Sous-Vide temperature probe



Sous-Vide needle temperature probe. - Ideal for Sous-Vide cooking. - less than 1 second response time - probe temperature range -60 to 90°C - accuracy ±0.5°C, 0°C to 100°C - Ø1.1mm x 60 or 120 mm Made In England

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???? ?? ??????? 60,85 €

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Sous-Vide needle temperature probe

Made In England

Sous-Vide Cooking Temperature Probe - This Sous-Vide needle probe is supplied with a one metre PTFE lead. The probe is ideal for Sous-Vide cooking - the process of cooking vacuum sealed food in a low temperature water bath. This process helps to achieve texture and doneness not found in other cooking techniques. Sous Vide has slowly been spreading around the world in professional kitchens everywhere and is finally making the jump to home kitchens

Response time is less than 1 second. Probe temperature range -60 to 90°C.

Available also at 120 mm (62.40 €)