

# SOUS VIDE TEMPERATURE MONITORING KIT

*Economical. Reliable. Durable.*

The Sous Vide Temperature Monitoring Kit enables chefs and food manufacturers to test the temperature of the food inside the bag without compromising the vacuum seal. The technique involves cooking vacuum packed produce in a water bath for long periods of time at low temperatures. As with all cooking, the Sous Vide method requires temperatures to be closely monitored in order to ensure food-safe dining.

## Product Features

- Quick and easy to use
- User configurable Auto Switch Off capability
- Over range / Open circuit sensor indication
- Low battery indication
- Self-calibrating

## Benefits

- Reduces the risk of potentially exposing contaminated produce to consumers
- Assists with HACCP compliance requirements
- Reduces wastage costs
- Protects company reputation



## Kit Comprises of

- MM2000 Single Input Thermocouple Thermometer
- TP10 Fine Needle Probe (specification below)
- SVTAPE Self Sealing Foam Tape - 6mm (1 meter)
- TEMPLB Temperature Log Book
- SVKC01 Carry Case

## TP10 – FINE NEEDLE SMALL HANDLE FOR SOUS VIDE COOKING

Temperature Measurement Range: -100°C to +280°C

### Features:

- 1.5mm diameter by 70mm long
- Stainless Steel 316 (Food Grade)
- 1M straight PTFE cable with moulded connector
- Waterproof and dishwasher safe
- Designed for minimal damage to vacuum pack
- Fast response
- Includes *ThermaSprint* technology.

For speed and strength choose *ThermaSprint* technology

ThermaSprint technology allows the sensing element of the probe to become an integral part of the needle, producing a fantastic 3 second response time combined with the strength of IMC's robust encapsulated handle design.

Up to 10 times faster than conventional probes!

## MM2000 SPECIFICATIONS

### Instrument:

Dimensions	130 x 70 x 33 mm
Weight	155 grams
Power Supply:	PP3 9V I.E.C 6F22 battery
Battery Life:	Greater than 200 hours (Alkaline)
Case Material:	ABS Plastic

### Environmental:

Ambient Operating Range:	-30°C to +50°C
Storage Temperature Range:	-40°C to +50°C
Humidity:	0 to 70% R.H
Temperature Scales	°C / °F

### Electrical:

Measurement Range:	-200°C to +1372°C dependant on probe
Accuracy @23°C:	±0.1% of reading ±0.2°C
Cold Junction Compensation:	0.0075°C/°C
Characteristic Errors:	Less than 0.05°C
Temperature Coefficient:	0.01% of reading /°C
Resolution:	0.1° to 1000, 1° above 1000°

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