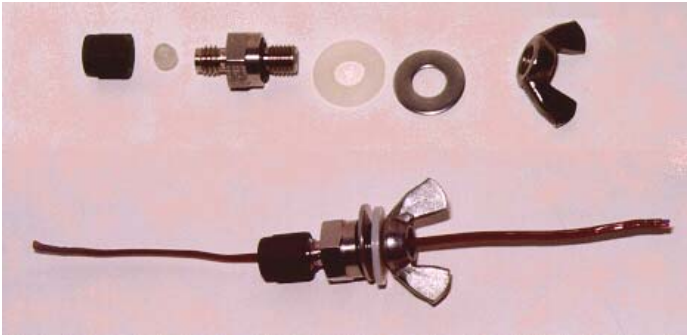


## HOSPITALITY INSTITUTE OF TECHNOLOGY AND MANAGEMENT

670 Transfer Road, Suite 21A • Saint Paul, Minnesota 55114 • USA • TEL: (651) 646-7077 • FAX: (651) 646-5984  
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### VACUUM BAG THERMOCOUPLE AND RTD FEED-THROUGH



Use this reusable  $\frac{1}{8}$ " stainless steel feed-through connector for cooking roasts and other packages of food in a vacuumed bag or pouch. It works perfectly for *sous vide*. The water- and vacuum-tight thermocouple feed-through comes with 1 each nylon and stainless steel washers, and 2 each Zytel and stainless steel ferrules.

#### USING THERMOCOUPLE FEED-THROUGHS FOR COOK-IN-THE BAG PRODUCTS

**Preparing the Bag.** In order to prepare a plastic bag for the feed-through, pick up the casing or pouch at the sealed end opposite the open end. As near the sealed end as practical, about 1 inch on the pouch and 2 inches from the staple in the casing, fold over the plastic and, with a standard  $\frac{1}{4}$ -inch paper punch, punch a "half-moon" hole, and then a second added little bit so that when the bag is unfolded, the hole is just big enough to accept the threaded end of the vacuum feed-through fitting.

**Vacuum Feed-Through Fitting.** Get a feed-through fitting, stainless steel washer and wing nut. Put the threaded end of the fitting through the pouch / casing from the outside with the threads on the inside. Holding the fitting with one hand, use your other hand to put the washer on the threaded end inside the bag. Then, thread on the wing nut to hold the washer snug against the plastic. It is normally sufficient to only tighten the wing nut without holding the outside with a wrench. The small "O" ring on the fitting is not meant to be squashed, only firmly seated. Be sure that there is no folded or crimped plastic to interfere with the sealing. All components of this feed-through are stainless steel or food-grade quality materials.

**Inserting the Thermocouple.** This bag wall feed-through has been drilled to accept a  $\frac{1}{8}$ -inch diameter thermocouple probe. Slide the nut from the feed-through onto the probe, then slide the ferrule onto the probe. Two ferrules have been supplied, a stainless steel one and a Zytel one. Use the one that works best for you. Then, you can slide the probe through the feed-through into the bag.

As an alternative to the probe, sometimes it is easier to simply position a 22-gauge thermocouple wire in the food. The same fitting can be used, just do not use the ferrule. Instead, wrap about 1 inch of soft rubber electrician's tape around the wire, about 1 foot from the end, so that it can form a small gasket in the outside end of the feed-through. Insert the wire up to the rubber tape, then tighten down the nut. The rubber tape will fill the hole in the feed-through, giving a vacuum-tight fitting. Actually, the  $\frac{1}{8}$ -inch hole is large enough for two 24-gauge wires. This means that one can take two temperatures in the food if desired.

**Inserting the Probe.** Insert the probe through the feed-through into the food. Be sure that the tip of the probe (or tip of the wire) is in the geometric center / slowest heating point of the food. Tighten up on the nut to hold the probe in place in the feed-through. Note--only tighten the nut  $\frac{3}{4}$  turn. (See the instructions in the fitting box.) The bag of food with the fitting should be the biggest / thickest / heaviest bag and be put in the center / slowest heating point in the cook tank so it is the slowest heating of all packages / bags.

**After Cooking, Removing the Fitting .** When through cooking it is possible to remove the fitting aseptically, so that there is no contamination of the food in the bag. First, be sure you are in a pathogen-free area. Put on gloves and wipe the outside of the bag with sanitizer. Loosen the nut and pull out the probe / wire. Then, since the fitting is in the end of the bag, you should be able to re-seal the bag between the fitting and the food. For a pouch, use a bar sealer. For a casing, use a tipper tie. Cut off the end with the fitting, remove the fitting and wash it. The fitting is ready to reuse.

**FT-100.....\$37.50\***

\* Shipping / handling will be added to orders requiring special shipping (UPS / FedEx) or shipments going to foreign countries.

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