

# THERMOMETERS FOR HACCP COMPLIANCE 2024



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

Since our launch 41 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](http://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 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.

| Carrier  |                       |
|--|-----------------------|
| Orders up to a value of £39.99                 | £6.00                 |
| Order value £40 or above                       | <b>FREE OF CHARGE</b> |
| 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.

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

# THERMAPEN® ONE THERMOMETER

- Reaches temperature in just ONE second
- 5-year guarantee
- Waterproof to IP67
- Auto-intelligent backlit display

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.

## Unrivalled speed and accuracy

The Thermapen One is currently the fastest instant-read thermometer on the market, reading temperatures in just one second. Accurate to  $\pm 0.3$  °C (-19.9 to 119.9 °C)  $\pm 0.4$  °C (-49.9 to 199.9 °C) otherwise  $\pm 1.0$  °C.

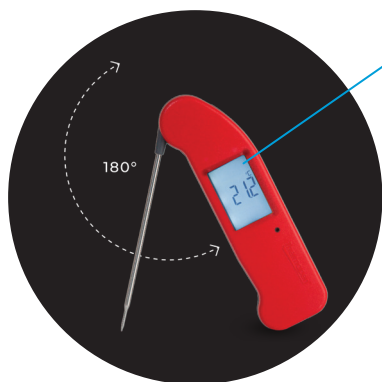
## Designed for kitchen professionals

Designed using industry leading thermocouple technology, the Thermapen One features a patented self-rotating display that can be used with either hand in any position. Its intelligent backlit display is improved with a cool white LCD that senses varying light levels, automatically turning the backlight on and off. The unit also comes with a motion-sensing sleep mode that maximises battery life by automatically turning the device on and off when set down or picked up. Powered by a single AAA battery, the device has 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 product protection 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

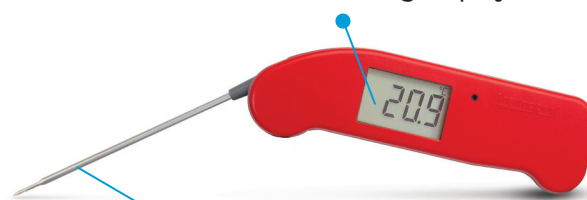


Auto-Intelligent  
backlight - improved  
LCD in cool white



model available -  
see our website for details.

Patented auto-rotating display



ONE Second response  
time due to improved  
thermocouple technology



| 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 | 10.00  |
| 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   | $\pm 0.3$ °C (-19.9 to 119.9 °C)<br>$\pm 0.4$ °C (-49.9 to 199.9 °C) otherwise $\pm 1.0$ °C |
| Battery  | 1 x 1.5 volt AAA  |
| Battery life                                       | 2000 hours (without backlight)  |
| Sensor type  | K thermocouple  |
| Display  | 14.3 mm (horizontal) & 11.85 mm (vertical) LCD  |
| Dimensions   | 19.3 x 48.2 x 156.2 mm  |
| Weight   | 115 grams   |
| FREE traceable certificate of calibration included |   |

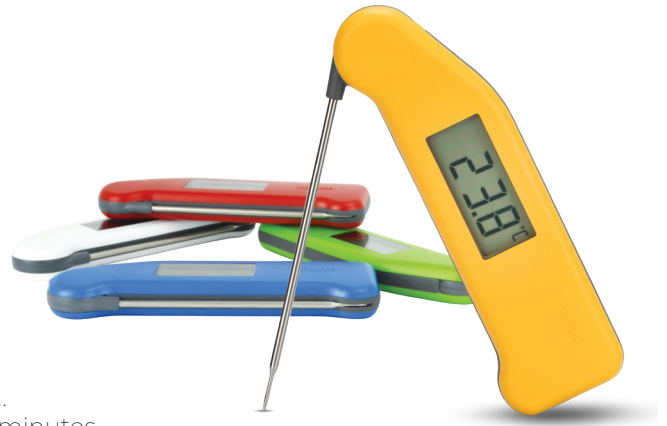
# THERMAPEN® CLASSIC THERMOMETER

- Over 50 % faster than traditional probes
- Reaches temperature in just 3 seconds
- 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  $\pm 0.4$  °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 product protection 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 ( $\varnothing 3.3 \times 115$  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.

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 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  | $\pm 0.4$ °C (-49.9 to 199.9 °C) otherwise $\pm 1$ °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: $\pm 0.4$ °C (-49.9 to 149.9 °C) or $\pm 1$ %<br>FREE traceable certificate of calibration included |  |



# THERMAPEN® IR THERMOMETER

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

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 that includes Biomaster product protection 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.

Thermapen IR  
with air probe  
(228-114)



model available -  
see our website for details.



| 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) |   |

CATERING

# THERMALITE® DIGITAL THERMOMETER

- CalCheck 0.0 °C function
- $\pm 0.5$  °C accuracy
- Waterproof to IP66
- FREE traceable certificate of calibration

The ThermoLite digital thermometer is lightweight and easy to use, ideal for measuring the temperature of food and semi-solid materials.

The instrument displays temperature over the range of -40 to 300 °C with a 0.1 °C/°F resolution and an accuracy of  $\pm 0.5$  °C (-10 to 100 °C). Each ThermoLite also incorporates a CalCheck function that allows the user to verify the accuracy of the thermometer at any time.

The thermometer weighs only 67 grams and features a clear, easy-to-read LCD display with an open circuit 'Err' and battery replacement indication. The ThermoLite's auto power-off facility turns the instrument off automatically after ten minutes, maximising battery life and is supplied complete with a FREE traceable certificate of calibration.

Each unit is supplied with a protective probe cover and is waterproof to IP66. The case includes Biomaster product protection which reduces opportunities for bacterial growth.

The  $\varnothing 3.3 \times 85$  mm stainless steel probe has a  $\varnothing 2.0 \times 14$  mm reduced tip which provides faster and more accurate readings.

**NEW  
MODEL**



- **CalCheck 0.0 °C function**  
The ThermoLite features a CalCheck 0.0 °C function that allows the user to verify the accuracy of the thermometer at any time, giving confidence that measurements are accurate.

- **Reduced tip for faster and more accurate readings**



AUTO  
OFF

CAL  
CHECK

IP66



- **Each unit is supplied with a protective probe cover**

| Specification   | ThermoLite   |
|---|--|
| Range   | -40 to 300 °C  |
| Resolution  | 0.1 °C/°F  |
| Accuracy  | $\pm 0.5$ °C (-10 to 100 °C)<br>$\pm 2.5$ °C (200 to 300 °C)<br>$\pm 1.5$ °C otherwise |
| Battery   | 3 volt CR2032 lithium coin cell  |
| Battery life  | 2000 hours   |
| Sensor type   | Thermistor   |
| Display   | 25 x 23.5 mm LCD   |
| Dimensions  | 22 x 36.3 x 223 mm   |
| Probe dimensions  | $\varnothing 3.3 \times 85$ mm (probe tip $\varnothing 2.0 \times 14$ mm)              |
| Weight  | 67 grams   |
| <b>FREE traceable certificate of calibration included</b> |  |

| Order code | Description            | £ each |
|------------|------------------------|--------|
| 810-305    | ThermoLite thermometer | 30.00  |

# 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                | 70.00  |
| 221-028    | Food Check - yellow               | 70.00  |
| 221-038    | Food Check - green                | 70.00  |
| 221-048    | Food Check - red                  | 70.00  |
| 221-058    | Food Check - blue                 | 70.00  |
| 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 product protection
- 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 product protection 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                | 60.00  |
| 261-020    | Thermamite - yellow               | 60.00  |
| 261-030    | Thermamite - green                | 60.00  |
| 261-040    | Thermamite - red                  | 60.00  |
| 261-050    | Thermamite - blue                 | 60.00  |
| 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

## CATERTEMP® THERMOMETER & PROBE

- High system accuracy  $\pm 0.4^{\circ}\text{C}$  &  $0.1^{\circ}\text{C}$  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 product protection which reduces bacterial growth.

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.



| 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.

| Specification  | CaterTemp  |
|----------------|--|
| Range          | -49.9 to 299.9 $^{\circ}\text{C}$  |
| Resolution     | 0.1 $^{\circ}\text{C}$   |
| Accuracy       | $\pm 0.4^{\circ}\text{C}$ (-49.9 to 149.9 $^{\circ}\text{C}$ ) 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

## CATERTEMP® METAL THERMOMETER

- Our most durable thermometer yet
- 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  $-49.9^{\circ}\text{C}$  to  $299.9^{\circ}\text{C}$  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  $\varnothing 3.3 \times 130$  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.

| Order code | Description                  | £ each |
|------------|------------------------------|--------|
| 221-800    | CaterTemp Metal              | 120.00 |
| 832-789    | Stainless steel wall bracket | 13.00  |



| Specification  | CaterTemp Metal   |
|----------------|---|
| Range          | -49.9 $^{\circ}\text{C}$ to 299.9 $^{\circ}\text{C}$                                  |
| Resolution     | 0.1 $^{\circ}\text{C}$  |
| Accuracy       | $\pm 0.4^{\circ}\text{C}$ (-49.9 to 149.9 $^{\circ}\text{C}$ ) or otherwise $\pm 1\%$ |
| Battery & life | 3 x AAA - 10,000 hours @ $25^{\circ}\text{C}$   |
| 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



## THERMA 20 METAL THERMOMETER

- Extruded aluminium case for superior durability
- Waterproof to IP67

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 or washed 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 unit has a large, easy-to-read LCD display and an auto-power-off function.

The instrument 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.

| Order code                                | Description                  | £ each |
|---|------------------------------|--------|
| 221-700                                   | Therma 20 Metal              | 115.00 |
| 832-789                                   | Stainless steel wall bracket | 13.00  |
| 174-266                                   | Penetration probe            | 42.50  |
| The Therma 20 Metal is exclusive of probe |                              |        |



HOLD

AUTO OFF

IP67



| 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 K METAL THERMOMETER

- Interchangeable thermocouple probes
- Wide temperature range -99.9 to 1372 °C

The Therma K Metal handheld thermometer is designed for reliability and ease of use in day-to-day catering and food processing applications. It has a sturdy waterproof case with a white powder-coated finish and provides IP67 protection.

The thermometer has a large LCD display and can measure temperature over the range of -99.9 to 1372 °C, with a resolution of 0.1 °C. It also has an auto-power-off feature that turns it off after ten minutes to maximise battery life.

The thermometer has a thermocouple probe socket located at the top of the instrument, allowing for 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               | 115.00 |
| 143-162                                  | Penetration probe            | 35.00  |
| 832-789                                  | Stainless steel wall bracket | 13.00  |
| The Therma K Metal is exclusive of probe |                              |        |



Penetration probe  
(143-162)



HOLD

AUTO OFF

IP67



| 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 |                                |



# THERMA 20 HIGH ACCURACY THERMOMETER

- Assured accuracy for the life of the thermometer
- Meets the European Standard EN 13485
- 2-year guarantee
- 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  $\pm 0.4$  °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 product protection 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 page 12 or visit our website for our complete range.



## 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)



model available soon - see our website for details.



| Order code                                       | Description                      | £ each |
|--|----------------------------------|--------|
| 226-040  | Therma 20                        | 73.00  |
| 860-120  | Professional catering kit        | 132.00 |
| 174-166  | Thermistor penetration probe     | 34.00  |
| 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                           | $\pm 0.2$ °C                     |
| System accuracy                                    | $\pm 0.4$ °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 |                                  |

# THERMA 22 & 22 PLUS THERMOMETERS

- Utilises thermistor or type T thermocouple probes
- Meets the European Standard EN 13485
- Includes Biomaster product protection
- FREE traceable certificate of calibration

The Therma 22 and 22 Plus thermometers accept both thermocouple and thermistor probes. The thermistor sensor gives greater accuracy whilst the type T thermocouple sensor gives a faster response with an extended measurement range.

Both units display temperature over a range of -199.9 to 400 °C (Type T thermocouple) and -39.9 to 149.9 °C (thermistor). The LCD display includes open circuit and low battery indication, and auto-power-off to maximise battery life.

Housed in an ABS case that includes Biomaster product protection, each unit also incorporates a Lumberg screw-locking type connector that supports a range of interchangeable probes. We offer an extensive range of probes, see page 12 for a select range or visit our website for our complete range.

- The Therma 22 Plus incorporates all the features of the Therma 22 thermometer, but with the addition of a backlight display, max/min memory function, hold function and is waterproof offering IP66/67 protection.



model available soon - see our website for details.



CATERING

## THERMA 22 FOOD HYGIENE THERMOMETER KIT



### Each kit contains:

- Therma 22 thermometer (227-022)
- Type T penetration probe (177-166)
- Air wire probe (177-372)
- Temperature log book (831-100)
- Box of 100 Probe Wipes (836-220)
- ABS carrying case (834-120)



| Order code | Description                  | £ each |
|------------|------------------------------|--------|
| 227-022    | Therma 22*                   | 87.00  |
| 860-125    | Food hygiene kit             | 147.00 |
| 232-041    | Therma 22 Plus*              | 100.00 |
| 177-166    | Type T penetration probe     | 35.50  |
| 174-266    | Thermistor penetration probe | 42.50  |

\*Exclusive of probe when purchased as a unit only

| Specification                                      | Therma 22                          | Therma 22 Plus   |
|--|------------------------------------|------------------|
| Range - Type T thermocouple                        | -199.9 to 400 °C                   |                  |
| Range - Thermistor                                 | -39.9 to 149.9 °C                  |                  |
| Resolution   | 0.1 °C to 299.9 °C thereafter 1 °C |                  |
| Instrument only accuracy                           | ±0.2 °C                            |                  |
| System accuracy - Type T t/c                       | ±0.5 °C (-49.9 to 149.9 °C)        |                  |
| System accuracy - Thermistor                       | ±0.4 °C (-24.9 to 109.9 °C)        |                  |
| Battery  | 3 x 1.5 volt AAA                   |                  |
| Battery life                                       | 10000 hours                        | 7500 hours       |
| Sensor type  | Thermistor/Type T thermocouple     |                  |
| Display  | 12 mm LCD                          | 15 mm LCD        |
| Dimensions   | 25 x 56 x 128 mm                   | 32 x 71 x 141 mm |
| Weight   | 130 grams                          | 220 grams        |
| FREE traceable certificate of calibration included |                                    |                  |

# NTC THERMISTOR PROBES WITH LUMBERG CONNECTOR

|   |  | Order code  | £ each   |
|---|--|---|--|
| <b>PENETRATION PROBE</b><br><br>Ø3.3 x 130 mm                            | 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. <ul style="list-style-type: none"> <li>● Response time less than 5 seconds</li> <li>● Probe temperature range -40 to 150 °C</li> </ul>                   | ● 174-161<br>● 174-162<br>● 174-164<br>● 174-165<br>○ 174-166<br>● 174-167                  | 34.00<br>34.00<br>34.00<br>34.00<br>34.00<br>34.00 |
| <b>FAST RESPONSE PROBE</b><br><br>Ø2.6 x 130 mm                          | 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. <ul style="list-style-type: none"> <li>● Response time less than 4 seconds</li> <li>● Probe temperature range -40 to 150 °C</li> </ul>        | 174-100   | 38.00  |
| <b>AIR OR GAS WIRE PROBE</b><br><br>Ø3.7 x 30 mm with 1000 mm FEP lead   | 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. <ul style="list-style-type: none"> <li>● Response time less than 2 seconds</li> <li>● Probe temperature range -40 to 150 °C</li> </ul>  | 170-372   | 23.00  |
| <b>AIR OR GAS PROBE</b><br><br>Ø3.3 x 130 mm                           | 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. <ul style="list-style-type: none"> <li>● Response time less than 2 seconds</li> <li>● Probe temperature range -40 to 150 °C</li> </ul>     | 174-300   | 37.00  |
| <b>FOIL BETWEEN PACK PROBE</b><br><br>40 x 50 mm with 1000 mm FEP lead | 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. <ul style="list-style-type: none"> <li>● Response time less than 3 seconds</li> <li>● Probe temperature range -20 to 75 °C</li> </ul>  | 170-090   | 28.00  |
| <b>CORKSCREW PROBE</b><br><br>Ø8 x 100 mm                              | 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. <ul style="list-style-type: none"> <li>● Response time less than 9 seconds</li> <li>● Probe temperature range -40 to 150 °C</li> </ul>     | 170-175   | 99.00  |
| <b>CALIBRATION TEST CAPS</b><br>                                       | 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>Each test cap is supplied with a UKAS Certificate of Calibration with a guaranteed uncertainty of ±0.1 °C.</p> | 286-001 (-18 °C)<br>286-002 (0 °C)<br>286-003 (3 °C)<br>286-004 (70 °C)<br>286-005 (100 °C) | 40.00<br>40.00<br>40.00<br>40.00<br>40.00          |

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

# 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 backlit display with an accuracy of  $\pm 0.4^{\circ}\text{C}$  and a calibration trim function.

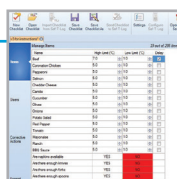
**Please note:** The Saf-T-Log is exclusive of probe

## 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.



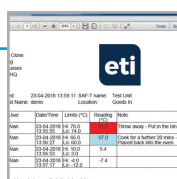
### CORRECTIVE ACTIONS

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.



Penetration probe (143-162)

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



| 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                         | 145.00 |
| 143-162    | Penetration probe                 | 35.00  |
| 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 product protection 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.

## 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 ( $\pm 2$  °C) which allows the user to compensate for thermocouple probe errors.



model available soon -  
see our website for details.



Penetration probe  
(123-160)

## 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                          | 55.00  |
| 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       | $\pm 0.4$ °C $\pm 0.1$ %       | $\pm 1$ °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         |
|---|--|---|----------------|
| <b>PENETRATION PROBE</b><br><br>  $\varnothing 3.3 \times 130 \text{ mm}$  | <p>This stainless steel penetration probe is strong, versatile and ideal for measuring liquids and semi-solids.</p> <ul style="list-style-type: none"> <li>• Response time less than 2 seconds</li> <li>• Probe temperature range -75 to 250 °C</li> </ul>   | 123-160<br>323-160 (coiled lead)          | 31.50<br>32.50 |
| <b>PENETRATION PROBE</b><br><br>  $\varnothing 3.3 \times 300 \text{ mm}$  | <p>This extended, stainless steel penetration probe is strong, versatile and ideal for measuring liquids and semi-solids.</p> <ul style="list-style-type: none"> <li>• Response time less than 2 seconds</li> <li>• Probe temperature range -75 to 250 °C</li> </ul>   | 123-168<br>323-168 (coiled lead)          | 36.50<br>37.50 |
| <b>FAST RESPONSE PROBE</b><br><br>  $\varnothing 3.3 \times 100 \text{ mm}$  | <p>This reduced tip (<math>\varnothing 1.8 \times 25 \text{ mm}</math>), fast response, stainless steel penetration probe is ideal for liquids or soft semi-solids such as fish, fruit and other similar materials.</p> <ul style="list-style-type: none"> <li>• Response time less than 2 seconds</li> <li>• Probe temperature range -75 to 250 °C</li> </ul> | 123-159<br>323-159 (coiled lead)          | 34.50<br>35.50 |
| <b>NEEDLE PENETRATION PROBE</b><br><br>  $\varnothing 1.8 \times 130 \text{ mm}$   | <p>This fast response, stainless steel needle penetration probe is ideal for liquids or soft semi-solids such as fish, fruit etc.</p> <ul style="list-style-type: none"> <li>• Response time less than 1 second</li> <li>• Probe temperature range -75 to 250 °C</li> </ul>  | 123-100<br>323-100 (coiled lead)          | 34.50<br>35.50 |
| <b>MINIATURE NEEDLE PROBE</b><br><br>  $\varnothing 1.4 \text{ mm reducing to } \varnothing 1 \text{ mm tip} \times 50 \text{ mm}$ | <p>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.</p> <ul style="list-style-type: none"> <li>• Response time less than 1 second</li> <li>• Probe temperature range -75 to 250 °C</li> </ul>   | 133-180 (1m lead)<br>133-182 (2m lead)    | 43.00<br>44.00 |
| <b>BURGER PROBE</b><br><br>  $\varnothing 4.5 \times 45 \times 160 \text{ mm}$ (6 or 12 mm tip)                                    | <p>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.</p> <ul style="list-style-type: none"> <li>• Response time less than 4 seconds</li> <li>• Probe temperature range -75 to 250 °C</li> </ul>                                      | 123-745 (6 mm tip)<br>123-746 (12 mm tip) | 40.00<br>41.00 |
| <b>RIBBON SURFACE PROBE</b><br><br>$\varnothing 15 \times 130 \text{ mm}$  | <p>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.</p> <ul style="list-style-type: none"> <li>• Response time less than 1 second</li> <li>• Probe temperature range -75 to 250 °C</li> </ul>                                     | 123-030<br>123-032 (right-angled)         | 45.00<br>49.50 |
| <b>RIGID BETWEEN PACK PROBE</b><br><br>  $\varnothing 4.5 \times 130 \text{ mm}$   | <p>This rigid, stainless steel between pack probe is strong and versatile, designed specifically to measure between packets or boxes of produce.</p> <ul style="list-style-type: none"> <li>• Response time less than 2 seconds</li> <li>• Probe temperature range -75 to 250 °C</li> </ul>  | 123-060<br>323-060 (coiled lead)          | 34.50<br>35.50 |
| <b>HIGH TEMPERATURE PROBE</b><br><br>$\varnothing 3 \times 300 \text{ mm}$   | <p>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.</p> <ul style="list-style-type: none"> <li>• Response time less than 4 seconds</li> <li>• Probe temperature range -200 to 1100 °C</li> </ul>                         | 123-213<br>323-213 (coiled lead)          | 44.50<br>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    | 12.50  |
| FREE traceable certificate of calibration included |                                   |        |

|   |  | Order code       | £ each |
|---|--|------------------|--------|
| <b>SOUS VIDE NEEDLE PROBE</b><br><br> |  |                  |        |
| Ideal for delicate foods, this miniature, stainless steel needle probe is supplied with a one metre PTFE lead.  |  |                  |        |
| <ul style="list-style-type: none"> <li>• Response time less than 1 second</li> <li>• Probe temperature range -60 to 90 °C</li> </ul>  |  |                  |        |
| Ø1.1 x 60 or 120 mm   |  | 133-109 (60 mm)  | 39.00  |
|   |  | 133-110 (120 mm) | 40.00  |

# SOUS VIDE STANDARD THERMOMETER KIT

- Fast response, reaches temperature in less than 1 second
- Delivers consistent results for sous vide cooking
- Precise temperature control
- 2 year guarantee

## SOUS VIDE STANDARD KIT CONTAINS:

- Thermo 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 | 106.00 |
| 600-470  | Additional Sous Vide foam/tape     | 12.50  |
| FREE traceable certificate of calibration included |                                    |        |

# SOUS VIDE THERMAPEN® THERMOMETER

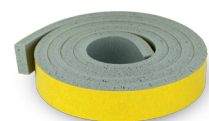
- Miniature needle probe for sous vide cooking
- High accuracy  $\pm 0.4^{\circ}\text{C}$

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  $180^{\circ}$  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 | 76.00  |
| 600-470    | Sous Vide foam/tape | 12.50  |
| 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   | $\pm 0.4^{\circ}\text{C}$ (-49.9 to 199.9 °C) otherwise $\pm 1^{\circ}\text{C}$ |
| 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.

This thermometer features a two-button keypad, pressing the mode button allows the user to access a variety of functions, i.e. max/min,  $^\circ\text{C}/^\circ\text{F}$ , 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.



## 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.

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• LED pointer



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

| 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  |

## 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 FOOD THERMOMETER

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

The RayTemp 3 infrared food 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      | 30.00  |
| 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  $\pm 0.5$  °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.

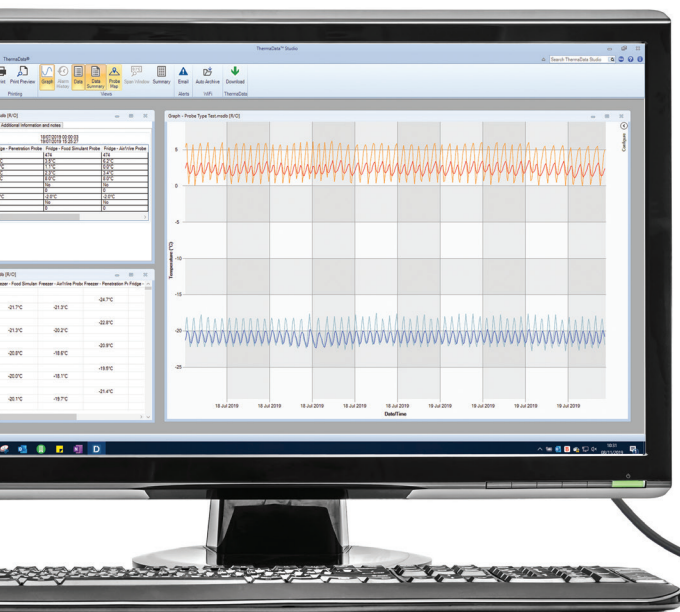
The software incorporates several useful functions, including the ability to display multiple traces on a graph, the trace colours are user selectable. All files can be viewed as thumbnail icons for easy identification.

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



### USB CRADLE & START MAGNET

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



| 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 |                                     |        |

| 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)<br>±1 °C (-20 to 70 °C)<br>±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 - minimum 2 years                               |                               |
| 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.

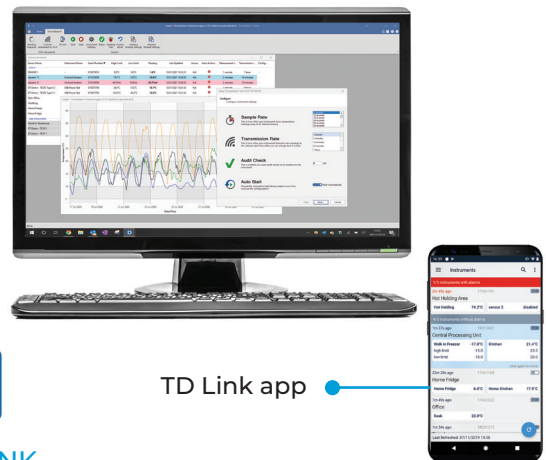
The loggers have a range limited to the specification of the users Wi-Fi router. Each logger has an intuitive LCD displaying; temperature, Wi-Fi and internet connection status, max/min recorded temperatures, alarm status and battery life.

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.

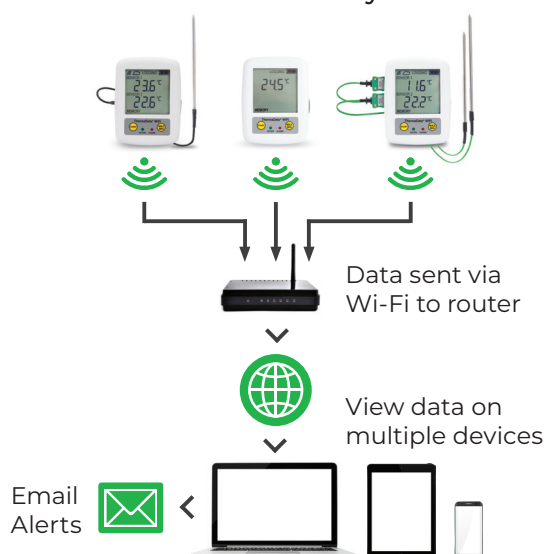


## HOW DOES THE THERMADATA WI-FI LOGGER WORK?

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)<br>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 |
|--|--|-------------------|--------|
| <b>GENERAL PURPOSE PROBE</b><br><br>  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"> <li>• Response time less than 5 seconds</li> <li>• Probe temperature range -75 to 250 °C</li> </ul> | 133-158 (1000 mm) | 24.00  |
|  |  | 133-220 (3000 mm) | 28.00  |
|  |  | 133-222 (5000 mm) | 32.00  |
|  |  |                   |        |
| <b>FOOD SIMULANT PROBE</b><br><br>  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"> <li>• Probe temperature range -20 to 100 °C</li> </ul>              | 133-350 (1000 mm) | 32.00  |
|  |  | 133-352 (3000 mm) | 37.00  |
|  |  | 133-354 (5000 mm) | 42.00  |
|  |  |                   |        |
| <b>HEAVY-DUTY PTFE WIRE PROBE</b><br><br>  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"> <li>• Response time less than 1 second</li> <li>• Probe temperature range 75 to 250 °C</li> </ul>                  | 133-372 (1000 mm) | 14.50  |
|  |  | 133-373 (2000 mm) | 16.50  |
|  |  |                   |        |

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  | 44.00  |
| 293-020    | ThermaData Lite - yellow | 44.00  |
| 293-050    | ThermaData Lite - blue   | 44.00  |
| 293-070    | ThermaData Lite - black  | 44.00  |
| 812-510    | USB-C lead               | 4.00   |



| 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 |                          |

## 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  | 115.00 |
| 294-940                              | Stainless steel logger - 20 mm FR probe | 130.00 |
| 294-930                              | Stainless steel logger - 50 mm probe    | 125.00 |
| 294-931                              | Stainless steel logger - 100 mm probe   | 135.00 |
| 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  $\pm 0.5^{\circ}\text{C}$

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 ( $\varnothing 3.5 \times 110 \text{ mm}$ ) that conveniently folds back into the side of the instrument when not in use.

The housing includes Biomaster product protection 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 $^{\circ}\text{C}$                              |
| Resolution    | 0.1 $^{\circ}\text{C}/^{\circ}\text{F}$                        |
| Accuracy      | $\pm 0.5^{\circ}\text{C}$ (-39.9 to 124.9 $^{\circ}\text{C}$ ) |
| 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  $^{\circ}\text{C}$  with a resolution of 0.1  $^{\circ}\text{C}/^{\circ}\text{F}$  and an accuracy of  $\pm 0.5^{\circ}\text{C}$ .

Incorporating a durable water-tight seal, the DishTemp thermometer is waterproof to IP66 and is supplied complete with a FREE one point (71  $^{\circ}\text{C}$ ) 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.



IP66

| Specification                                      | DishTemp                                |
|--|---|
| Range  | 0 to 90 $^{\circ}\text{C}$              |
| Resolution   | 0.1 $^{\circ}\text{C}/^{\circ}\text{F}$ |
| Accuracy   | $\pm 0.5^{\circ}\text{C}$               |
| Battery  | 3 volt CR2032 lithium coin cell         |
| Battery life                                       | 5000 hours                              |
| Display  | Custom LCD                              |
| Dimensions   | 14 x $\varnothing 127 \text{ mm}$       |
| 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 product protection 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 product protection 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  |
| 810-952    | Air wire probe (3m)              | 8.50   |
| 810-954    | Air wire probe (1.5m)            | 8.50   |
| 810-955    | Oven penetration probe           | 8.50   |
| 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.



AUTO  
OFF

MAX/  
MIN

IP66



| 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 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  |



AUTO  
OFF

MAX/  
MIN

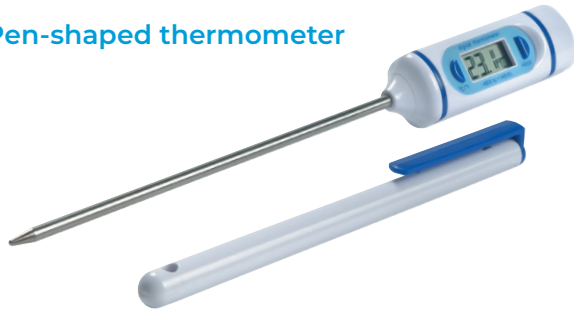
IP66



| 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

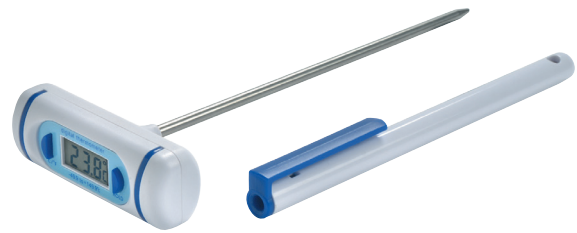


This pen-shaped thermometer measures temperature over the range of -49.9 to 149.9 °C, features a Ø3.5 x 120 mm stainless steel penetration probe and incorporates a °C/°F switch and display hold feature. Supplied with a probe cover that includes a pocket clip.

| 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 ( $\pm 0.1$  °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                  | 75.00  |
| 891-511    | 226-511 with UKAS Cert           | 96.00  |
| 226-512    | ThermaGuard 102                  | 80.00  |
| 891-512    | 226-512 with UKAS Cert           | 101.00 |
| 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         | $\pm 0.4$ °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  |

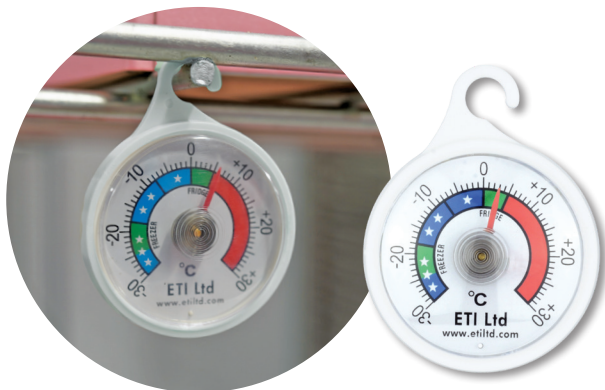
UKAS certificate applies to remote probe only



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

# FRIDGE OR FREEZER THERMOMETERS

## Ø52 mm dial thermometer

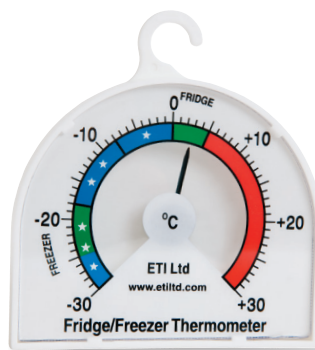


This easy-to-read fridge/freezer thermometer has a Ø52 mm dial that indicates temperature over the range of -30 to 30 °C in 1 °C divisions.

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  |

## Ø50 mm dial thermometer

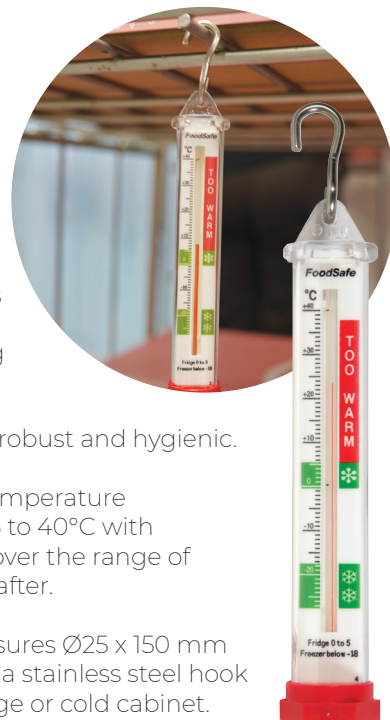


This stainless steel, fridge/freezer thermometer has a Ø50 mm dial that indicates temperature over the range of -30 to 30 °C in 1 °C divisions.

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   |

## FoodSafe fridge thermometer



The FoodSafe food simulant thermometer is more reliable than traditional thermometers for monitoring fridge temperature. It accurately measures the temperature of food inside, ensuring consistent and safe temperatures for commercial use. It's robust and hygienic.

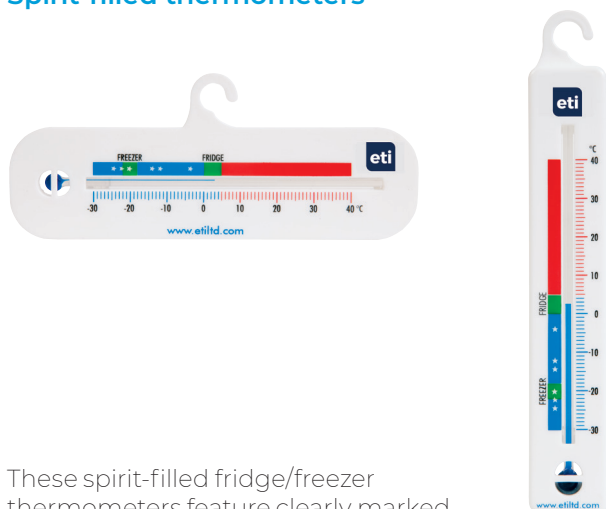
The unit indicates temperature over the range of -25 to 40°C with an accuracy of ±1°C over the range of -5 to 20°C, 2°C thereafter.

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   |

# SPIRIT-FILLED FRIDGE OR FREEZER THERMOMETERS

## 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   |

## 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  |

## 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  $\pm 1$  °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 housing and is water-resistant to IP65. It includes a variable volume control, allowing the user to set up to a maximum volume of 110 dB - ideal in busy professional kitchens.

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 is water-resistant to IP65 and features an 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 dial oven 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.



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

| Specification | Dial oven thermometer |
|---------------|-----------------------|
| Range         | 0 to 300 °C           |
| Resolution    | 10 °C                 |
| Accuracy      | ±10 °C                |
| Dimensions    | 43 x 66 x 80 mm       |
| Weight        | 49 grams              |

## 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.



IP65

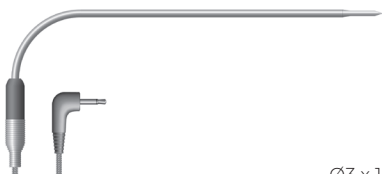

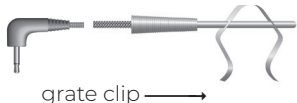



### Specification Digital Oven Thermometer

|                |                               |
|----------------|-------------------------------|
| 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         |
|---|---|--------------------------------------|----------------|
| <b>PENETRATION PROBE</b><br><br>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"> <li>• Response time less than 4 seconds</li> <li>• Probe temperature range -50 to 300 °C</li> </ul> | 810-071                              | 16.00          |
| <b>PENETRATION PROBE</b><br><br>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"> <li>• Response time less than 4 seconds</li> <li>• Probe temperature range -50 to 300 °C</li> </ul>                                 | 810-078 (114 mm)<br>810-075 (305 mm) | 15.00<br>17.00 |
| <b>OVEN/AIR PROBE &amp; CLIP</b><br><br>grate clip →<br>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"> <li>• Response time less than 4 seconds</li> <li>• Probe temperature range -50 to 300 °C</li> </ul>                   | 810-076<br>830-530 (spare clip)      | 15.00<br>2.80  |
| <b>MINIATURE NEEDLE PROBE</b><br><br>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"> <li>• Response time less than 2 seconds</li> <li>• Probe temperature range -50 to 300 °C</li> </ul>   | 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.

| 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.



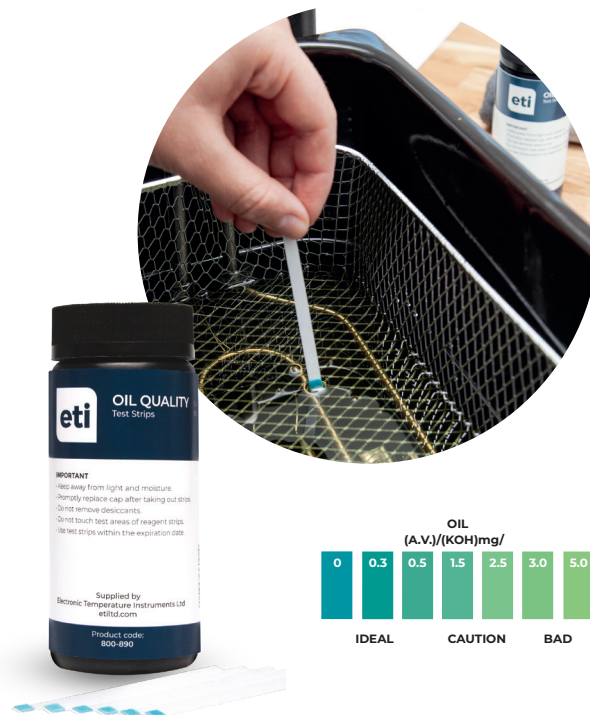
## FRYING OIL QUALITY TEST STRIPS

- 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.

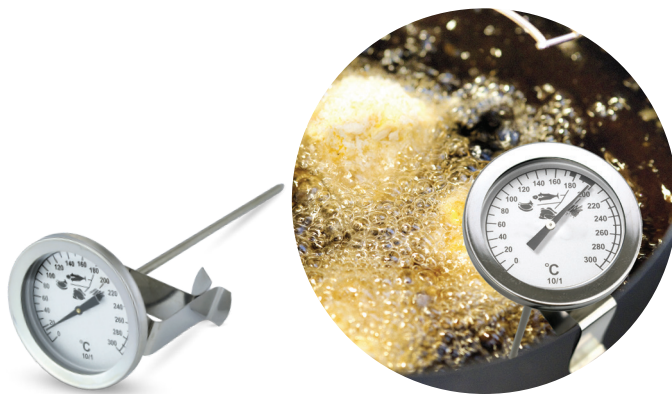
To test your fryer oil, hold the test strip by the long white end, and dip the test strip into the oil (max oil temperature 40 °C) so all of the coloured band is submerged. Hold the test strip in the oil for two seconds, then remove it and wait two minutes, next, compare the strip to the colour chart. 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  |

### 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.



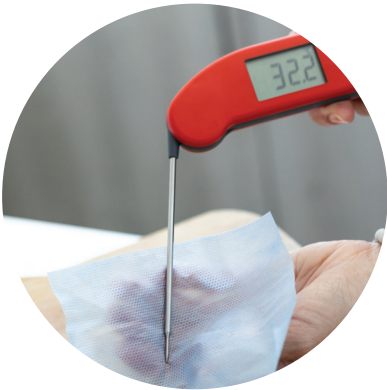
| Order code | Description                   | £ each |
|------------|-------------------------------|--------|
| 800-806    | Cook's thermometer            | 11.00  |
| 800-808    | Brass sugar & jam thermometer | 18.00  |



# 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 | 15.00  |

## Single-use Probe Wipes



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

| Order code | Description                       | £ each |
|------------|-----------------------------------|--------|
| 836-220    | Box of 100 single use Probe Wipes | 6.00   |

## 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 or 0.1 °C resolution
- Backlight display

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 instrument measures temperature over the range of -69.99 to 199.99 °C, now featuring a user selectable resolution of 0.01 or 0.1 °C and an accuracy of ±0.05 °C.

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 |
|--|----------------------------|--------|
| 222-215  | Reference Thermapen        | 140.00 |
| 830-455  | Silicone boot with magnets | 10.00  |
| 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 or 0.1 °C - user selectable           |
| Accuracy                                 | ±0.05 °C (-30 to 149.99 °C) otherwise ±0.2 °C |
| Battery                                  | 1 x 1.5 volt AAA                              |
| Battery life                             | 500 hours (without backlight)                 |
| Sensor type                              | PT100   |
| Display                                  | 9.8 mm LCD                                    |
| Dimensions                               | 19.3 x 48.2 x 156.2 mm                        |
| Weight                                   | 115 grams                                     |
| UKAS Certificate of Calibration included |   |

## 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.

| 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  |



| 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)<br>±0.1 °C (-150 to 200 °C) |
| Battery & life                           | 3 x 1.5 volt AAA - 2000 hours                              |
| Sensor type                              | PT100 1/10th DIN   |
| Display                                  | 10 mm LCD  |
| Dimensions                               | 25 x 56 x 128 mm   |
| Weight                                   | 210 grams  |
| UKAS Certificate of Calibration included |  |

## UKAS CALIBRATION

- Temperature range -100 to 250 °C
- Rapid turnaround - normally within 5 days
- Certified uncertainties (CMCs) from  $\pm 0.02$  °C
- 1 to 5-point UKAS Certificates

Our in-house UKAS accredited calibration laboratory for temperature has a wide measurement range of -100 to 250 °C with a calibration and measurement capability of 0.02 °C. The laboratory can also measure resistance up to 10 M $\Omega$  (i.e. resistance decade boxes and PT100/RTD temperature simulators) and DC voltage 0 to 100 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  $\pm 0.1$  °C (resistance) or  $\pm 0.15$  °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  $\pm 0.05$  °C.



0601



| Order code | UKAS Certificate - Temperature    | £ each |
|------------|-----------------------------------|--------|
| 890-200-5  | Instrument only standard 5-point  | 84.00  |
| 890-210-5  | Instrument & probe system 5-point | 74.00  |
| 890-215    | Checker 3-point                   | 72.00  |
| 890-230    | Test cap 1-point                  | 22.00  |
| 890-235    | Simulator 5-point                 | 84.00  |
| 890-240-3  | Data logger 3-point               | 74.00  |

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ETI are proud to be in  
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British Manufacturer

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



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