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Waterproof and *Fast*– TME showcases improved Sous Vide Temperature Kit with *ThermaSprint* Technology at Hotelympia 2012

For the professional chef and the chef at home– ensure that your Sous Vide cooking is safe. Visit TME's stand (S1645) at Hotelympia 2012 (26 Feb–1 March) for a demonstration of our accurate and speedy Sous Vide Temperature Kit.

Included in TME's new range of *ThermaSprint* rapid-response probes, the Sous Vide Temperature Kit will now offer faster temperature readings than ever before, thanks to TME's new *ThermaSprint* Technology. We are also happy to announce that this comprehensive kit will maintain the competitive price of just **£135**.

Sous Vide Cooking

Sous Vide cooking produces cooked food which retains its moisture, flavor and nutritional content– no surprise why it is becoming more popular! The method requires food to be sealed within a vacuum pack before being placed into a hot water bath. The food is then cooked at a set temperature over a controlled period of time.

Why use the Sous Vide Temperature Monitoring Kit?

Sous Vide cooking requires careful monitoring and precise measurement of temperature, due to most of the food being cooked at a comparatively low temperature over a long period of time.

Special Kit Features–

- High accuracy Thermometer and Probe
- Super-fast temperature measurement of just 3 seconds
- Dishwasher-proof Probe for hygiene purposes
- IP67 standard Waterproof Thermometer
- Measures both internal temperature of food plus water bath temperature
- Accurate to within $\pm 0.5^{\circ}\text{C}$
- Supplied with self-sealing tape, carry case, instruction booklet and logging booklet

For further information or a free quote contact the Sales team on +44 (0) 1903 700651 – sales@tmelectronics.co.uk or buy on-line at www.tmelectronics.co.uk Ends

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