

SOUS VIDE AUSTRALIA THERMOMETER KIT

Sous Vide is all about precise temperature cooking and often involves cooking at lower than typical temperatures.

Under Victorian Law you must be able to :

- i) Record the procedure for each menu item cooked using the sous vide method; and
- ii) Record a monthly check of at least two sous vide cooked menu items.

A calibrated thermometer is an essential tool for enabling precise checking of water and food temperatures'.

The Sous Vide Australia Thermometer Kit contains all the necessities to guarantee safe cooking.

INCLUDES

- Therma 1 thermometer with type "T" input
- 2 Probes type "T"
- Tub of 70 probe wipes
- Sous Vide tape
- ABS carry case (blue in colour)

SPECIFICATIONS

- Weight: 0.79 kg
- Accuracy: Within 0.1°C
- SKU - SVATHKIT



SOUS VIDE AUSTRALIA

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ACCURACY MATTERS.

