

Sous Vide Thermometer Kit | HI-935005/SOUS



k-type connection



water resistant



interchangeable electrode



battery powered



Ideal for professional catering

Catering for the growing interest in sous vide cuisine, the Hanna Sous Vide Thermometer Kit is ideal for use in professional kitchens.

The full kit comprises the HI-935005 thermometer together with a fast response K-type thermocouple probe and associated equipment designed to support the specific requirements of sous vide temperature measurement.

Main benefits

- The HI-935005 is a popular hand-held thermometer recognised for its high accuracy across a wide temperature range
- Bespoke foam fixing allows vacuum bag to be penetrated and food product to be tested without water seepage
- Results are delivered in °C or °F
- Thin penetration probe is designed to provide very fast response times; supplied with coiled 1m cable and K-type thermocouple mini plug
- Max / min temperature recording taken during the measurement minimises the risk of breaking the vacuum seal by allowing the user to read the data once the probe has been removed.

Star features

- Check product temperatures during the cooking process without water seepage
- Retain all the tenderness and flavour before and after temperature testing
- Quick and easy to use
- High accuracy
- Ideal for meat or fish

Designed with a good, clear display and clearly marked rubberised buttons, the thermometer is quick and easy to use.

- Large clear display indicates current temperature plus max and min values since start up
- Easy shift between °C or °F
- HOLD to freeze readings on display and allow more time for careful insertion of probe
- CLEAR button restarts evaluation of high & low values
- Battery error prevention system alerts user if low battery is likely to adversely affect result
- Water resistant case

Ordering Information

Sous Vide Thermometer Kit | HI-935005/SOUS

- HI-935005 thermometer
- HPK1 fast response penetration probe on 1m coiled cable with K-type thermocouple mini plug
- Temperature Log Book
- Customised foam fixing - 1 meter roll
- Carry Case

Specifications

| | |
|---------------------|---|
| Product Code | HI-935005 |
| Range | -50 to +199.9°C and +200 to +1350°C |
| Resolution | 0.1°C up to 199.9°C and 1°C above that |
| Accuracy | 0.1% of full range |
| Battery Type | 3 x AA batteries |
| Battery Life | approximately 1600 hours of continuous use (with backlight off); HI-935005 only: auto-off selectable after 8 or 60 minutes of non-use (can be disabled) |
| Environment | -10 to 50°C (14 to 122°F); RH max 100% |
| Dimensions / Weight | 150 x 80 x 26mm / 235g |

More about the Hanna sous vide kit

The Hanna sous vide kit is an exciting product designed to cater for the growing interest in water bath or sous vide cooking. Particularly popular for fish or meat, this method cooks the food more precisely and gently than traditional methods, locking in all the flavour and retaining a light, tender texture.

The difficulty with temperature testing foods while they are cooking in a water bath has been that as soon as the probe pierces the food bag, water seeps in and spoils the dish. Bespoke Hanna foam fixing overcomes this issue by creating a seal around the probe as it is inserted and then re-sealing the bag as the probe is removed.

