

# SVK1 Sous Vide Kit

## Temperature Monitoring Kit

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

### Kit comprises of

- HM002 Single Input Thermocouple Thermometer
- HP10 Fine Needle Probe
- SVTAPE Self Sealing Foam Tape - 36in. (Approx 3 feet)
- TEMPLB Temperature Log Book
- SVKC01 Carry Case

### Benefits

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



Temperature



Humidity



Data logger

### MM2000 Specifications

Radio transmitter functions	
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°