



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°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 This ensures the vacuum is retained when the needle is carefully withdrawn through the foam seal.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

- 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

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)

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

General

Product Reference	CFR-860-035
Thermometer Dimensions	120 x 55 x 25 (mm)
Box Dimensions	265 x 210 x 75 (mm)
2 Year Warranty	



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