of probe wipes to ensure high quality hygiene standards can be met.

As with all products in the Clifton Food Range, this kit comes with a 2-year warranty.

## Kit Contents

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- 1x Digital Thermometer
- 1x Traceable Calibration Certificate
- 1x 60mm Needle Probe
- 1x 120mm Needle Probe
- 1x Waterproof Countdown Timer
- 1x Mini Tub of 70 Probe Wipes
- 1x Probe Foam Seal Sample

## Digital Thermometer Specification

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Range 0.1°C	-99°C to 299.9°C
Resolution	0.1°C
Accuracy	± 0.4°C
Display Type	LCD Digital
Display Hold	Yes
Measurement Scale	Celsius
Power Saving	Auto-Off
Power Source	Battery Powered
Battery	3x 1.5 volt AAA
Battery Life	10000 hours/min 5 years
Certification	Traceable Calibration Certificate
Probe/Sensor Style	Plug Mounted Probe
Case Material	ABS Plastic with Biomaster Anti-Bacterial Additive

## Probe Specification (each)

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Range	-75°C TO 250°C
Probe Tip	1mm diameter
PTFE Lead Length	1 metre

## General:

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Box Dimensions	265 x 210 x 750 (mm)
2 Year Warranty	



Manufactured in UK

Clifton Food Range equipment is developed and manufactured by NICKEL-ELECTRO Ltd.  
Oldmixon Crescent, Weston-super-Mare, North Somerset, BS24 9BL, UK.

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