



## AVAILABLE MODELS

5170050 Sous vide sonde thermometer kit

\* Ask for special versions availability

## SALES DESCRIPTION

To know the exact temperature of the product

Designed to measure the core temperature of food in a sealed vacuum bag. Useful for sous-vide precision cooking.

- ✓ Two different sizes of needle probes: 1mm in diameter and either 60mm or 120mm in length, designed to reach the core of larger joints of meat.
- ✓ Equipped with a clearly defined LCD screen and user-friendly control panel.
- ✓ Measuring range: -99.9°C to +299.9°C.
- ✓ Countdown timer included.
- ✓ Complete with traceable calibration certificate, sturdy protective case with Biomaster Anti-Bacterial Additive, membrane to keep the vacuum in the bag and probe wipes.

## INCLUDES

- ✓ Probe with two needles.
- ✓ Wipes.
- ✓ Countdown timer.
- ✓ Protective case.
- ✓ Membrane.
- ✓ Calibration Certificate.

## SPECIFICATIONS

### Crated dimensions

260 x 100 x 200 mm

Gross weight: 4 Kg.



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Project

Date

Item

Qty

Approved