

Sous Vide Thermapen® 3

with miniature needle probe

- Ø1.1 mm reduced tip is ideal for delicate foods
- reaches temperature in just 3 seconds!

The Sous Vide Thermapen 3 thermometer has been specifically designed for Sous Vide cooking and areas where precise temperature measurement is required.

This model incorporates a miniature, stainless steel needle probe that has a Ø1.1 x 60 mm reduced tip, that conveniently folds back through 180° into the side of the instrument when not in use. **Please Note:** The probe tip is small in diameter and should be used with care.

The Sous Vide Thermapen 3 features the same specification as the SuperFast Thermapen 3 (see page opposite) and includes a FREE traceable certificate of calibration.



optional accessories



- Sous Vide foam/tape - one metre (600-475)
- zip pouch with belt strap (830-001)



order code	description	
231-011	Sous Vide Thermapen 3	
600-475	Sous Vide foam/tape	
FREE traceable certificate of calibration included		

Pro-Surface Thermapen® 3

ideal for grills & hotplates

- pivoting probe & swivel head for perfect contact
- one-handed operation

The Pro-Surface Thermapen 3 thermometer measures the temperature of grills, hotplates, and other surfaces over the range of -49.9 to 299.9 °C with a user-selectable resolution of 0.1 or 1 °C. The Pro Surface Thermapen 3 is calibrated "as a system" for improved accuracy.

Simply open the probe and take the reading - the pivoting probe and swivel tip ensure perfect surface contact and high accuracy measurement. The Pro-Surface features the same specification as the SuperFast Thermapen 3 (see page opposite) and includes a FREE traceable certificate of calibration.



order code	description	
231-279	Pro-Surface Thermapen 3	
830-260	protective silicone boot	
830-110	protective wallet	
FREE traceable certificate of calibration included		

optional accessory



- Protect your instrument against accidental damage by fitting a protective silicone boot (830-260)