

40
YEARS
Est. 1983



THERMOMETERS FOR HACCP COMPLIANCE

2023

Specialists in the design & manufacture of
temperature measuring equipment since 1983



Since our launch 40 years ago in 1983, Electronic Temperature Instruments Ltd (ETI) has developed a reputation as a British manufacturer and supplier of quality and value-for-money instrumentation.

PRODUCT GUARANTEE



All ETI manufactured instruments (those shown with the 'Made In Britain' logo, as above) carry a minimum two-year guarantee against defects in either components or workmanship. During this period, products that prove to be defective will, at the discretion of ETI, be either repaired or replaced without charge. Instruments that have not been manufactured by ETI will be subject to a guarantee period of 12 months. Such guarantees do not apply to sensors/probes, where a six-month period is offered. This six-month period also applies to a sensor/probe where it is an integral part of an instrument.

The product guarantee does not cover damage caused by fair wear and tear, abnormal storage conditions, incorrect use, accidental misuse, abuse, neglect, misapplication or modification, or use with non-ETI hardware/software. Further guarantee information can be obtained from our website.

Full details of liability are available on our website within ETI's terms and conditions of sale, at etiltd.com/terms. In line with our policy of continuous development, we reserve the right to amend our product specification without prior notice.

QUALITY

ETI's Quality Management System is assessed to ISO 9001:2015 by the British Standards Institution. As part of our policy of continuous product development we reserve the right to change specifications at any time.

HOW TO ORDER

You can order via our secure website, alternatively contact our sales office who will be happy to assist.

If you have previously ordered from us, please quote your customer account reference when placing an order. This can be found on your last delivery note or invoice.

FREE UK MAINLAND DELIVERY WHEN YOU SPEND £40 OR MORE



CARRIAGE & PACKING CHARGES

Orders made up of standard items will be despatched immediately from stock and can take up to 3-5 working days for delivery via Royal Mail or national carrier.

ETI reserves the right to charge extra delivery charges for any abnormal size, overweight or multiple packages.

UK MAINLAND ADDRESSES PER SHIPMENT

The carriage charges below are a general guide for delivery to all UK mainland addresses, including the Isle of Wight.

Royal Mail or Carrier	
Orders up to a value of £39.99	£5.00
Order value £40 or above	FREE OF CHARGE
Next day via carrier to UK mainland address	
Anytime next day - add to the above prices	£6.00
Before noon - add to the above prices	£15.00
Before 10:30am - add to the above prices	£20.00
Saturday am delivery - add to the above prices	£34.00

To guarantee your order for next day delivery by carrier, orders must be received before 1:00pm. Next day delivery is not available for off-shore and remote delivery addresses.

NORTHERN IRELAND, SCOTTISH HIGHLANDS & OFFSHORE ISLANDS - POSTCODES BT, AB, IV, PA, PH, DD, TR (ISLES OF SCILLY), HS, KA, KW, ZE & IM

Two/Three day service (maximum weight limit 25 kilos)	
Orders up to a value of £999.99	£15.00

CHANNEL ISLANDS - POSTCODES GY & JE

Two/Three day service (maximum weight limit 10 kilos)	
Orders up to a value of £999.99	£30.00
Above 10 kilos	Please request a quotation

DAMAGED OR LOST GOODS

If your order is damaged in transit or incomplete, please advise us in writing, within 7 days of receipt of your order. If your order does not arrive within 10 days of the due date or the date you placed the order, please advise us by telephone or email.

COPYRIGHT

© 2023 All content in this catalogue is copyright of Electronic Temperature Instruments Ltd, ETI Ltd. ETI retains the design and manufacturing copyrights for all goods. ETI owns full copyright in respect of all content, text and images in or on its catalogues, websites and emails and their reproduction in part or in whole is prohibited without ETI's prior written consent.

All prices quoted within the catalogue are exclusive of carriage and VAT at the standard rate.

THERMALITE® 1 & 2 THERMOMETERS

- Reduced tip provides faster & more accurate readings
- ThermaLite 2 includes CalCheck 0.0 °C function
- FREE traceable certificate of calibration
- Assured accuracy for the life of the thermometer

These ThermaLite digital thermometers display temperature over the range of -39.9 to 149.9 °C with a 0.1 °C/°F resolution and an accuracy of ±0.5 °C (-39.9 to 124.9 °C). This accuracy is guaranteed for life, due to the instruments advanced electronics. The ThermaLite 2 also incorporates CalCheck and hold functions.

The thermometers weigh only 45 grams including battery, and feature a clear, easy-to-read LCD display with an open circuit 'Err' and low battery indication. The ThermaLite's auto-power-off facility turns the instrument off automatically after ten minutes, maximising battery life. The thermometer is housed in a high impact ABS plastic case which includes Biomaster Antimicrobial Technology that reduces bacterial growth, ideal for routine day-to-day food and catering applications.

The Ø3.3 x 80 mm reduced tip, stainless steel, penetration probe is ideal for measuring the temperature of food and semi-solid materials. The ThermaLite is available in six colours, suitable for different applications.



- **ThermaLite 2 - with Calcheck function**

The ThermaLite 2 features a CalCheck 0.0 °C (±0.1 °C) function that allows the user to verify the accuracy of the thermometer at any time, giving confidence that measurements are accurate.



- **Protective silicone boot**

Protects your instrument against accidental damage and increases the water resistance to an IP65 rating.

- **ThermaLite 1 & 2 with Surface probe**

Specifically designed to measure the temperature of grills, hot plates, and other flat surfaces. Probe dimensions are Ø3.3 X 67 mm with a Ø10 mm flat, sensing tip.



Order code	Description	£ each
226-101	ThermaLite 1 - grey	28.00
226-111	ThermaLite 1 - white	28.00
226-121	ThermaLite 1 - yellow	28.00
226-131	ThermaLite 1 - green	28.00
226-141	ThermaLite 1 - red	28.00
226-151	ThermaLite 1 - blue	28.00
226-201	ThermaLite 1 - grey - Surface	36.00
226-102	ThermaLite 2 - grey	32.00
226-112	ThermaLite 2 - white	32.00
226-122	ThermaLite 2 - yellow	32.00
226-132	ThermaLite 2 - green	32.00
226-142	ThermaLite 2 - red	32.00
226-152	ThermaLite 2 - blue	32.00
226-202	ThermaLite 2 - grey - Surface	40.00
830-280	Protective silicone boot	6.00

Specification ThermaLite 1 & 2

Range	-39.9 to 149.9 °C
Resolution	0.1 °C/°F
Accuracy	±0.5 °C (-39.9 to 124.9 °C)
Battery	3 volt CR2032 lithium coin cell
Battery life	5000 hours
Sensor type	Thermistor
Display	10 mm LCD
Dimensions	Ø29 x 196 mm (inc. probe)
Weight	45 grams

FREE traceable certificate of calibration included

THERMAPEN® CLASSIC THERMOMETER

- Reaches temperature in just 3 seconds
- Over 50 % faster than traditional probes
- FREE traceable certificate of calibration
- Lightweight and easy-to-use



The Thermapen Classic thermometer incorporates a large digital display with a precise read-out of temperature over the range of -49.9 to 299.9 °C with a 0.1 °C resolution and an accuracy of ±0.4 °C. The resolution can be switched to 1 °C, if required, via a switch in the battery compartment.

The thermometer will power off automatically after ten minutes, maximising battery life. This feature can be disabled if not required.

The casing is washable and includes Biomaster Antimicrobial Technology that reduces bacterial growth and the ergonomic rubber seal minimises the risk of the ingress of water, dust or food. The Thermapen Classic also benefits from being splashproof. The true temperature of a product can be tested in just three seconds. The Thermapen Classic incorporates a reduced tip, stainless steel, food penetration probe (Ø3.3 x 115 mm) that conveniently folds back through 180° into the side of the instrument when not in use.

Both low battery (icon) and open circuit indication are displayed, when applicable. Each Thermapen is powered by two lithium coin cell batteries with a minimum life expectancy of 1500 hours.

● Pro-Surface Thermapen®

The Pro-Surface Thermapen 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 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.



- **Protective silicone boot**
Protect your instrument against accidental damage by fitting a boot



- **Stainless steel wall bracket (832-002)**
Stores the Thermapen Classic safely when not in use. Keyhole slot for hanging (screws not supplied) Measures 27 x 58 x 115 mm



Order code	Description	£ each
231-217	Thermapen Classic - white	44.00
231-227	Thermapen Classic - yellow	44.00
231-237	Thermapen Classic - green	44.00
231-247	Thermapen Classic - red	44.00
231-257	Thermapen Classic - blue	44.00
231-279	Pro-Surface Thermapen - black*	76.00
830-260	Protective silicone boot	7.00
830-265	Silicone boot - glow in dark	9.50
830-110	Protective wallet	5.80
830-001	Zip pouch - 35 x 65 x 170 mm	6.80
832-002	Stainless steel wall bracket	13.00

Specification	Thermapen Classic/Pro-Surface
Range	-49.9 to 299.9 °C
Resolution	0.1 °C or 1 °C - user selectable
Accuracy	±0.4 °C (-49.9 to 199.9 °C) otherwise ±1 °C*
Battery	2 x 3 volt CR2032 lithium coin cell
Battery life	1500 hours
Sensor type	K thermocouple
Display	14.5 mm LCD
Dimensions	19 x 47 x 153 mm
Weight	97 grams

* Pro-Surface Accuracy: ±0.4 °C (-49.9 to 149.9 °C) or ±1 %
FREE traceable certificate of calibration included

THERMAPEN® ONE THERMOMETER

- ONE second response time
- 5 year guarantee
- Waterproof to IP67
- Auto-intelligent backlight in cool white

The Thermapen ONE is the ultimate kitchen thermometer. Quick, accurate and easy-to-use, measuring temperature over the range of -49.9 to 299.9 °C.

Instant temperature for perfectly cooked food

The Thermapen One is accurate to ± 0.3 °C (-19.9 to 119.9 °C) ± 0.4 °C (-49.9 to 199.9 °C) otherwise ± 1.0 °C and will display the temperature of food or liquid in just ONE second.

Designed for kitchen professionals

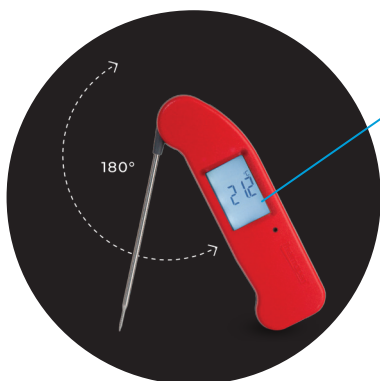
Using industry leading thermocouple technology, the Thermapen One has a patented self-rotating display that can be used in any position, in either hand. The unit incorporates an intelligent backlight - improved LCD in cool white, sensing light levels, automatically turning the backlight on/off in varying light conditions. The motion-sensing sleep mode automatically turns the Thermapen on/off when set down or picked up, maximising battery life. Powered by a single AAA battery with a life expectancy of 2000 hours in normal use, without the backlight. Both low battery (icon) and open circuit indication are displayed, when applicable. The casing is washable and includes Biomaster Antimicrobial Technology that reduces bacterial growth.

The Thermapen One is waterproof to IP67 and incorporates a reduced tip, stainless steel, penetration probe that conveniently folds back through 180° into the side of the instrument when not in use.

Each Thermapen One is supplied with a FREE traceable certificate of calibration and 5 year guarantee.



- Improved 0.3 °C accuracy



Auto-Intelligent backlight - improved LCD in cool white

Patented auto-rotating display



ONE Second response time due to improved thermocouple technology



 Bluetooth®

model available soon - see our website for details.



Order code	Description	£ each
235-407	Thermapen One - grey	65.00
235-417	Thermapen One - white	65.00
235-427	Thermapen One - yellow	65.00
235-437	Thermapen One - green	65.00
235-447	Thermapen One - red	65.00
235-457	Thermapen One - blue	65.00
235-477	Thermapen One - black	65.00
235-487	Thermapen One - orange	65.00
235-497	Thermapen One - pink	65.00
235-507	Thermapen One - purple	65.00
830-455	Silicone boot - glow in the dark	9.50
830-110	Protective wallet	5.80
830-001	Zip pouch	6.80
832-002	Stainless steel wall bracket	13.00

Specification	Thermapen One
Range	-49.9 to 299.9 °C
Resolution	0.1 °C or 1 °C - user selectable
Accuracy	± 0.3 °C (-19.9 to 119.9 °C) ± 0.4 °C (-49.9 to 199.9 °C) otherwise ± 1.0 °C
Battery	1 x 1.5 volt AAA
Battery life	2000 hours (without backlight)
Sensor type	K thermocouple
Display	14.5 mm (horizontal) & 12 mm (vertical) LCD
Dimensions	19.3 x 48.2 x 156.2 mm
Weight	115 grams
FREE traceable certificate of calibration included	

THERMAPEN® IR THERMOMETER

- High accuracy - ideal for HACCP procedures
- Patented, automatic 360° rotational display
- Adjustable emissivity for different surfaces
- Motion-sensing sleep mode - probe only

The Thermapen IR is two instruments in one compact unit, combining the advanced technology of two ETI designed and manufactured products: the RayTemp 2 Plus infrared thermometer and Thermapen thermometer.

Housed in a robust ABS case containing Biomaster Antimicrobial Technology that reduces bacterial growth, the Thermapen IR incorporates a motion-sensing sleep mode (penetration probe only) which automatically turns the instrument on/off when set down or picked up, maximising battery life.

● Infrared thermometer

Simply aim the infrared thermometer at the target and press the scan button to display the surface temperature. **Please Note:** the infrared non-contact function will only measure when the probe is in the closed position.

The Thermapen IR thermometer incorporates a max/min temperature function accessed via the mode button (IR only). The distance to target ratio is 5:1, therefore the thermometer should be positioned as close to the target as possible. The default emissivity is 0.95 but can be adjusted between 0.1 and 1, if required via the mode button.

● Penetration probe

Opening the probe puts the instrument into probe mode, enabling you to take liquid or the core temperature of semi-solid food products using the fast response, stainless steel penetration probe (Ø3.3 x 110 mm). Displaying the temperature in just 3 seconds. The probe conveniently folds back through 180° into the side of the instrument when not in use.



Bluetooth®
model available soon
see our website for details

Patented
auto-rotating
display



Thermapen IR
with air probe
(228-114)



Order code	Description	£ each
228-065	Thermapen IR	72.00
228-114	Thermapen IR with air probe	79.00
830-480	Protective silicone boot	9.00
830-001	Zip pouch	6.80
832-002	Stainless steel wall bracket	13.00
830-485	Silicone boot - glow in dark	11.50

Specification	Thermapen IR
Range - infrared	-49.9 to 349.9 °C
Range - probe	-49.9 to 299.9 °C
Resolution	0.1 or 1 °C/°F - user selectable
Accuracy - infrared	±1 °C (0 to 100 °C) otherwise ±2 °C or ±2 % of reading whichever is greater
Accuracy - probe	±0.4 °C (-49.9 to 199.9 °C) otherwise ±1 °C
Field of view	Target ratio 5:1
Emissivity	0.95 default - adjustable 0.1 to 1
Battery	2 x 3 volt CR2032 lithium coin cell
Battery life	1000 hours - continuous use
Display	12 mm (horizontal) & 10 mm (vertical) LCD
Dimensions	19 x 50 x 157 mm
Weight	125 grams

FREE traceable certificate of calibration included (probe & IR)

FOOD CHECK THERMOMETER & PROBE

- Ideal for HACCP procedures
- FREE traceable certificate of calibration

The Food Check is designed specifically for the food and catering professional. The thermometer will measure temperature quickly and accurately when monitoring cooked and chilled foods as part of HACCP and health and safety procedures.

The unit features a large, easy to read, LCD display with open circuit and low battery indication. The Food Check will power off automatically after ten minutes, maximising battery life.

Each Food Check is supplied with a permanently attached food penetration probe with a 130 mm stainless steel stem and 500 mm PVC lead.



Order code	Description	£ each
221-018	Food Check - white	65.00
221-028	Food Check - yellow	65.00
221-038	Food Check - green	65.00
221-048	Food Check - red	65.00
221-058	Food Check - blue	65.00
830-221	Protective silicone boot - white*	8.00
832-050	S/steel wall bracket & boot	17.00

*Various colours available. See page 14 for details.

Specification	Food Check
Range	-49.9 to 299.9 °C
Resolution	0.1 °C
Accuracy	±0.4 °C (-49.9 to 149.9 °C) otherwise ±1 %
Battery & life	3 x 1.5 volt AAA - 10000 hours
Sensor type	K thermocouple
Display	12 mm LCD
Dimensions	25 x 56 x 128 mm
Weight	160 grams

FREE traceable certificate of calibration included

THERMAMITE® THERMOMETER & PROBE

- Includes Biomaster Antimicrobial Technology
- One button, simple & easy-to-use

The Thermamite thermometer offers accuracy, flexibility and ease of use, coupled with the durability and reliability that is required by the food and catering industry in helping to meet today's food hygiene legislation.

The instrument is housed in an ergonomic, robust ABS case that includes 'Biomaster' additive which reduces bacterial growth. Each unit is supplied with a permanently attached, pointed stainless steel food penetration probe (Ø3.3 x 100 mm) and a 500 mm PVC lead.

Available in five different colours, ideal for different food types or preparation areas, that can help avoid cross contamination.



Order code	Description	£ each
261-010	Thermamite - white	55.00
261-020	Thermamite - yellow	55.00
261-030	Thermamite - green	55.00
261-040	Thermamite - red	55.00
261-050	Thermamite - blue	55.00
830-221	Protective silicone boot - white*	8.00
832-050	S/steel wall bracket & boot	17.00

*Various colours available. See page 14 for details.

Specification	Thermamite
Range	-50 to 300 °C
Resolution	1 °C
Accuracy	±1 °C / 1 % of reading
Battery & life	3 x 1.5 volt AAA - 10000 hours
Sensor type	K thermocouple
Display	12 mm LCD
Dimensions	25 x 56 x 128 mm
Weight	160 grams

FREE traceable certificate of calibration included

CATERING

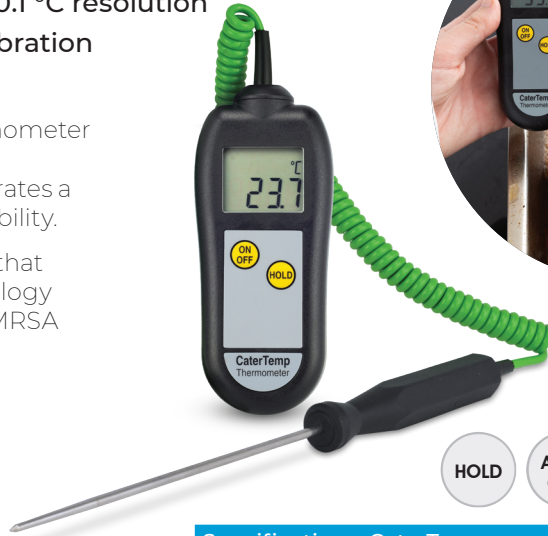
CATERTEMP® THERMOMETER & PROBE

- High system accuracy $\pm 0.4\text{ }^{\circ}\text{C}$ & $0.1\text{ }^{\circ}\text{C}$ resolution
- FREE traceable certificate of calibration

The CaterTemp professional digital thermometer is designed with the catering and food processing industry in mind and incorporates a combination of proven circuitry and durability.

Each unit is housed in a robust ABS case that includes Biomaster Antimicrobial Technology which reduces bacterial growth such as MRSA and E.coli.

The instrument features a bright, easy to read LCD, displaying open circuit and low battery indication, when applicable. Each CaterTemp is supplied with a permanently attached food penetration probe with a 130 mm pointed, stainless steel stem and one metre coiled PU lead.



Specification	CaterTemp
Range	-49.9 to 299.9 °C
Resolution	0.1 °C
Accuracy	$\pm 0.4\text{ }^{\circ}\text{C}$ (-49.9 to 149.9 °C) otherwise $\pm 1\%$
Battery & life	3 x 1.5 volt AAA - 10000 hours
Sensor type	K thermocouple
Display	12 mm LCD
Dimensions	25 x 56 x 128 mm
Weight	175 grams
FREE traceable certificate of calibration included	

Order code	Description	£ each
221-046	CaterTemp	73.00
830-227	Protective silicone boot - black*	8.00
832-053	S/steel wall bracket & boot	17.00
*Various colours available. See page 14 for details.		

CATERING

CATERTEMP® METAL THERMOMETER

- Extruded aluminium case for superior durability
- Waterproof to IP67

The CaterTemp Metal thermometer is housed in a robust extruded aluminium waterproof case, offering IP67 protection, with a white coated finish. Designed for reliability and ease of use in day-to-day catering and food processing applications.

The CaterTemp Metal thermometer measures temperature over the range of $-49.9\text{ }^{\circ}\text{C}$ to $299.9\text{ }^{\circ}\text{C}$ and features a large, easy to read, LCD display.

Each unit is supplied with a permanently attached, water resistant, heavy duty, food penetration probe with a $\text{Ø}3.3 \times 130\text{ mm}$ stainless steel stem and one metre PU coiled lead. The probe is both strong, versatile and suitable for a variety of applications including liquids, semi-solids and granular materials.



Specification	CaterTemp Metal
Range	-49.9 °C to 299.9 °C
Resolution	0.1 °C
Accuracy	$\pm 0.4\text{ }^{\circ}\text{C}$ (-49.9 to 149.9 °C) or otherwise $\pm 1\%$
Battery & life	3 x AAA - 10,000 hours @ 25°C
Sensor type	K thermocouple
Display	12 mm LCD
Dimensions	37 x 61.4 x 177 mm
Weight	325 grams
FREE traceable certificate of calibration included	

Order code	Description	£ each
221-800	CaterTemp Metal	104.00
832-789	Stainless steel wall bracket	13.00

THERMA 20 METAL THERMOMETER

- Extruded aluminium case for superior durability
- FREE traceable certificate of calibration
- Waterproof to IP67
- Large, easy-to-read LCD display

The Therma 20 Metal waterproof thermometer offers IP67 protection and is housed in a robust extruded aluminium case. The thermometer utilises state of the art electronic circuitry, designed for reliability and ease of use and can be submerged under a running tap - ideal for food processing applications where cleaning is paramount.

The Therma 20 Metal thermometer measures temperature over the range of -39.9 °C to 149.9 °C with a 0.1 °C resolution. The instrument features a large, easy-to-read, LCD display. The unit also incorporates an auto-power-off facility that automatically turns the instrument off after ten minutes, maximising battery life.

The instrument is housed in an ergonomic case with a white coated finish.

The Therma 20 Metal incorporates an easy-to-use waterproof Lumberg screw-locking type connector, allowing a wide range of interchangeable thermistor probes to be used. We offer an extensive range of probes, see our website for details.



- **Stainless steel wall bracket (832-789)**
Stores your Therma 20 Metal safely and helps avoid accidental damage. Provides easy wall hanging. Dimensions 44 x 67 x 122 mm. Screws not supplied.



Order code	Description	£ each
221-700	Therma 20 Metal	107.00
832-789	Stainless steel wall bracket	13.00
174-266	Penetration probe	42.50

The Therma 20 Metal is exclusive of probe

Specification	Therma 20 Metal
Range - thermistor	-39.9 °C to 149.9 °C
Resolution	0.1 °C
Instrument only accuracy	±0.2 °C ±0.1 % of reading
System accuracy	±0.4 °C (-24.9 to 109.9 °C) otherwise 1 °C
Battery & life	3 x 1.5 volt AAA - 10,000 hours @ 25 °C
Sensor type	Thermistor
Display	15 mm LCD
Dimensions	37 x 61.4 x 177 mm
Weight	242 grams

FREE traceable certificate of calibration included

THERMA 20 HIGH ACCURACY THERMOMETER

- Assured accuracy for the life of the thermometer
- FREE traceable certificate of calibration
- Meets the European Standard EN 13485
- Optional test caps for accuracy checks

The Therma 20 thermistor thermometer has been specifically designed for use in the catering industry with HACCP and health and safety procedures in mind.

The instrument displays temperature to 0.1 °C over the range of -39.9 to 149.9 °C with a high system accuracy of ±0.4 °C (-24.9 to 109.9 °C). This accuracy is guaranteed for life, due to the instrument's advanced electronics. The Therma 20 features an easy-to-read, LCD display with low battery indication.

The thermometer can be used in low ambient working temperatures down to -20 °C, which meets the requirements of the European Standard EN 13485 for the temperature monitoring of food through the supply chain, from transport to storage to point of sale.

The instrument is housed in an ergonomic, robust ABS case that includes Biomaster Antimicrobial Technology which reduces bacterial growth. The thermometer's auto-power-off facility turns the instrument off automatically after ten minutes.

The Therma 20 incorporates an easy-to-use Lumberg screw-locking connector, allowing both a wide range of interchangeable thermistor probes and self-calibration test caps to perform accuracy checks.



Thermistor penetration probe (174-166)

- For alternative probes see our website for details.



THERMA 20 PROFESSIONAL CATERING THERMOMETER KIT

Each kit contains:

- Therma 20 thermometer (226-040)
- Thermistor penetration probe (174-166)
- Air wire probe (170-372)
- Temperature log book (831-100)
- Box of 100 Probe Wipes (836-220)
- ABS carrying case (834-120)



Order code	Description	£ each
226-040	Therma 20	73.00
860-120	Professional catering kit	130.00
174-166	Thermistor penetration probe	33.00
286-001	Thermistor test cap -18 °C	40.00
286-002	Thermistor test cap 0 °C	40.00
286-003	Thermistor test cap 3 °C	40.00
286-004	Thermistor test cap 70 °C	40.00
286-005	Thermistor test cap 100 °C	40.00
830-221	Protective silicone boot - white	8.00
832-050	S/steel wall bracket & boot	17.00

Exclusive of probe when purchased as a unit only

Specification	Therma 20
Range	-39.9 to 149.9 °C
Resolution	0.1 °C
Instrument only accuracy	±0.2 °C
System accuracy	±0.4 °C (-24.9 to 109.9 °C)
Battery & life	3 x 1.5 volt AAA - 20000 hours
Sensor type	Thermistor
Display	12 mm LCD
Dimensions	25 x 56 x 128 mm
Weight	130 grams

FREE traceable certificate of calibration included

NTC THERMISTOR PROBES WITH LUMBERG CONNECTOR

		Order code	£ each
<p>PENETRATION PROBE</p>  <p>Ø3.3 x 130 mm</p>	<p>This stainless steel penetration probe is strong, versatile and incorporates a heavy-duty, ribbed, polypropylene handle with a colour-coded end cap. Ideal for measuring liquids, semi-solids and granular materials.</p> <ul style="list-style-type: none"> ● Response time less than 5 seconds ● Probe temperature range -40 to 150 °C 	<ul style="list-style-type: none"> ● 174-161 ● 174-162 ● 174-164 ● 174-165 ○ 174-166 ● 174-167 	<p>33.00</p> <p>33.00</p> <p>33.00</p> <p>33.00</p> <p>33.00</p> <p>33.00</p>
<p>FAST RESPONSE PROBE</p>  <p>Ø2.6 x 130 mm</p>	<p>This stainless steel, fast response, needle penetration probe incorporates a heavy-duty ribbed, polypropylene handle. The probe is suitable for liquids and soft semi-solids including fish, fruit and other delicate materials.</p> <ul style="list-style-type: none"> ● Response time less than 4 seconds ● Probe temperature range -40 to 150 °C 	174-100	36.00
<p>AIR OR GAS WIRE PROBE</p>  <p>Ø3.7 x 30 mm with 1000 mm FEP lead</p>	<p>This fast response, air or gas wire probe is ideal for measuring air temperature in chill cabinets, fridges, freezers, offices, storage areas and similar. Supplied with a one metre FEP lead.</p> <ul style="list-style-type: none"> ● Response time less than 2 seconds ● Probe temperature range -40 to 150 °C 	170-372	23.00
<p>AIR OR GAS PROBE</p>  <p>Ø3.3 x 130 mm</p>	<p>This stainless steel, fast response air or gas probe incorporates a heavy-duty ribbed, polypropylene handle. The probe is ideal for measuring air temperature in refrigeration units, storage areas and other similar applications.</p> <ul style="list-style-type: none"> ● Response time less than 2 seconds ● Probe temperature range -40 to 150 °C 	174-300	35.00
<p>FOIL BETWEEN PACK PROBE</p>  <p>40 x 50 mm with 1000 mm FEP lead</p>	<p>This easy-to-use, flexible, fast response, foil between pack probe has been designed to measure between packs or boxes of produce in a variety of applications.</p> <ul style="list-style-type: none"> ● Response time less than 3 seconds ● Probe temperature range -20 to 75 °C 	170-090	28.00
<p>CORKSCREW PROBE</p>  <p>Ø8 x 100 mm</p>	<p>This frozen food probe incorporates a heavy-duty T-shaped, polypropylene handle and a corkscrew design sensing tip. Ideal for measuring deep frozen foods or other frozen materials. Supplied with a one metre PVC detachable lead.</p> <ul style="list-style-type: none"> ● Response time less than 9 seconds ● Probe temperature range -40 to 150 °C 	170-175	95.00
<p>CALIBRATION TEST CAPS</p> 	<p>These thermistor test caps are suitable for checking the accuracy of the Therma 20 or any equivalent thermistor thermometer. Simply plug in the desired test cap and the display on the thermometer should show the same temperature as the certified value.</p> <p>Each test cap is supplied with a UKAS Certificate of Calibration with a guaranteed uncertainty of ±0.1 °C.</p>	<p>286-001 (-18 °C)</p> <p>286-002 (0 °C)</p> <p>286-003 (3 °C)</p> <p>286-004 (70 °C)</p> <p>286-005 (100 °C)</p>	<p>40.00</p> <p>40.00</p> <p>40.00</p> <p>40.00</p> <p>40.00</p>

Please note: the above NTC thermistor probes are suitable for use with the Therma 20 and Therma 22 thermometers

CATERING

THERMA K METAL THERMOMETER

- Interchangeable thermocouple probes
- FREE traceable certificate of calibration
- Wide temperature range -99.9 to 1372 °C
- Extruded aluminium case for superior durability

The Therma K Metal hand held thermometer is housed in a robust extruded aluminium waterproof case, offering IP67 protection, with a white powder coated finish. The instrument incorporates the latest microprocessor technology with improved durability, designed for reliability and ease of use in day-to-day catering and food processing applications.

The unit features a large, easy-to-read, LCD display and measures temperature over the range of -99.9 to 1372 °C, -99.9 to 999.9 with a 0.1 °C resolution, auto-ranging to 1 °C resolution over the range of 1000 to 1372 °C.

The thermometer incorporates an auto-power-off facility that automatically turns the instrument off after ten minutes, maximising battery life. The on/off button is conveniently located at the front of the instrument as is the display hold facility. The secure battery compartment with a waterproof cover is located at the base of the instrument.



Penetration probe (143-162)

OPTIONAL ACCESSORIES:

- Stainless steel wall bracket - screws not supplied (832-789)
- Anti-bacterial wipes - see page 37

● Choice of probes

Conveniently located at the top of the instrument is the thermocouple probe socket that allows a wide range of interchangeable, thermocouple type K probes to be connected to the instrument. We offer an extensive range of probes, see our website for details.



Order code	Description	£ each
221-900	Therma K Metal	94.00
143-162	Penetration probe	34.00
832-789	Stainless steel wall bracket	13.00

The Therma K Metal is exclusive of probe



Specification	Therma K Metal
Range	-99.9 °C to 1372 °C
Resolution	0.1 °C to 999.9 °C then 1 °C
Accuracy (instrument only)	±0.4 °C ±0.1 % of reading
Battery & life	3 x AAA - 10,000 hours @ 25 °C
Sensor type	K thermocouple
Display	12 mm LCD
Dimensions	37 x 61.4 x 177 mm
Weight	235 grams

FREE traceable certificate of calibration included

SAF-T-LOG® RECORDING THERMOMETER

- Displays date, time & user name with each reading
- Automatically archives data & creates reports
- Helps your business be HACCP compliant
- PASS/FAIL & corrective actions displayed

Measure, store, download and print HACCP reports. No more paper logs or complicated devices to train staff how to use. The Saf-T-Log is as easy-to-use as your current thermometer.

The Saf-T-Log uses PC software to create a list of up to 300 items that you routinely measure, 10 corrective actions, along with up to 25 users. Each item can include a high/low temperature limit that gives the user instant on-screen pass/fail feedback or yes/no on non-temperature items. A time delay feature can be added to each temperature item. Up to seven different checklists can be created at any one time, to be saved, emailed to other users and uploaded onto any Saf-T-Log.

Record up to 1000 readings by simply scrolling to the correct item and pressing record. Any 'fail' or 'no' answer can prompt the selection of a corrective action. Once readings are taken they can be downloaded to a PC automatically when reconnected. The data is archived and a report generated automatically with no additional user input. The Saf-T-Log report is locked so the data logged cannot be tampered with.

Housed in a durable, IP66/67 waterproof case, with a choice of interchangeable type K thermocouple probes, the Saf-T-Log can be used for a wide variety of applications. The thermometer includes a high contrast backlight display with an accuracy of $\pm 0.4^\circ\text{C}$ and a calibration trim function.

Please note: The Saf-T-Log is exclusive of probe



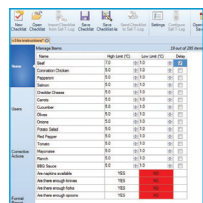
Penetration probe (123-160)

CATERING

- Protective silicone boot. Various colours are available - see below for details

SAF-T-LOG SOFTWARE

The Saf-T-Log software is available as a free download from our website.



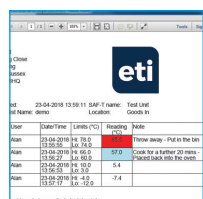
CUSTOMISED CHECKLISTS

Simply create your own checklist of items, upload to the unit, attach the appropriate probe and store readings at the touch of a button.



CORRECTIVE ACTIONS

The user is prompted to select a corrective action if the reading is outside of the acceptable limit. Easy for staff to implement and use.



REPORT GENERATOR

Reports are created automatically from the saved readings. Failed results are highlighted and notes or corrective actions included. Eliminates the need for paper logs.

Specification Saf-T-Log

Range	-100 to 1372 °C
Resolution	0.1 °C
Accuracy	$\pm 0.4^\circ\text{C} \pm 0.1\%$ of reading
Battery	3 x 1.5 volt AAA
Battery life	3000 hours (without backlight)
Sensor type	K thermocouple
Display	12 mm LCD
Dimensions	32 x 71 x 141 mm
Weight	220 grams

Order code Description £ each

292-701	Saf-T-Log	130.00
123-160	Penetration probe	31.50
830-231	Protective silicone boot - white	10.00
830-232	Protective silicone boot - yellow	10.00
830-233	Protective silicone boot - green	10.00
830-234	Protective silicone boot - red	10.00
830-235	Protective silicone boot - blue	10.00
830-257	Protective silicone boot - black	10.00
832-015	Stainless steel wall bracket	15.00

FREE traceable certificate of calibration included

THERMA 1, 3 & ELITE THERMOMETERS

- Elite model includes backlight & max/min functions
- FREE traceable certificate of calibration
- Interchangeable thermocouple probes
- Compact & robust design

The Therma 1 and 3 digital thermometers are rugged and easy-to-use instruments that operate through the range of -100 to 1372 °C with a 0.1 °C or 1 °C resolution. The thermometers are housed in a robust ABS case that contains Biomaster Antimicrobial Technology to reduce bacterial growth.

The Therma 1 and 3 feature large, easy-to-read, LCD displays with open circuit 'Err', hold and low battery indication. Each thermometer is powered by three AAA batteries that give a minimum of 10000 hours of battery life. The units will power off automatically after ten minutes, maximising battery life. This feature can be disabled by the user, if not required.

We offer an extensive range of interchangeable type K thermocouple probes for a variety of different applications, see opposite page for a select range or visit our website for our complete range.



Penetration probe (123-160)

- **Therma Elite thermometer**

The Therma Elite incorporates all the features of a Therma 1 thermometer, but with the addition of a backlit display, max/min memory function and a mode button for the selection of 0.1/1 °C/°F. The thermometer also incorporates a calibration trim function (± 2 °C) which allows the user to compensate for thermocouple probe errors.



OPTIONAL ACCESSORIES:

- Protective silicone boot - the Therma series is splashproof to IP64 when used in conjunction with this boot. Various colours are available - see below for details
- Stainless steel wall bracket (screws not supplied) & protective black silicone boot (832-053)



















Order code	Description	£ each
221-041	Therma 1	60.00
221-043	Therma 3	50.00
221-061	Therma Elite	70.00
123-160	Penetration probe	31.50
830-221	Protective silicone boot - white	8.00
830-222	Protective silicone boot - yellow	8.00
830-223	Protective silicone boot - green	8.00
830-224	Protective silicone boot - red	8.00
830-225	Protective silicone boot - blue	8.00
830-227	Protective silicone boot - black	8.00
832-053	S/steel wall bracket & boot	17.00

The Therma series is exclusive of probe

Specification	Therma 1/Elite	Therma 3
Range 0.1 °C	-99.9 to 299.9 °C	N/A
Range 1 °C	300 to 1372 °C	-100 to 1372 °C
Resolution	0.1 °C & 1 °C	1 °C
Accuracy	± 0.4 °C ± 0.1 %	± 1 °C
Battery & life	3 x 1.5 volt AAA - 10000 hours	
Sensor type	K thermocouple	
Display	12 mm LCD	
Dimensions	25 x 56 x 128 mm	
Weight	130 grams	

FREE traceable certificate of calibration included

HANDHELD TYPE K OR T THERMOCOUPLE PROBES

		Order code	£ each
PENETRATION PROBE   $\varnothing 3.3 \times 130 \text{ mm}$	This stainless steel penetration probe is strong, versatile and ideal for measuring liquids and semi-solids. <ul style="list-style-type: none"> • Response time less than 2 seconds • Probe temperature range -75 to 250 °C 	123-160 323-160 (coiled lead)	31.50 32.50
PENETRATION PROBE   $\varnothing 3.3 \times 300 \text{ mm}$	This extended, stainless steel penetration probe is strong, versatile and ideal for measuring liquids and semi-solids. <ul style="list-style-type: none"> • Response time less than 2 seconds • Probe temperature range -75 to 250 °C 	123-168 323-168 (coiled lead)	36.50 37.50
FAST RESPONSE PROBE   $\varnothing 3.3 \times 100 \text{ mm}$	This reduced tip ($\varnothing 1.8 \times 25 \text{ mm}$), fast response, stainless steel penetration probe is ideal for liquids or soft semi-solids such as fish, fruit and other similar materials. <ul style="list-style-type: none"> • Response time less than 2 seconds • Probe temperature range -75 to 250 °C 	123-159 323-159 (coiled lead)	34.50 35.50
NEEDLE PENETRATION PROBE   $\varnothing 1.8 \times 130 \text{ mm}$	This fast response, stainless steel needle penetration probe is ideal for liquids or soft semi-solids such as fish, fruit etc. <ul style="list-style-type: none"> • Response time less than 1 second • Probe temperature range -75 to 250 °C 	123-100 323-100 (coiled lead)	34.50 35.50
MINIATURE NEEDLE PROBE   $\varnothing 1.4 \text{ mm reducing to } \varnothing 1 \text{ mm tip } \times 50 \text{ mm}$	This miniature, stainless steel needle probe is supplied with a one or two metre PTFE lead. Ideal for measuring small semi-solid items and sous vide cooking. <ul style="list-style-type: none"> • Response time less than 1 second • Probe temperature range -75 to 250 °C 	133-180 (1m lead) 133-182 (2m lead)	32.50 34.50
BURGER PROBE   $\varnothing 4.5 \times 45 \times 160 \text{ mm (6 or 12 mm tip)}$	This burger probe has been specifically designed for use in fast food kitchens. The 12 mm stainless steel disc ensures the correct insertion depth (6 or 12 mm) every time. <ul style="list-style-type: none"> • Response time less than 4 seconds • Probe temperature range -75 to 250 °C 	123-745 (6 mm tip) 123-746 (12 mm tip)	40.00 41.00
RIBBON SURFACE PROBE  $\varnothing 15 \times 130 \text{ mm}$	This precision, ribbon surface probe utilises flat ribbon technology that ensures a fast, accurate response with minimal heat loss. A right-angled version is also available. <ul style="list-style-type: none"> • Response time less than 1 second • Probe temperature range -75 to 250 °C 	123-030 123-032 (right-angled)	42.00 46.50
RIGID BETWEEN PACK PROBE   $\varnothing 4.5 \times 130 \text{ mm}$	This rigid, stainless steel between pack probe is strong and versatile, designed specifically to measure between packets or boxes of produce. <ul style="list-style-type: none"> • Response time less than 2 seconds • Probe temperature range -75 to 250 °C 	123-060 323-060 (coiled lead)	34.50 35.50
HIGH TEMPERATURE PROBE  $\varnothing 3 \times 300 \text{ mm}$	This extended, flexible, mineral insulated (MI) probe can be bent to any shape without affecting its performance. Ideal for measuring high temperatures in deep fat fryers, ovens etc. <ul style="list-style-type: none"> • Response time less than 4 seconds • Probe temperature range -200 to 1100 °C 	123-213 323-213 (coiled lead)	44.50 45.50

Please note: for hand held type T thermocouple probes, replace the third digit (3) of the order code with the number 7

SOUS VIDE PREMIUM THERMOMETER KIT

- For precise temperature measurement
- Includes miniature needle probe for sous vide cooking
- FREE traceable certificate of calibration
- 2 year guarantee

Sous Vide cooking has become more popular in professional kitchens over the past few years. New cooking methods require new temperature testing techniques. Therefore, ETI has designed two Sous Vide kits; each containing a high accuracy Therma 1 thermometer, Sous Vide needle probe(s) and Sous Vide foam/tape, all supplied in a FREE carrying case/zip pouch.

For a full specification on the Therma 1 thermometer, see page 14.

What is sous vide cooking?

Sous vide is a method of cooking that involves using precise, controlled temperatures to produce food that is perfectly and evenly cooked all the way through. French for 'under vacuum', the process of sous vide involves vacuum-sealing food inside a bag and placing it inside a water bath where it will slowly reach, but not exceed, the desired temperature. The food is then ready to be eaten or can be finished by briefly searing, broiling, grilling or deep frying.



- Therma 1 Thermometer (221-041) with sous vide needle probe (133-109)





SOUS VIDE PREMIUM KIT CONTAINS:

- Therma 1 thermometer (221-041)
- 60 mm Sous Vide needle probe (133-109)
- 120 mm Sous Vide needle probe (133-110)
- Water-resistant countdown timer (806-150)
- Box of 100 Probe Wipes (836-220)
- Sous Vide foam/tape - one metre (600-470)
- ABS carrying case (834-150)



Order code	Description	£ each
860-035	Sous Vide Premium thermometer kit	153.25
600-470	Additional Sous Vide foam/tape	11.00

FREE traceable certificate of calibration included

		Order code	£ each
SOUS VIDE NEEDLE PROBE  	Ideal for delicate foods, this miniature, stainless steel needle probe is supplied with a one metre PTFE lead. <ul style="list-style-type: none"> ● Response time less than 1 second ● Probe temperature range -60 to 90 °C 	133-109 (60 mm)	36.50
		133-110 (120 mm)	37.50

SOUS VIDE STANDARD THERMOMETER KIT

- Fast response, reaches temperature in just 3 seconds
- Delivers consistent results for sous vide cooking
- Precise temperature control
- 2 year guarantee

SOUS VIDE STANDARD KIT CONTAINS:

- Therma 1 thermometer (221-041)
- 60 mm Sous Vide needle probe (133-109)
- Sous Vide foam/tape - one metre (600-470)
- Zip pouch (830-037)



Order code	Description	£ each
860-036	Sous Vide Standard thermometer kit	104.50
600-470	Additional Sous Vide foam/tape	11.00
FREE traceable certificate of calibration included		

SOUS VIDE THERMAPEN® THERMOMETER

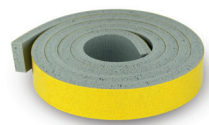
- Miniature needle probe for sous vide cooking
- High accuracy ± 0.4 °C

The Sous Vide Thermapen 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 $\varnothing 1.1 \times 60$ 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.

Use in conjunction with Sous Vide tape to measure the core temperature without suffering water ingress into your vacuum sealed bag.



- Sous Vide foam/tape - one metre (600-470)

Order code	Description	£ each
231-011	Sous Vide Thermapen	75.00
600-470	Sous Vide foam/tape	11.00
830-001	Zip pouch	6.80



Specification	Sous Vide Thermapen
Range	-49.9 to 299.9°C
Resolution	0.1 °C or 1 °C - user selectable
Accuracy	± 0.4 °C (-49.9 to 199.9 °C) otherwise ± 1 °C
Battery	2 x 3 volt CR2032 lithium coin cell
Battery life	1500 hours
Sensor type	K thermocouple
Display	14.5 mm LCD
Dimensions	19 x 47 x 153 mm
Weight	97 grams
FREE traceable certificate of calibration included	

IR-POCKET THERMOMETER

- LED spot alignment - safer than a laser
- Display hold function
- Lock function for continuous measurement
- Max/min memory function

The IR-Pocket thermometer is a non-contact infrared thermometer that has an easy-to-read, LCD display with low battery indication. Simply aim at the target and press the measure button to display the surface temperature instantly. The IR-Pocket indicates temperature over the range of -9.9 to 199.9 °C with an assured accuracy of $\pm 2\%$ of reading or $\pm 2^\circ\text{C}$, whichever is greater.

The IR-Pocket thermometer features a two-button keypad, pressing the mode button allows the user to access a variety of functions, i.e. max/min, °C/°F, lock and emissivity. The lock function allows for continuous temperature measurement and the emissivity is adjustable so the user can measure a variety of surface types. An auto-power-off facility automatically turns the instrument off after 15 seconds, maximising battery life.

The default emissivity is 0.95 but is adjustable to enable temperature measurement of a variety of surface types.

For some useful infrared thermometer tips, or to download our infrared thermometer guide, please visit our website.



CATERING

LED spot alignment

The unit incorporates LED spot alignment, which allows the user to precisely target the diameter of the area to be measured. The LED pointer is safer for the eyes than laser pointers. As you move closer or further from the target the LED spot changes diameter indicating the area being measured.

● LED pointer



Specification	IR-Pocket
Range	-9.9 to 199.9 °C
Resolution	0.1 °C/°F
Accuracy	$\pm 2^\circ\text{C}$ or $\pm 2\%$ whichever is greater
Field of view	Target ratio 1:1
Emissivity	0.95 default - adjustable 0.1 to 1
Battery & life	2 x 1.5 volt AAA - 20 hours continuous use
Display	Custom LCD
Dimensions	25 x 52 x 100 mm
Weight	88 grams

Order code	Description	£ each
814-060	IR-Pocket	26.00

MINI RAYTEMP® IR THERMOMETER

- Target distance/diameter ratio 12:1
- Laser dot alignment for precise targeting

The Mini RayTemp infrared thermometer is compact, lightweight and ideal for numerous temperature measurement applications where contact with the item to be measured is an issue. Simply aim and pull the trigger to display the surface temperature of the item.

This infrared thermometer has a clear, easy-to-read, LCD display with low battery, backlight indication and an auto-power-off facility that turns the instrument off after ten seconds, maximising battery life.

The unit also incorporates laser assisted alignment as standard, to assist in pin-pointing the area of measurement, and incorporates a 12:1 optic ratio (target distance/diameter ratio) and a fixed emissivity of 0.95 making it suitable for a wide range of catering and food processing applications.

Order code	Description	£ each
814-080	Mini RayTemp	34.00
830-040	Protective nylon pouch	6.80



Specification	Mini RayTemp
Range	-50 to 330 °C
Resolution	0.1 °C/°F
Accuracy	±2 °C (0 to 330 °C) otherwise ±4 °C or ±4 % whichever is greater
Field of view	Target ratio 12:1
Emissivity	0.95 fixed
Battery & life	9 volt PP3 - 80 hours continuous use
Display	Custom LCD
Dimensions	36 x 88 x 131 mm
Weight	143 grams

RAYTEMP® 3 IR THERMOMETER

- High accuracy over the critical food range
- Circular laser for precise targeting

The RayTemp 3 infrared thermometer is compact, lightweight, easy-to-use and ideal for measuring food surface temperatures, eliminating the need to touch or contaminate the food you are measuring, avoiding the risk of cross-contamination. Additionally the unit is suitable for measuring the surface temperature of griddles and hotplates.

Simply aim and pull the trigger to display the temperature of the item being measured. In addition the LCD will display the maximum temperature. The RayTemp 3 incorporates a circular laser with centre dot indicator, which allows you to precisely target the diameter of the area to be measured, backlight indication and an auto-power-off facility that turns the unit off after 15 seconds, maximising battery life.

Order code	Description	£ each
814-040	RayTemp 3	70.00
830-040	Protective nylon pouch	6.80
834-740	ABS carrying case	24.00
814-132	Comparator	46.00



- Low cost calibration checker (Comparator 814-132)

Specification	RayTemp 3
Range	-60 to 500 °C
Resolution	0.1 °C/ °F (-9.9 to 199.9 °C) or 1 °C
Accuracy	±1 °C (0 to 65 °C) otherwise ±2 °C or ±2 % whichever is greater
Field of view	Target ratio 12:1
Emissivity	0.97 fixed
Battery & life	2 x 1.5 volt AAA - 140 hours continuous use
Display	Custom LCD
Dimensions	40 x 66 x 155 mm
Weight	180 grams

THERMADATA® LOGGERS

- Waterproof housing offering IP66/67 protection
- Temperature range -40 to 85 °C or 125 °C
- Resolution 0.1 °C, high accuracy ±0.5 °C
- Meets EN 12830:1999, S & T, C & D, 1, 0.5

The ThermaData logger consists of a comprehensive range of portable data loggers utilising the latest in electronic technology and housed in waterproof, ergonomic cases designed to meet IP66/67 protection.

The ThermaData logger offers the choice of either blind data loggers or data loggers with an LCD display. Other options include internal and external temperature sensors/probes. The remote temperature probes are supplied with a one metre PVC/PFA lead. Other models and options are available on our website.

Each logger incorporates a red and green LED, the flashing green LED indicates that the logger is active/logging and the flashing red LED indicates that your customised preset alarms have been exceeded.



THERMADATA STUDIO SOFTWARE

The ThermaData logger is connected to a PC via a USB cradle. By selecting the relevant icon the data can be downloaded and displayed either as a graph, table or summary. The information can be analysed by zooming in, saving as a Studio File or exporting as a text (.txt) or Excel (.xls) file to other software packages.

The software incorporates several useful functions, including the ability to display multiple traces on a graph, the trace colours are user selectable. All files can be viewed as thumbnail icons for easy identification.

The ThermaData Studio software will work equally with all ThermaData loggers. The software is both powerful and sophisticated, yet user-friendly enabling temperature data to be organised and analysed to provide management information. The software allows the user to programme the logging sample/interval rate (6 seconds to 255 minutes), the real-time clock, °C or °F, delayed start (maximum 23 hours, 59 minutes and 59 seconds) or select a magnetic start option. It is also possible to include a 32-character user ID for each logger.

By selecting continuous logging in the software options, it is possible to start the ThermaData logger only once and never have to reset its parameters again, even if downloaded regularly. Unlike most low cost loggers, the ThermaData logger will continue recording during and after downloading the data.

The ThermaData Studio software is supplied as a FREE download. **Please note:** when initially ordering loggers it is necessary to order at least one ThermaData logger cradle - see opposite page for details.

CATERING



TD - LCD WITH AN INTERNAL SENSOR



- NTC thermistor sensor
- -30 to 85 °C
- Records up to 4000 readings

Order code	Description	£ each
296-001	Model TD	65.00

TDF - LCD WITH AN EXTERNAL FIXED SENSOR



- NTC thermistor sensor
- Ø3.3 x 100 mm probe, 1 metre PVC/PFA lead
- -40 to 125 °C (external)
- Records up to 4000 readings

Order code	Description	£ each
296-101	Model TDF	82.00

TD2F - LCD WITH TWO EXTERNAL FIXED SENSORS



- NTC thermistor sensors
- Ø3.3 x 100 mm probe, 1 metre PVC/PFA lead
- -40 to 125 °C (external)
- Records up to 2 x 2000 readings

Order code	Description	£ each
296-111	Model TD2F	92.00

Specification	All models
Range - internal	-30 to 85 °C - model dependant
Range - external	-40 to 125 °C - model dependant
Resolution	0.1 °C
Accuracy	±0.5 °C (@ ambient -10 to 85 °C)
Memory	4000 or 2 x 2000 readings
Sample rate	6 seconds to 255 minutes
Battery & life	3.6 volt ½ AA lithium (approx. 1.5 years)
Display - blind	2 LED's
Display - LCD	10 mm LCD/2 LED's
Dimensions	Ø76 x 23 mm
Weight	71 to 113 grams - model dependant

An optional protective silicone boot (white) is available (830-270) see our website for details

THERMADATA® LOGGERS FOR HUMIDITY

- LCD display toggles between humidity & temperature
- Records up to a maximum of 16000 readings



Order code	Description	£ each
295-061	Blind model HTB - internal sensors	95.00
296-061	LCD model HTD - internal sensors	105.00
295-062	Blind model HTBF - external sensors	110.00
296-062	LCD model HTDF - external sensors	120.00
293-804	USB cradle & magnet	47.00
890-111	*UKAS 3-point certificate	85.00

*Price when purchased with a new instrument

USB CRADLE & START MAGNET

Each USB cradle is supplied with a one metre PVC lead complete with a start magnet (293-804)



Specification	Temperature	Humidity
Range	-20 to 85 °C	0 to 100 %rh
Resolution	0.1 °C	0.1 %rh
Accuracy	±0.5 °C (0 to 45 °C) ±1 °C (-20 to 70 °C) ±1.5 °C (70 to 85 °C)	±3 %rh @ 25 °C (10 to 90 %rh)
Hysteresis	N/A	±1 %rh
Sensor type	Silicon bandgap	Capacitance polymer
Memory	2 x 8000 readings	
Sample rate	6 seconds to 255 minutes	
Battery & life	3.6 volt ½ AA lithium	
Display	10 mm LCD - toggles every 6 seconds/2 LED's	
Dimensions	Ø76 x 23 mm	
Weight	80 grams approx. - model dependant	

Optional UKAS Certificate of Calibration available

THERMADATA® WI-FI LOGGERS FOR TEMPERATURE

- Email alerts user when alarm limits are exceeded
- Access recorded data worldwide via internet
- FREE software with NO ongoing or subscription charges
- Programmable high/low alarms

The ThermaData Wi-Fi loggers utilise the latest Wi-Fi wireless technology. The loggers are a battery powered, cost-effective, temperature monitoring system that remotely records the temperature of appliances and buildings. Each logger transmits the recorded data to a Wi-Fi router connected to the internet which can be accessed and viewed from a PC, laptop or tablet anywhere in the world.

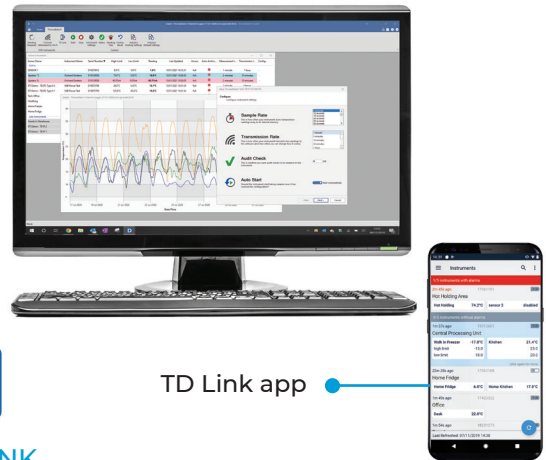
The loggers have a range limited to the specification of the users Wi-Fi router. Each logger has an intuitive LCD displaying; temperature, Wi-Fi and internet connection status, max/min recorded temperatures, alarm status and battery life.

At programmable intervals, the loggers will record temperature from both sensors, recording up to a maximum of 18000 readings (9000 from each sensor). Each logger incorporates a red and green LED. The flashing green LED indicates that the logger is active/logging and the flashing red LED indicates that the customised preset alarms have been exceeded. Each logger communicates directly to the Wi-Fi router at set intervals to push data through the internet into ThermaData Studio. The information is available to be analysed and exported into a report format. Each unit is supplied with a USB lead and FREE wall bracket. ThermaData Studio software is available to download FREE from our website and is licence free, with no ongoing or subscription charges.

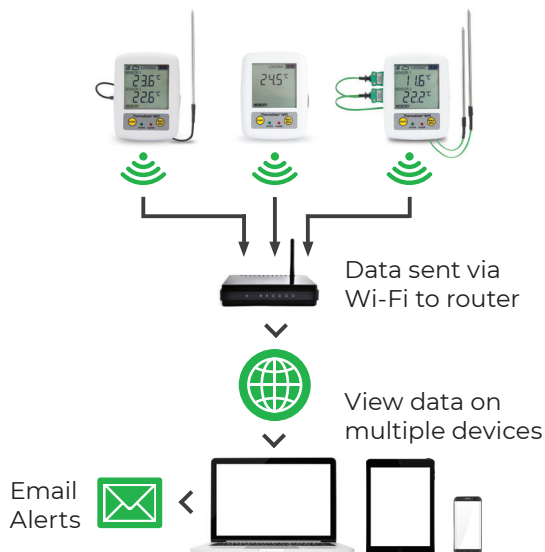


HOW DOES THE THERMADATA WI-FI LOGGER WORK?

Using the unique ID of each logger, ThermaData Studio creates a secure connection between logger and software, which can be accessed and viewed anytime and anywhere with an internet connection. Each logger communicates directly to the Wi-Fi router at set intervals to push data through the internet into ThermaData Studio. The information is available to be analysed and exported into a report format.



Simple setup & easy-to-use software makes the ThermaData Wi-Fi loggers perfect for HACCP analysis



TD Link app

TD LINK

By signing in to the TD Link app, you can view the status of all the ThermaData wireless thermometer units associated with ThermaData Studio, wherever the internet is available.

You can view the current readings, settings and reference information of all your thermometers. Warning indicators will appear if there is a problem with any instrument, or if any sensor reading has reached the alarm levels set in ThermaData Studio.

For each thermometer, you can opt to receive push notifications when an alarm condition has been detected.

TD Link is a view-only app, that cannot be used to alter instrument settings. Available on iOS and Android.

Please note: Wi-Fi routers have a range of 100 metres depending on the make, model, capabilities and setup of the router. Environmental conditions may also affect the signal strength.

THERMADATA® WI-FI ONE/TWO CHANNEL THERMISTOR LOGGERS

The ThermaData Wi-Fi thermistor loggers can be supplied with one internal sensor or a stainless steel general purpose probe (Ø3.3 x 100 mm) with a one metre PUR/PVC fixed lead. **Please Note:** Model TD1F is supplied with one external remote probe and an internal sensor. Model TD2F is supplied with two external remote probes.

Specification	TD	TD1F	TD2F
Range - internal	0 to 50 °C	0 to 50 °C	N/A
Range - external	N/A	-40 to 125 °C	-40 to 125 °C
Resolution	0.1 °C/°F		
Accuracy	±0.5 °C		
Memory	18000 readings	2 x 9000 readings	
Sample rate	6 seconds to 330 minutes		
Battery & life	2 x 1.5 volt AA - approximately 1 year		
Display	12 mm LCD/2 LED's		
Dimensions	29 x 72.5 x 96 mm		
Weight	165 grams model dependant		
FREE traceable certificate of calibration included			



Order code	Description	£ each
298-001	Model TD	95.00
298-011	Model TD1F*	105.00
298-111	Model TD2F*	125.00

*Inclusive of thermistor probe(s)
832-590 ABS wall bracket also included (see website)

THERMADATA® WI-FI TWO CHANNEL THERMOCOUPLE LOGGERS

The ThermaData Wi-Fi thermocouple loggers are available in two sensor types, type K and type T thermocouple. **Please Note:** Each logger is supplied exclusive of probes, see below for a small selection of probes available or for our complete range contact our sales office or visit our website.







Specification	ThermaData Wi-Fi - Thermocouple
Range - type K	-100 to 1372 °C
Range - type T	-100 to 400 °C
Resolution	0.1 °C/°F to 999.9 thereafter 1 °C/°F
Accuracy	±0.4 °C ±0.1 % of reading
Memory	2 x 9000 readings
Sample rate	6 seconds to 330 minutes
Battery & life	2 x 1.5 volt AA - approximately 1 year
Display	12 mm LCD/2 LED's
Dimensions	29 x 72.5 x 96 mm
Weight	165 grams
FREE traceable certificate of calibration included	

General purpose probes (133-158)



Order code	Description	£ each
298-121	Model TD2TC - type K	120.00
298-721	Model TD2TC - type T	120.00
830-800	Magnetic mount	9.00
830-880	Protective boot - black	14.00

Exclusive of thermocouple probes

		Order code	£ each
GENERAL PURPOSE PROBE   Ø3.3 x 100 mm	This stainless steel probe is suitable for a wide range of applications. Supplied with a one metre PTFE insulated lead and connector. <ul style="list-style-type: none"> • Response time less than 5 seconds • Probe temperature range -75 to 250 °C 	133-158 (1000 mm)	24.00
		133-220 (3000 mm)	28.00
		133-222 (5000 mm)	32.00
		133-350 (1000 mm)	30.00
FOOD SIMULANT PROBE   9 x 100 x 100 mm	This polypropylene simulant probe is designed for use in refrigeration, food storage and chill cabinets. Supplied with a one metre PTFE insulated lead and connector. <ul style="list-style-type: none"> • Probe temperature range -20 to 100 °C 	133-352 (3000 mm)	34.00
		133-354 (5000 mm)	38.00
		133-372 (1000 mm)	13.50
HEAVY-DUTY PTFE WIRE PROBE   Ø2.4 x 1000 or 2000 mm	This heavy-duty, PTFE insulated wire probe is ideal for measuring the air temperature in fridges, freezers, ovens etc. <ul style="list-style-type: none"> • Response time less than 1 second • Probe temperature range 75 to 250 °C 	133-373 (2000 mm)	15.50

Please note: for type T thermocouple probes, replace the third digit (3) of the order code with the number 7

THERMADATA® LITE LOGGER

- LED shows if limits are exceeded
- FREE software to download

The ThermaData Lite logger is a cost effective, self-contained temperature data-logger or blind recording thermometer that is designed to record the temperature of the surrounding environment. The logger is housed in a water resistant polyethylene case and incorporates two LED status indicators.

The ThermaData Studio software allows the user to programme the logging sample/interval rate (6 seconds to 255 minutes), the real-time clock, °C/°F, delayed start (maximum 23 hours, 59 minutes), push-button start, temperature start or time start and a 31-character user ID.

The software also incorporates a password protected calibration adjustment feature that allows the user to check the calibration of loggers and make minor adjustments of 0.1 °C (±3 °C). For more information contact our sales office or visit our website.



Order code	Description	£ each
293-010	ThermaData Lite - white	40.00
293-020	ThermaData Lite - yellow	40.00
293-050	ThermaData Lite - blue	40.00
293-070	ThermaData Lite - black	40.00
812-510	USB-C lead	6.50

Specification	ThermaData Lite
Range	-40 to 85 °C
Resolution	0.1 °C
Accuracy	±0.5 °C
Memory	16000
Sample rate	6 seconds to 255 minutes
Battery	3.6 volt ½ AA lithium
Battery life	Minimum 3 years
Dimensions	Ø55 x 25 mm
Weight	40 grams

Optional UKAS Certificate of Calibration available

CATERING

THERMADATA® STAINLESS STEEL PRO LOGGERS

- Integral USB interface for setup & download
- 6 probe options available

These ThermaData Stainless Steel Pro loggers are ideal for food, pharmaceutical and other applications where a high temperature data-logger is required. The Stainless Steel Pro is housed in a waterproof, food grade 316 stainless steel case to protect the logger from corrosion, impact and moisture (IP66/67).

The ThermaData Studio software allows the user to programme the logging sample/interval rate and also incorporates a password protected calibration adjustment feature that allows the user to check the calibration of loggers and make minor adjustments.

Each logger is supplied with a one metre USB-C lead.



Order code	Description	£ each
294-900	Stainless steel logger - without probe	108.00
294-940	Stainless steel logger - 20 mm FR probe	125.00
294-930	Stainless steel logger - 50 mm probe	120.00
294-931	Stainless steel logger - 100 mm probe	130.00
294-932	Stainless steel logger - 150 mm probe	140.00
294-933	Stainless steel logger - 200 mm probe	145.00

Supplied with a one metre USB-C lead

Specification	ThermaData Stainless Steel Pro
Range	-20 to 125 °C
Resolution	0.1 °C
Accuracy	±0.5 °C
Memory	16,000 temperature readings
Sample rate	1 second to 255 minutes
Battery	3.6 volt 2/3 AA lithium
Battery life	3 years (based on 6 sec sample rate)
Dimensions	Ø22.5 x 129 mm (excluding probe)
Weight	170 grams - model dependant

GOURMET THERMOMETER

- Water-resistant with folding probe
- Accuracy of ± 0.5 °C

The Gourmet folding probe thermometer is an easy-to-use instrument, ideal for monitoring cooking, cooling and food holding temperatures as part of HACCP and health and safety procedures. The unit incorporates two moulded push buttons (on/off and hold) and a CalCheck function that allows the user to verify the accuracy of the thermometer at any time.

Each unit incorporates a stainless steel, penetration probe ($\varnothing 3.5 \times 110$ mm) that conveniently folds back into the side of the instrument when not in use. The housing includes Biomaster Antimicrobial Technology that reduces bacterial growth.

Available in six colours, ideal for different food types or preparation areas.

Order code	Description	£ each
810-730	Gourmet thermometer - white	22.00
810-732	Gourmet thermometer - yellow	22.00
810-733	Gourmet thermometer - green	22.00
810-734	Gourmet thermometer - red	22.00
810-735	Gourmet thermometer - blue	22.00
810-736	Gourmet thermometer - brown	22.00
830-110	Protective wallet	5.80
832-002	Stainless steel wall bracket	13.00



Specification	Gourmet
Range	-39.9 to 149.9 °C
Resolution	0.1 °C/°F
Accuracy	± 0.5 °C (-39.9 to 124.9 °C)
Battery	3 volt CR2032 lithium coin cell
Battery life	5000 hours
Sensor type	Thermistor
Display	16 mm LCD
Dimensions	20 x 52 x 155 mm
Weight	83 grams

DISHTEMP® DISHWASHER THERMOMETER

- Simulates maximum plate surface temperatures
- FREE traceable certificate of calibration

The DishTemp thermometer simulates a plate as it's cleaned and sanitised in a commercial dishwasher, accurately recording the maximum surface temperature at the touch of a single button, eliminating the need for costly and inaccurate test strips and stem thermometers that do not stay in place or record the surface temperature of a plate.

The instrument indicates temperature over the range of 0 to 90 °C with a resolution of 0.1 °C/°F and an accuracy of ± 0.5 °C.

Incorporating a durable water-tight seal, the DishTemp thermometer is waterproof to IP66 and is supplied complete with a FREE one point (71 °C) traceable certificate of calibration.

Order code	Description	£ each
810-280	DishTemp thermometer	38.00
832-280	Stainless steel wall bracket	13.00



model available - see our website for details.



Specification	DishTemp
Range	0 to 90 °C
Resolution	0.1 °C/°F
Accuracy	± 0.5 °C
Battery	3 volt CR2032 lithium coin cell
Battery life	5000 hours
Display	Custom LCD
Dimensions	14 x $\varnothing 127$ mm
Weight	120 grams

FREE traceable certificate of calibration included

MULTI-FUNCTION THERMOMETER

- Displays both temperature & alarm set temperatures
- Includes CalCheck 0.0 °C function

The Multi-Function is a compact and easy-to-use thermometer ideal for restaurants, bars and cafes as an economical solution for temperature measurement applications.

The thermometer features a display hold facility, max/min memory and a CalCheck 0.0 °C function together with an adjustable audible high/low temperature alarm.

The Multi-Function thermometer housing and probe handle includes Biomaster Antimicrobial Technology that reduces bacterial growth.

Each unit is supplied with a stainless steel, food penetration probe (Ø3.5 x 125 mm) with one metre PVC connecting lead, pocket clip and probe cover.



Order code	Description	£ each
810-927	Multi-Function thermometer	12.00

Specification	Multi-Function
Range	-19.9 to 149.9 °C
Resolution	0.1 °C/°F
Accuracy	±1 °C (0 to 120 °C) otherwise ±2 °C
Battery & life	1.5 volt AAA - 5000 hours
Sensor type	Thermistor
Display	Custom LCD
Dimensions	25 x 75 x 125 mm
Weight	111 grams

ECOTEMP® THERMOMETER

- Detachable, stainless steel penetration probe
- Large, easy-to-read LCD display

The EcoTemp digital thermometer features a large, easy-to-read, LCD display with display hold and max/min memory functions. The instrument measures temperature over the range of -49.9 to 199.9 °C with a 0.1 °C/°F resolution. Both open circuit and low battery indication are displayed when applicable. This thermometer is ideal for monitoring cooking and food holding temperatures as part of HACCP and health and safety procedures.

The EcoTemp thermometer housing and probe handle includes Biomaster Antimicrobial Technology that reduces bacterial growth. Each unit is supplied with a detachable, stainless steel food penetration probe (Ø3.5 x 125 mm) with a 700 mm silicone connecting lead.



Order code	Description	£ each
810-950	EcoTemp thermometer & probe	29.50
810-951	Replacement penetration probe	10.50
830-215	Protective silicone boot - white	9.00
830-100	Protective wallet	1.60



Specification	EcoTemp
Range	-49.9 to 199.9 °C
Resolution	0.1 °C/°F
Accuracy	±1 °C (-49.9 to 149.9 °C)
Battery & life	2 x 1.5 volt AAA - 10000 hours
Sensor type	Thermistor
Display	Custom 22 mm LCD
Dimensions	20 x 58 x 165 mm
Weight	115 grams

THERMASTICK® THERMOMETER

- Reduced tip for faster response
- Waterproof to IP66

The ThermaStick is a handy, pocket-sized, waterproof IP66 thermometer that incorporates a Ø2.5 x 115 mm stainless steel penetration probe with a reduced fast response Ø1.6 mm tip. An ideal economical solution for numerous temperature measurement applications.

The thermometer measures temperature over the range of -49.9 to 299.9 °C with a resolution of 0.1 °C/°F and features two easy-to-use push buttons, on/off and max/min.

The ThermaStick is powered by a single lithium coin cell battery that gives a minimum of 5000 hours use. The unit will power off automatically after ten minutes, maximising battery life.

Available in white, red or blue, each unit is supplied with a probe cover that incorporates a pocket clip for safe storage and transportation.



Order code	Description	£ each
810-401	ThermaStick thermometer - white	19.50
810-404	ThermaStick thermometer - red	19.50
810-405	ThermaStick thermometer - blue	19.50

Specification	ThermaStick
Range	-49.9 to 299.9 °C
Resolution	0.1 °C/°F
Accuracy	±0.5 °C (-10 to 100 °C) otherwise ±2.5 °C
Battery	3 volt CR2032 lithium coin cell
Battery life	5000 hours
Sensor type	Thermistor
Display	12 mm LCD
Dimensions	Ø46 x 15 x 188 mm
Weight	28 grams

THERMAPROBE® THERMOMETER

- Waterproof to IP66 with auto-rotating display
- Stainless steel penetration probe with reduced tip

The ThermaProbe is a lightweight waterproof (IP66) thermometer which incorporates a bi-directional auto-rotating display.

Supplied with a Ø2.5 x 70 mm stainless steel penetration probe with a reduced fast response Ø1.6 mm tip, this makes the ThermaProbe an ideal economical solution for temperature measurement applications.

The thermometer features two easy-to-use push buttons, max/min and on/off. Each unit is supplied with two batteries and a protective probe cover.

- Probe cover for safe storage & transportation



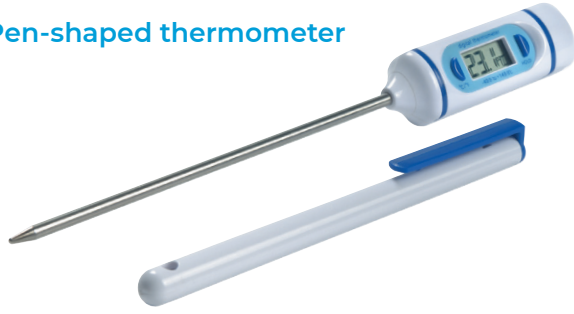
Order code	Description	£ each
810-421	ThermaProbe thermometer	21.50



Specification	ThermaProbe
Range	-50 to 300 °C
Resolution	0.1 °C/°F
Accuracy	±0.5 °C (-10 to 100 °C) otherwise ±2.5 °C
Battery & life	2 x 1.5 volt LR44 - 4000 hours
Sensor type	Thermistor
Display	Custom LCD
Dimensions	Ø51 x 178 mm
Weight	41 grams

POCKET-SIZED THERMOMETERS

Pen-shaped thermometer

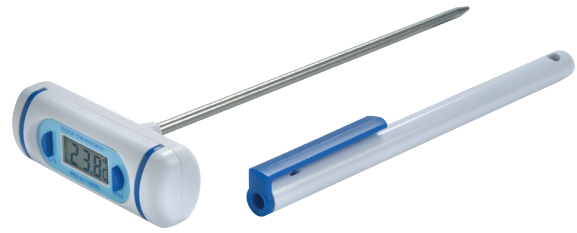


This pen-shaped thermometer measures temperature over the range of -49.9 to 149.9 °C, features a Ø3.5 x 120 mm stainless steel penetration probe and incorporates a °C/°F switch and display hold feature. Supplied with a probe cover that includes a pocket clip.

Specification	Pen-shaped
Range	-49.9 to 149.9 °C
Resolution	0.1 °C/°F
Accuracy	±1 °C
Battery & life	1.5 volt LR44 - 5000 hours
Sensor type	Thermistor
Display	6 mm LCD
Dimensions	17 x 20 x 190 mm
Weight	15 grams

Order code	Description	£ each
810-260	Pen-shaped thermometer	14.50

T-shaped thermometer



This handy-sized thermometer measures temperature over the range of -49.9 to 149.9 °C, features a Ø3.5 x 120 mm stainless steel penetration probe and incorporates a °C/°F switch and display hold feature. Supplied with a probe cover that includes a pocket clip.

Specification	T-shaped
Range	-49.9 to 149.9 °C
Resolution	0.1 °C/°F
Accuracy	±1 °C
Battery & life	1.5 volt LR44 - 5000 hours
Sensor type	Thermistor
Display	6 mm LCD
Dimensions	20 x 58 x 145 mm
Weight	15 grams

Order code	Description	£ each
810-265	T-shaped thermometer	14.50

Waterproof thermometer



This waterproof IP66/67 thermometer incorporates a Ø2.5 x 122 mm stainless steel penetration probe and has been designed for reliability and ease of use in routine day-to-day catering and food preparation applications.

This unit measures temperature over the range of -49.9 to 199.9 °C with a 0.1 °C resolution and features a max/min temperature recording function.

Specification	Waterproof
Range	-49.9 to 199.9 °C
Resolution	0.1 °C/°F
Accuracy	±0.5 °C (-9.9 to 99.9 °C) otherwise ±1.5 °C
Battery & life	3 volt CR2032 lithium coin cell - 5000 hours
Sensor type	Thermistor
Display	8 mm LCD
Dimensions	15 x 26 x 200 mm
Weight	25 grams

Order code	Description	£ each
810-275	Waterproof thermometer	19.50
830-275	Protective silicone boot	4.50

Waterproof T-Shaped thermometers



These waterproof, T-shaped thermometers offer IP66/67 protection and are housed in a robust, heavy-duty polycarbonate case with a strong, stainless steel, penetration probe. The probe measures Ø5 x 125 mm or 300 mm with a reduced tip (Ø3.5 x 20 mm) to improve response time. These thermometers also feature a max/min memory and display hold function.

Specification	Waterproof T-shaped
Range	-49.9 to 149.9 °C
Resolution	0.1 °C
Accuracy	±1 °C (-19.9 to 119.9 °C)
Battery & life	1.5 volt LR44 - 5000 hours
Sensor type	Thermistor
Display	12 mm LCD
Dimensions	30 x 88 x 170/345 mm
Weight	50/55 grams

Order code	Description	£ each
810-285	T-shaped - 125 mm probe	20.50
810-287	T-shaped - 300 mm probe	24.50

THERMAGUARD® HIGH ACCURACY THERMOMETERS

- Two models available - single or dual external sensors
- Optional UKAS Calibration Certificate available

These high accuracy fridge or freezer thermometers feature a large LCD display, which simultaneously display the current and max/min recorded temperatures.

Both units feature programmable audible alarms allowing the user to preset high and low temperature limits. When the alarm is active the LCD will flash. The alarm can be silenced by pressing any button.

A CalCheck 0.0 °C (±0.1 °C) function allows the user to verify the accuracy of the thermometer at any time, giving confidence that measurements are accurate. Each unit is supplied with a plastic wall bracket with built-in footstand. The magnetic mount attaches to the wall bracket and allows for easy convenient fixing to fridges and freezers.



Order code	Description	£ each
226-511	ThermaGuard 101	66.00
891-511	226-511 with UKAS Cert	91.00
226-512	ThermaGuard 102	71.00
891-512	226-512 with UKAS Cert	96.00
830-880	Protective silicone boot - black	14.00
832-590	ABS wall bracket	4.50
830-800	Magnetic mount	9.00

UKAS certificate applies to remote probe(s) only

Specification	ThermaGuard
Range - internal	-19.9 to 49.9 °C (101 model only)
Range - external	-39.9 to 49.9 °C
Resolution	0.1 °C/°F
Accuracy	±0.4 °C
Battery	2 x 1.5 volt AA
Battery life	25000 hours (normal use, w/out alarm)
Sensor type	Thermistor
Display	Custom LCD
Dimensions	29 x 73 x 96 mm
Weight	165 grams

Optional UKAS certificate of calibration available

FRIDGE OR FREEZER THERMOMETER

- Programmable high/low audible alarm
- Records the max/min temperatures

This fridge or freezer thermometer features a clear LCD display, max/min, audible alarm and incorporates two temperature sensors; a remote water resistant probe with one metre PVC lead for the appliance temperature and an internal sensor for the room temperature.

The remote probe can be mounted onto the internal wall of the fridge using the suction pad or mounting bracket supplied. The thermometer is housed in a durable ABS case and incorporates a foot-stand for shelf mounting.

- **Optional UKAS Certificate of Calibration**
An optional two-point UKAS Certificate of Calibration is available. Each certificate indicates deviations from standards at -18 and 0 °C.



Order code	Description	£ each
810-210	Fridge or freezer thermometer	13.00
891-210	810-210 with UKAS certificate	52.50

UKAS certificate applies to remote probe only

Specification	Digital fridge or freezer
Range	-49.9 to 69.9 °C
Resolution	0.1 °C/°F
Accuracy	±1 °C
Battery & life	1.5 volt AAA - 5000 hours
Display	Custom LCD
Dimensions	15 x 52 x 73 mm
Weight	55 grams

CATERING

FRIDGE OR FREEZER THERMOMETERS

Ø52 mm dial thermometer

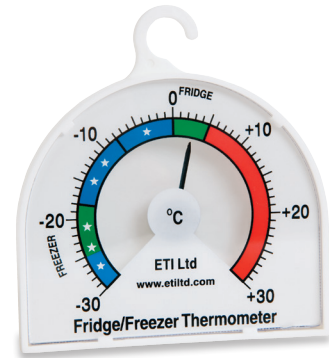


This easy-to-read fridge/freezer thermometer has a Ø52 mm dial that indicates temperature over the range of -30 to 30 °C in 1 °C divisions.

The unit incorporates colour-coded zones for ease of reading. The fridge/freezer thermometer is housed in an ABS case that incorporates a plastic hook to hang from a shelf.

Order code	Description	£ each
800-100	Ø52 mm dial thermometer	2.30
800-101	Ø52 mm dial - box of 20	40.00

Ø70 mm dial thermometer



This fridge/freezer thermometer has a Ø70 mm dial that indicates temperature over the range of -30 to 30 °C in 1 °C divisions. The unit incorporates colour-coded zones for ease of reading.

The fridge/freezer thermometer is housed in an ABS case measuring 60 x 70 mm and can be free-standing or hung from a shelf.

Order code	Description	£ each
800-000	Ø70 mm dial thermometer	3.30
800-001	Ø70 mm dial - box of 10	30.00

FoodSafe fridge thermometer

Most traditional temperature measuring devices in fridges only measure the air temperature. This is a major problem because cold air is heavier than warm air and therefore 'drops out of the fridge' the moment the door is opened.

The FoodSafe food simulant thermometer on the other hand is an encased thermometer that ensures it indicates temperature similar to that of the food stored in the fridge or chill cabinet. Ideal for commercial use, as it is reliable, robust and hygienic.

The unit indicates temperature over the range of -25 to 40 °C with an accuracy of ±1 °C over the range of -5 to 20 °C, 2 °C thereafter.

Each FoodSafe measures Ø25 x 150 mm and is supplied with a stainless steel hook for hanging in a fridge or cold cabinet.



Order code	Description	£ each
803-900	FoodSafe thermometer	6.50

Ø50 mm dial thermometer



This stainless steel, fridge/freezer thermometer has a Ø50 mm dial that indicates temperature over the range of -30 to 30 °C in 1 °C divisions.

The colour-coded area indicates when the thermometer is at the correct temperature for a fridge or freezer. The stainless steel housing measures 60 x 70 mm and can be free-standing or hung from a shelf.

Order code	Description	£ each
800-923	Ø50 mm dial thermometer	4.75

SPIRIT-FILLED FRIDGE OR FREEZER THERMOMETERS

Clear spirit-filled thermometer

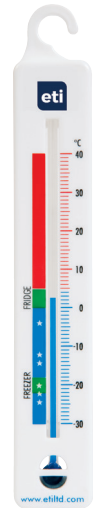
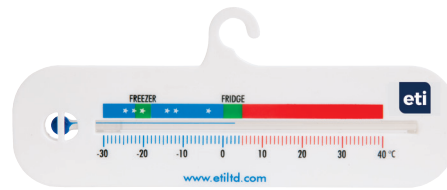


This spirit-filled fridge/freezer thermometer is encased in a clear ABS housing (20 x 30 x 122 mm). The thermometer's colour-coded zones indicate temperature over the range of -40 to 20 °C and -40 to 80 °F with a 1 °C resolution.

The unit is designed to be hung from a shelf in a fridge, freezer or cold cabinet, alternatively it could be wall-mounted (brackets supplied).

Order code	Description	£ each
803-925	Clear spirit-filled thermometer	3.40
803-930	Clear spirit-filled - box of 10	30.00

Spirit-filled thermometers



These spirit-filled fridge/freezer thermometers feature clearly marked colour-coded zones for ease of reading.

The horizontal thermometer indicates temperature over the range of -30 to 40 °C in 1 °C divisions. The ABS housing measures 53 x 130 mm. The vertical thermometer indicates temperature over the range of -30 to 40 °C in 1 °C divisions. The ABS case measures 24 x 150 mm.

Order code	Description	£ each
803-000	Vertical spirit-filled	2.55
803-050	Horizontal spirit-filled	3.50

Digital fridge/freezer thermometer



Remote probe

This max/min and alarm fridge/freezer thermometer indicates temperature over the range of -24.9 to 69.9 °C with a resolution of 0.1 °C/°F and an accuracy of ±1 °C. The unit features a max/min memory function and a high/low programmable audible alarm.

The unit incorporates two temperature sensors, a remote water-resistant probe with one metre PVC lead for the appliance temperature and an internal sensor for the room temperature. Each thermometer incorporates a foot-stand for shelf mounting and is supplied with a suction pad/mounting bracket for the remote probe.

Order code	Description	£ each
810-225	Digital fridge or freezer	10.25

Digital fridge thermometer



safety zone icon

This water-resistant (IP65) fridge thermometer incorporates temperature over the range of -9.9 to 49.9 °C with a 0.1 °C resolution.

The thermometer features a unique food safety zone icon '❄️*' in the display that indicates when the temperature is outside the range of 0 to 5 °C. The thermometer's energy saving feature turns the unit off when deprived of light, maximising battery life. The unit is powered by a single CR2032 battery with a life expectancy of 10000 hours normal use.

The unit is housed in an ABS case that measures 26 x 45 x 73 mm and can be free-standing or hung from a shelf.

Order code	Description	£ each
810-251	Digital fridge thermometer	9.50

DIGITAL KITCHEN TIMERS

Water resistant countdown timers

The Extra Big & Loud timer features a rugged water resistant housing and variable volume control, allowing the user to set up to a maximum volume of 110 dB.

Incorporating two magnetic pads and a flip-out stand, the unit measures 28 x 90 x 130 mm and is powered by a 9 volt PP3 battery.



This countdown timer offers water resistance to IP65 along with audible alarm with variable volume control, allowing the user to set up to a maximum volume of 95 dB.

The keypad allows the user to set times up to 99 hours, 99 minutes and 99 seconds. The unit measures 22 x 89 x 130 mm and is powered by 2 x AAA batteries.



Order code	Description	£ each
806-160	Extra Big & Loud timer	23.00
806-150	Water resistant countdown timer	18.50

Countdown/up timers

This timer incorporates a loud 70 dB audible alarm and is fully programmable, allowing the user to set the time up to 99 minutes and 59 seconds.



The 806-105 timer incorporates a louder than average 80 dB audible alarm and is fully programmable, allowing the user to set the time up to 99 minutes and 59 seconds or 19 hours and 59 minutes.



Each timer is powered by one AAA battery and is designed to sit on a worktop or be attached to an appliance via the magnetic pad at the rear of the instrument. The essential tool for every kitchen.

Order code	Description	£ each
806-101	Countdown/up timer - min/sec	7.25
806-105	Countdown/up timer - hr/min/sec	12.25

TIMEWASH® TIMER

- Encourages proper hand-washing procedures
- Easily activated by a wave of the hand

This countdown TimeWash timer is designed for use in restaurants, hospitals, schools and in any businesses where hand hygiene is critical. The unit is easy to install and can be mounted on a wall near the sink using Velcro (supplied) or double-sided tape.

The TimeWash timer is easily activated by a wave of the hand that starts the countdown timer. The large clear LCD acts as a visual progress monitor, and when the time is complete the user will hear a loud audible alarm indicating that their hand wash is complete. Incorporating eight pre-set countdown times, 20, 30 and 40 seconds, 1, 2, 3, 4 and 10 minutes, the set time button is discreetly positioned on the rear of the unit.

The TimeWash timer is a great tool to encourage employees to take the time to properly wash their hands by giving them a visual cue.



Order code	Description	£ each
806-201	TimeWash timer	16.00

Specification	TimeWash Timer
Range (pre-set)	20, 30 and 40 seconds, 1, 2, 3, 4 and 10 minutes
Resolution	Seconds & Minutes
Accuracy	1% FS
Battery	2 x 1.5 volt AAA
Battery life	3 months
Display	Custom LCD
Dimensions	20 x 91 x 101 mm
Weight	130 grams

MEAT ROASTING & OVEN THERMOMETERS

Ø55 mm meat dial thermometer

- Indicates temperature over the range of 0 to 300°C
- Robust stainless steel case

This stainless steel oven thermometer features a clear Ø55 mm dial with colour-coded zones. The green marker indicates the minimum temperature that commercial heated display units should be kept at.

The oven thermometer indicates temperature over the range of 0 to 300 °C in 10 °C divisions. The case measures 43 x 66 x 80 mm.

This oven thermometer can be free-standing or hung from a shelf and should be positioned in the middle of the oven for the most accurate temperature reading.



Specification	Meat dial thermometer
Range	0 to 300 °C
Resolution	10 °C
Accuracy	±10 °C
Dimensions	43 x 66 x 80 mm
Weight	49 grams

Order code	Description	£ each
800-809	Ø55 mm dial oven thermometer	5.50

Ø45 mm meat dial thermometer



The meat dial thermometer incorporates a Ø45 mm dial with a Ø4 x 105 mm stainless steel pointed probe. The unit indicates temperature over the range of 0 to 120 °C in 1 °C divisions.

For accurate temperature measurement, insert the unit into the thickest part of the meat or poultry. The dial is clearly marked for beef, lamb, pork and poultry.

Order code	Description	£ each
800-804	Ø45 mm meat dial thermometer	4.50

Ø60 mm meat dial thermometer



This meat dial thermometer features a large Ø60 mm dial with a Ø5 x 102 mm stainless steel pointed probe. The unit indicates temperature over the range of 20 to 100 °C in 2 °C divisions.

For accurate temperature measurement, insert the probe into the thickest part of the meat or poultry. The dial incorporates colour-coded markers for beef, lamb, pork and poultry for fast, easy reading.

Order code	Description	£ each
800-884	Ø60 mm meat dial thermometer	6.50

DOT - DIGITAL OVEN THERMOMETER

- Programmable high alarm
- Large backlit LCD display

The DOT is an easy-to-use cooking thermometer that displays both the current temperature and alarm set temperature. Simply set the desired temperature using the buttons, insert the probe into your food, the DOT will beep, and the display will flash when the temperature is reached.

The DOT incorporates a large LCD display and loud 70dB audible alarm making it ideal for use in busy, commercial kitchens.

Housed in a durable, water-resistant case, the DOT is designed to either sit on a worktop using the fold out stand, or attach to an appliance using the magnetic pads at the rear of the instrument.

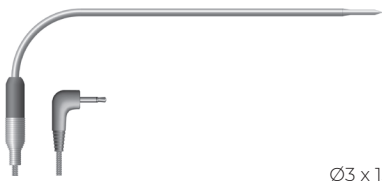



Each unit is supplied with a 114 mm penetration probe (810-078) with a 1.2 metre stainless steel braided lead. See below for full probe specification and alternative probes.



Specification	Digital Oven Thermometer
Range	-50 to 300 °C
Resolution	1 °C/°F
Accuracy	±1 °C (-20 to 120 °C)
Battery & life	2 x 1.5 volt AAA - 5000 hours
Alarm volume	70dB
Sensor type	Thermistor
Display	Custom LCD
Dimensions	24 x Ø80 mm
Weight	97 grams

Order code	Description	£ each
810-031	DOT - digital oven thermometer	31.50
830-157	Zip wallet (see opposite page)	11.00

DOT & CHEFALARM® NTC THERMISTOR PROBES

		Order code	£ each
PENETRATION PROBE  Ø3 x 150 mm	This probe features a fast response, stainless steel reduced tip, which is moisture-resistant and ideal for continuous monitoring in ovens or similar. Supplied with a 1.2 metre stainless steel braided lead. <ul style="list-style-type: none"> ● Response time less than 4 seconds ● Probe temperature range -50 to 300 °C 	810-071	16.00
PENETRATION PROBE  Ø3.5 x 114 or 305 mm	This stainless steel, reduced tip probe is moisture-resistant and ideal for continuous monitoring in ovens or similar. Supplied with a 1.2 metre stainless steel braided lead. <ul style="list-style-type: none"> ● Response time less than 4 seconds ● Probe temperature range -50 to 300 °C 	810-078 (114 mm) 810-075 (305 mm)	15.00 17.00
OVEN/AIR PROBE & CLIP  grate clip → Ø3.5 x 50 mm	This oven/air probe is ideal for monitoring air temperatures. Using the grate clip provided, attach the probe to an oven rack/shelf. Supplied with a 1.2 metre stainless steel braided lead. <ul style="list-style-type: none"> ● Response time less than 4 seconds ● Probe temperature range -50 to 300 °C 	810-076 830-530 (spare clip)	15.00 2.80
MINIATURE NEEDLE PROBE  Ø1.6 x 90 mm	This stainless steel, miniature needle probe is moisture-resistant and ideal for sous vide cooking. Supplied with a 1.2 metre silicone lead. <ul style="list-style-type: none"> ● Response time less than 2 seconds ● Probe temperature range -50 to 300 °C 	810-072	17.00

Please note: the above probes are suitable for use with the DOT and ChefAlarm thermometers only

CHEFALARM® THERMOMETER & TIMER

- Interchangeable NTC thermistor probes
- Programmable high/low alarm

The ChefAlarm is a professional cooking thermometer and timer which displays the countdown/up time, current temperature and simultaneously displays both the high/low alarms and max/min temperatures.

The timer is fully programmable, allowing the user to set the countdown/up time to/from 99 hours and 59 minutes. The unit incorporates a large, easy-to-read LCD display with user selectable backlight and a loud audible alarm with adjustable volume to 92dB.

The ChefAlarm also includes a calibration function allowing the user to fine-tune the accuracy of the thermometer ($\pm 2.2^{\circ}\text{C}$). The unit is housed in a water-resistant casing and is designed to either sit on a worktop or attach to an appliance using the magnetic pads at the rear of the instrument.

Each unit is supplied in a zip wallet complete with a penetration probe (810-071) and probe holder clip.

Order code	Description	£ each
810-041	ChefAlarm - white	42.00
830-157	Protective zip wallet	11.00



- **Protective zip wallet (830-157)**

Perfect for protecting and transporting your ETI instrument.
Dimensions 50 x 200 x 240 mm



Specification	ChefAlarm
Range	-50 to 300 °C
Resolution	0.1 °C/°F
Accuracy	$\pm 1^{\circ}\text{C}$ (-20 to 120 °C)
Battery & life	2 x 1.5 volt AAA - 5000 hours
Alarm volume	<92dB
Sensor type	Thermistor
Display	Custom LCD
Dimensions	19 x 70 x 152 mm
Weight	165 grams

MILK FROTHING THERMOMETERS

- Easy-to-read dial with colour-coded zones
- Colour-coded pack available

The barista milk frothing thermometers incorporate a °C/°F dial with colour-coded zones that make them fast and simple-to-use.

Measuring over the range of -10 to 110 °C, these thermometers are available in two probe lengths and dial sizes. Each thermometer is supplied with a stainless steel jug mounting probe clip, plastic calibration spanner and protective probe cover.

Also available as a pack of three colour-coded milk dial thermometers (red, green and blue) for barista's to easily identify different types of milk used in stainless steel jugs, to avoid cross-contamination.



Skimmed

Full

Semi

Order code	Description	£ each
800-810	Ø25 x 130 mm milk dial	5.50
800-820	Ø45 x 130 mm milk dial	5.75
800-800	Ø45 x 175 mm milk dial	5.75
800-830	Ø45 x 175 mm milk dial - pack of 3	14.50
830-220	Ø4 mm probe holder clip	1.80



- **Ø4 mm probe holder clip**
This stainless steel probe holder clips onto the top of a jug, saucepan or similar to hold in place a temperature probe.

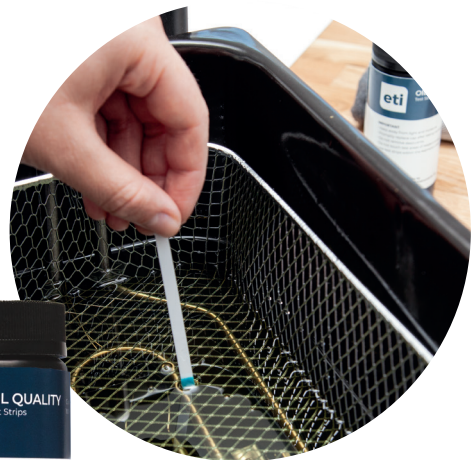
FRYING OIL QUALITY TEST STRIPS

- Inexpensive, no sample preparation or special training required
- Use in cold oil under 40 °C

These Frying Oil Quality Test Strips will help you keep the quality of your fried food high, as well as helping save money by preventing the premature disposal of cooking oil. The test strips work equally well in animal, vegetable and A/V blend frying oil (shortening). They are sold in storage bottles of 100 Oil Quality Test Strips which includes an easy-to-read colour chart.

To test your fryer oil, hold the test strip by the long white end, and dip the test strip into the oil (max oil temperature 40 °C) so all of the coloured band is submerged. Hold the test strip in the oil for two seconds, then remove it and wait two minutes, next, compare the strip to the colour chart. It is recommended that the testing of the frying oil is carried out at the start of each shift/working day before the user starts to apply heat to the oil.

To ensure accuracy, the test strips should not be stored in humid conditions or in an area where they may be exposed to water or oil before use.



Order code	Description	£ each
800-890	Frying Oil Quality Test Strips x 100	36.00

CATERING

Ø50 mm frying thermometer



This frying thermometer incorporates a Ø50 mm dial and a pointed, stainless steel Ø4 x 150 mm probe and indicates temperature over the range of 0 to 300 °C in 10 °C divisions. The temperature of cooking oil is almost always between 177 °C and 190 °C although chips are better cooked at 200 °C.

Each unit is supplied with a stainless steel probe holder clip, ideal for clipping on to the side of pots and pans to hold in place a temperature probe. (see page 35).

Order code	Description	£ each
800-805	Frying thermometer	5.50

Confectionery & jam thermometers



This stainless steel thermometer indicates temperature over the range of 40 to 200 °C and 100 to 400 °F in 2 °C/°F divisions. The casing incorporates a retaining clip and measures 50 x 240 mm plus a 65 mm plastic handle.

The thermometer's scale is clearly marked for hard crack, soft crack, hard ball, soft ball, thread, jam, caramel, sterilising and deep fry.

The traditional brass thermometer indicates temperature over the range of 40 to 200 °C in 2 °C divisions. The thermometer's brass casing measures 47 x 200 mm plus a 40 mm handle.

The thermometer's scale is clearly marked for caramel, crack, hard ball, soft ball, jam and sterilise.

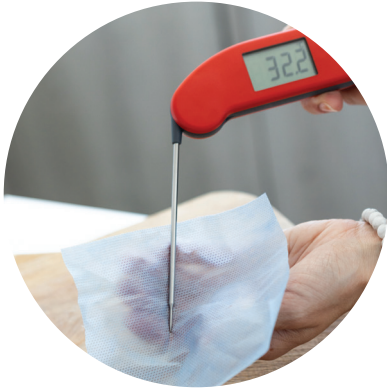


Order code	Description	£ each
800-806	Cook's thermometer	10.00
800-808	Brass sugar & jam thermometer	16.00

ANTI-BACTERIAL WIPES & LOG BOOK

Anti-Bacterial wipes are ideal for reducing harmful bacteria in the food industry. Each wipe is pre-saturated with a broad spectrum anti-bacterial solution that is odourless and does not taint food. The wipes are effective against a wide range of bacteria including listeria and salmonella.

Tubs of 180 QAC free Probe Wipes



This stainless steel wall bracket enables a single tub of 180 wipes to be conveniently positioned to dispense wipes at work-stations and counters, or wherever the user requires.

- **Stainless steel wall bracket 832-305**

Each tub contains 180 blue QAC free, anti-bacterial Probe Wipes that measure 130 x 130 mm.

The tubs are supplied in cartons of six tubs of 180 Probe Wipes.

An optional wall bracket is available, enabling a single tub of wipes to be conveniently positioned. (screws not supplied).

Order code	Description	£ each
836-050	Carton x 6 tubs of Probe Wipes	22.00
832-305	S/steel wall bracket for single tub	12.00

Single-use Probe and Surface Wipes



Probe wipes
836-220

Surface wipes
836-225

These convenient, single-use, white, anti-bacterial Wipes are safe and easy-to-use and designed for one-time use.

836-220 Box of 100, each wipe measures 30 x 60 mm
836-225 Box of 50, each wipe measures 120 x 150 mm

Order code	Description	£ each
836-220	Box of 100 single use Probe Wipes	6.00
836-225	Box of 50 single use Surface Wipes	6.50

Temperature log book



Each log book allows the user to enter three readings per day consisting of the temperature, the time and the initials of the person responsible for recording the data.

Log books are available as singles or a pack of ten log books.

Order code	Description	£ each
831-100	A5 temperature log book	2.75
831-105	A5 log book - pack of 10	25.00

REFERENCE THERMAPEN® THERMOMETER



- High accuracy with 0.01 °C resolution
- 5-point UKAS Certificate of Calibration included

The Reference Thermapen thermometer is a high accuracy PT100 instrument that is supplied with a five-point UKAS Certificate of Calibration. Each certificate indicates deviations from standards at various check points: -18, 0, 40, 70 and 100 °C. Special points may be certified by arrangement with our UKAS calibration laboratory.

The Reference Thermapen thermometer is ideal for comparison checking of the accuracy of other thermometers and probes, when used in conjunction with a stable temperature heat or chill source.

The Reference Thermapen incorporates a stainless steel, penetration probe (Ø3.3 x 108 mm) that conveniently folds back through 180° into the side of the instrument when not in use.



Order code	Description	£ each
222-213	Reference Thermapen	130.00
830-260	Protective silicone boot	7.00
830-265	Silicone boot - glow in dark	9.50
830-110	Protective wallet	5.80
832-002	S/steel wall bracket	13.00

The Thermapen is supplied in a zip pouch (830-001)

Specification	Reference Thermapen
Range	-69.99 to 199.99 °C
Resolution	0.01 °C
Accuracy	±0.05 °C (-30 to 149.99 °C) otherwise ±0.2 °C
Battery	2 x 3 volt CR2032 lithium coin cell
Battery life	1000 hours
Sensor type	PT100
Display	12 mm LCD
Dimensions	19 x 47 x 153 mm
Weight	97 grams

UKAS Certificate of Calibration included

CATERING

REFERENCE THERMOMETERS

- 5-point UKAS Certificate of Calibration included
- Supplied complete with high accuracy probe

The Reference thermometers are high accuracy PT100 instruments that are supplied with a five-point UKAS Certificate of Calibration. Each certificate indicates deviations from standards at various check points: -18, 0, 40, 70 and 100 °C. Special points may be certified by arrangement with our UKAS calibration laboratory.

Each unit features a simple on/off push button with open circuit 'Err' and low battery indication, when applicable. The Reference Plus thermometer incorporates the additional features of a max/min and hold function.

The Reference thermometers are supplied with a permanently attached, high accuracy probe with 1/10th DIN PT100 sensor. The probe measures Ø3.3 x 130 mm and is supplied with a one metre PVC lead.



Specification	Reference & Reference Plus
Range	-199.99 to 199.99 °C
Resolution	0.01 °C
Accuracy	±0.03 °C (-49.99 to 149.99 °C) ±0.1 °C (-150 to 200 °C)
Battery & life	3 x 1.5 volt AAA - 2000 hours
Sensor type	PT100 1/10 th DIN
Display	10 mm LCD
Dimensions	25 x 56 x 128 mm
Weight	210 grams

UKAS Certificate of Calibration included

Order code	Description	£ each
222-055	Reference	230.00
222-063	Reference Plus	260.00
830-221	Protective silicone boot - white	8.00
814-132	Comparator	46.00

UKAS CALIBRATION

- Temperature range -100 to 200 °C
- Rapid turnaround - normally within 5 days
- Certified uncertainties (CMCs) from ± 0.02 °C
- 1 to 5-point UKAS Certificates

Our in-house UKAS accredited calibration laboratory for temperature has a wide measurement range of -100 to 200 °C with a calibration and measurement capability of 0.02 °C. The laboratory can also measure resistance up to 16 M Ω (i.e. resistance decade boxes and PT100/RTD temperature simulators) and DC voltage 0 to 200 mV (i.e. thermocouple simulators and calibrators). Original UKAS Certificates provide proof that instruments and probes have been calibrated against nationally approved standards.

● Thermometers & Probes

Each UKAS Certificate indicates the deviations from standards at various check points, the standard being -18, 0, 40, 70 and 100 °C with a guaranteed uncertainty, dependant on the probe type.

● Test Caps & Simulators

Each UKAS Certificate indicates the deviations from standards at specific check points (-18, 0, 3, 70 and 100 °C) to an uncertainty of ± 0.1 °C (resistance) or ± 0.15 °C (thermocouple).

● Data Loggers

Each UKAS Certificate indicates the deviations from standards at three check points (-18, 0 and 40 °C) to an uncertainty of ± 0.04 °C.



0601



Order code	UKAS Certificate - Temperature	£ each
890-200	Instrument only standard 5-point	82.00
890-210-5	Instrument & probe system 5-point	72.00
890-215	Checker 3-point	70.00
890-230	Test cap 1-point	22.00
890-235	Simulator 5-point	82.00
890-240-3	Data logger 3-point	72.00

PRODUCT INDEX

DESCRIPTION

PAGE NO.

Bi-metal dial thermometers	30, 33, 35
CaterTemp® thermometer	8
CaterTemp® Metal thermometer	8
ChefAlarm® thermometer & timer	35
Colour-coded thermometers	3-5, 7, 25, 27, 35
Comparator	19, 38
Confectionery & jam thermometers	36
Dial/Meat roasting	33
DishTemp® dishwasher thermometer	25
DOT - digital oven thermometer	34
EcoTemp® thermometer	26
Food Check thermometer	7
Fridge or freezer thermometers	29-31
Frying oil test strips	36
Frying thermometer	36
Gourmet thermometer	25
Infrared (IR) thermometers	6, 18-19
Kits	10, 16-17
Log book	37
Milk frothing dial thermometers	35
Multi-Function thermometer	26
Oven thermometers	33-35
Pro-Surface Thermapen® thermometer	4
Probes - K or T thermocouple	15, 23
Probes - NTC thermistor	11
RayTemp® infrared thermometers	18-19
Reference thermometers	38
Saf-T-Log® thermometer	13
Sous Vide kits & probes	16-17
Sous Vide® Thermapen	17
Test caps	11
Therma 20 thermometer	10
Therma 20 Metal thermometer	9
Therma K Metal thermometer	12
ThermaData® loggers	20-24
ThermaData® Wi-Fi loggers	22-23
ThermaGuard® thermometers	29
ThermaLite® thermometers	3
Thermamite® thermometer	7
Thermapen® IR thermometer	6
Thermapen® ONE thermometer	5
Thermapen® thermometers	4-6, 17, 38
ThermaProbe® thermometer	27
Therma 1, 3 & Elite thermometers	14
ThermaStick® thermometer	27
Timers	32, 35
UKAS temperature calibration	39
Waterproof thermometers	5, 8-9, 12-13, 24-25, 27-28
Wipes - Anti-Bacterial & Surface	37



Accuracy Guaranteed for Life



Automatic Power Off



CalCheck 0.0 °C Function



Ideal for HACCP Procedures



Display Hold Function



Splashproof to IP54



Water Resistant to IP65



Waterproof to IP66/67



Displays Max/Min Readings



Includes UKAS Certificate



Rotating LCD



Audible Alarm



Infrared Laser



Backlit LCD



Biomaster Antimicrobial Technology



ETI are proud to be in partnership with BRCS

40
YEARS
Est. 1983



British Manufacturer

ELECTRONIC TEMPERATURE INSTRUMENTS LTD
Worthing · West Sussex · BN14 8HQ
01903 202151 · sales@etiltd.com · etiltd.com



Issue One
771-2325/2023

ETI stand as a proud British exporter and since 2012 have won **four Queen's Awards for Enterprise.**