

CATERING & FOOD PROCESSING

THERMOMETERS FOR FOOD

Monitoring food temperatures is a daily requirement for any food business to ensure customer safety. Finding the best thermometer for your application will help to make these checks faster, easier and more accurate.

SAFE FOOD TEMPERATURES

All individuals responsible for food preparation should be aware of the Danger Zone. This is the optimal temperature range where harmful bacteria thrive, between 8 and 63 °C.

When storing, cooking and serving food, it's essential to prevent food from entering the Danger Zone for long periods, or it must be thrown away. Please visit our website for more information on food safety temperatures.

HACCP TEMPERATURES

Any food business in the UK is legally required to have a food safety management system that is based on the principles of HACCP (Hazard Analysis & Critical Control Point). Within this, there are several key areas where food temperatures should be monitored to reduce the risk of harmful bacteria:

Deliveries - monitoring the temperature of chilled incoming goods

Food storage - ensuring cold foods do not enter the danger zone

Food preparation - cooking or reheating food to a safe temperature

Food service - hot holding food at safe temperatures and for the correct length of time

THERMOMETERS FOR HACCP

We offer a wide range of food thermometers and probes suitable for different applications, budgets and requirements. The main features to consider when choosing a thermometer are:

Accuracy - the potential margin for error

Speed - how many seconds a reading will take

Range - the highest and lowest temperatures required

Resolution - the number of decimal places on the display

It's also important to select a design that is functional for your applications. For harsh food processing environments, it can be useful to have a robust and waterproof casing. For busy restaurants, a hold function can make taking recordings easier.



Products with this icon help you achieve a HACCP compliant system

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 $\pm 0.3^{\circ}\text{C}$ (-19.9 to 119.9 °C) $\pm 0.4^{\circ}\text{C}$ (-49.9 to 199.9 °C) otherwise $\pm 1.0^{\circ}\text{C}$.

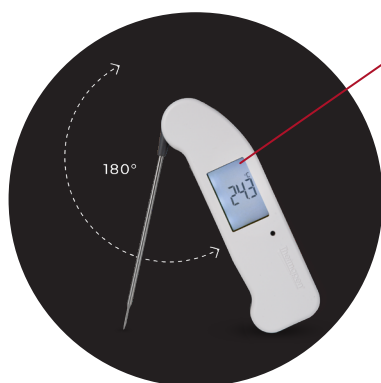
Designed for kitchen professionals

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 page 55

Patented auto-rotating display



ONE Second response time due to
improved thermocouple technology

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



Specification	Thermapen One
Range	-49.9 to 299.9 °C
Resolution	0.1 °C or 1 °C - user selectable
Accuracy	$\pm 0.3^{\circ}\text{C}$ (-19.9 to 119.9 °C) $\pm 0.4^{\circ}\text{C}$ (-49.9 to 199.9 °C) otherwise $\pm 1.0^{\circ}\text{C}$
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 ± 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.



- **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



OPTIONAL ACCESSORIES:

- Stainless steel wall bracket (832-002) screws not supplied
- Zip pouch with belt strap (830-001)
- Protective silicone boot (830-260)
- Glow-in-the-dark silicone boot with magnets (830-265)
- Protective PVC wallet with belt strap (830-110)



Order code	Description
231-217	Thermapen Classic - white
231-227	Thermapen Classic - yellow
231-237	Thermapen Classic - green
231-247	Thermapen Classic - red
231-257	Thermapen Classic - blue
830-260	Protective silicone boot
830-265	Silicone boot - glow in dark
830-110	Protective wallet
830-001	Zip pouch
832-002	Stainless steel wall bracket

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

PRO-SURFACE THERMAPEN® THERMOMETER

- Pivoting probe & swivel head for perfect contact
- Ideal for grills & hot plates
- Temperature range -49.9 to 299.9 °C
- 2 year guarantee

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 with an accuracy of ± 1 °C / 1 % of reading.

Simply open the probe and take the reading - the pivoting probe and swivel tip ensure perfect surface contact and high accuracy measurement. The Pro-Surface includes a FREE traceable certificate of calibration.

The Thermapen body is splashproof. For high temperature use you can order a protective silicone rubber boot for added thermal and drop protection.



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



- **Protective wallet**
Ideal for transporting and protecting your Thermapen thermometer. Each wallet has a secure press stud fastening and a belt-loop (830-110).



- **Supplied in a 830-001 zip pouch with belt loop**

Order code	Description
231-279	Pro-Surface Thermapen
830-260	Protective silicone boot
830-265	Silicone boot - glow in the dark
830-110	Protective wallet
832-002	Stainless steel wall bracket

Specification	Pro-Surface Thermapen
Range	-49.9 to 299.9°C
Resolution	0.1 °C or 1 °C - user selectable
Accuracy	± 0.4 °C (-49.9 to 149.9 °C) or ± 1 %
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	



THERMALITE® DIGITAL THERMOMETER

- CalCheck 0.0 °C function
- ±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 ±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 Ø3.3 x 85 mm stainless steel probe has a Ø2.0 x 14 mm reduced tip which provides faster and more accurate readings.



- **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.



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

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



Specification	ThermoLite
Range	-40 to 300 °C
Resolution	0.1 °C/°F
Accuracy	±0.5 °C (-10 to 100 °C) ±2.5 °C (200 to 300 °C) ±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	Ø3.3 x 85 mm (probe tip Ø2.0 x 14 mm)
Weight	67 grams
FREE traceable certificate of calibration included	

Order code	Description
810-305	ThermoLite thermometer

TEMPTEST® 1 & 2 THERMOMETERS

- Patented, automatic 360° rotational display
- Fast response probe, reaches temperature in just 3 seconds
- FREE traceable certificate of calibration
- Intelligent backlit display

These TempTest thermometers incorporate a large, easy-to-read digital display, with a precise read-out of temperature over the range of -49.9 to 299.9 °C with a 0.1 °C/°F resolution and an accuracy of ±0.4 °C (-49.9 to 199.9 °C). The thermometers will power off automatically after ten minutes maximising battery life, this feature can be disabled if not required.

The thermometers are housed in a waterproof IP67 case with an ergonomic rubber seal, both include Biomaster product protection to reduce bacterial growth. As well as being waterproof, the true temperature of a product can be measured in just three seconds.

Both low battery (icon) and open circuit indication are displayed, when applicable. Each TempTest is powered by two AAA batteries with a minimum life expectancy of 5000 hours in normal use without the backlight.

Each TempTest 1 thermometer is supplied with a permanently attached, pointed stainless steel food penetration probe (Ø3.3 x 80 mm) with fast response tip and FREE holster/wall bracket for safe and secure storage.



model available
see page 57



OPTIONAL ACCESSORIES:

- Protective silicone boot. Various colours available - see below
- Anti-bacterial wipes - see page 40



Order code	Description
221-910	TempTest 1 thermometer
222-910	TempTest 2 - penetration probe
830-431	Protective silicone boot - white
830-432	Protective silicone boot - yellow
830-433	Protective silicone boot - green
830-434	Protective silicone boot - red
830-435	Protective silicone boot - blue
830-437	Protective silicone boot - black

Specification	TempTest 1 & 2
Range	-49.9 to 299.9 °C
Resolution	0.1 °C/°F
Accuracy	±0.4 °C (-49.9 to 199.9 °C) otherwise ±1 °C
Battery	2 x 1.5 volt AAA
Battery life	5000 hours (normal use, without backlight)
Sensor type	K thermocouple
Display	11 mm LCD
Dimensions	TempTest 1 - 17 x 47 x 200 mm (inc. probe) TempTest 2 - 17 x 47 x 120 mm
Weight	TempTest 1 - 105 grams TempTest 2 - 140 grams
FREE traceable certificate of calibration included	

THERMAMITE® THERMOMETER & PROBE

- Simple one-button operation
- FREE traceable certificate of calibration
- Includes Biomaster product protection
- 2-year guarantee

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 thermometer incorporates an easy-to-read, LCD display with a precise read-out of temperature over the range of -50 to 300 °C with a 1 °C resolution. Low battery and open circuit indication are also displayed. The unit will power-off automatically after ten minutes, maximising battery life.

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

- **Protective silicone boot**
The Thermamite is water-resistant to IP65 when used in conjunction with this boot. Protects from accidental damage. Various colours are available - see page 14.



- **Stainless steel wall bracket & boot (832-050)**
The wall bracket stores your Thermamite safely away when not in use. Keyhole slot for hanging (screws not supplied).



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

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	

FOOD CHECK THERMOMETER & PROBE

- Ideal for HACCP procedures
- FREE traceable certificate of calibration
- Temperature range -49.9 to 299.9 °C
- Meets the European Standard EN 13485

The Food Check is designed specifically for the food and catering professional who wishes to purchase an economically priced digital thermometer. The Food Check thermometer will measure temperature quickly and accurately when monitoring cooked and chilled foods as part of HACCP and health and safety procedures.

The thermometer is housed in a user-friendly ABS case that includes Biomaster product protection which reduces bacterial growth. The Food Check features a large, easy-to-read, LCD display with open circuit and low battery indication. The instrument incorporates a simple-to-use on/off push-button and is powered by three AAA batteries that give a minimum of five years of battery life. 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. This is the ideal choice for routine food inspections.

OPTIONAL ACCESSORIES:

- Stainless steel wall bracket & white silicone boot (832-050)
- Anti-bacterial wipes - see page 40



- **Protective silicone boot**
The Food Check is water-resistant to IP65 when used in conjunction with this boot. Protects from accidental damage. Various colours are available - see page 14.



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

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	

CATERTEMP® THERMOMETER & PROBE

- High system accuracy $\pm 0.4^{\circ}\text{C}$ & 0.1°C resolution
- FREE traceable certificate of calibration
- Includes Biomaster product protection
- Display hold function

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. The CaterTemp thermometer is housed in a robust ABS case that includes Biomaster product protection to reduce bacterial growth.

The CaterTemp measures temperature over the range of -49.9 to 299.9°C with a resolution of 0.1°C . The instrument features a bright, easy-to-read LCD, displaying open circuit and low battery indication, when applicable.

The thermometer is powered by three AAA batteries that give a minimum of five years of battery life. The CaterTemp will power off automatically after ten minutes, maximising battery life.

Each thermometer is supplied with a permanently attached food penetration probe with a 130 mm pointed, stainless steel stem and one metre coiled PU lead.

CATERING



OPTIONAL ACCESSORIES:

- Stainless steel wall bracket & black silicone boot (832-053)
- Protective silicone boot - black (830-227)



Order code	Description
221-046	CaterTemp
830-227	Protective silicone boot - black
832-053	S/steel wall bracket & boot

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

CATERTEMP® METAL THERMOMETER

- Our most durable thermometer yet
- Supplied complete with heavy duty penetration probe
- FREE traceable certificate of calibration
- Waterproof to IP67

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

The CaterTemp Metal thermometer measures temperature over the range of -49.9 °C to 299.9 °C and features a large, easy-to-read, LCD display. The unit also incorporates an auto-power-off facility that automatically turns the instrument off after ten minutes, maximising battery life.

Each CaterTemp Metal thermometer is supplied with a permanently attached, water-resistant, heavy-duty, food penetration probe with a Ø3.3 x 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.



- **Stainless steel wall bracket (832-789)**
Designed to store your CaterTemp Metal safely - wherever you need it. Provides easy wall hanging. Dimensions: 122 x 67 x 44 mm
Screws are not supplied.

Order code	Description
221-800	CaterTemp Metal
832-789	Stainless steel wall bracket



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

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THERMACHECK THERMOMETER & PROBE

- Assured accuracy for the life of the thermometer
- High system accuracy $\pm 0.3^{\circ}\text{C}$
- FREE traceable certificate of calibration
- Meets the European Standard EN 13485

The ThermaCheck digital thermistor thermometer has been specifically designed for use in the catering and food processing industries to cope with routine day-to-day usage.

The instrument measures temperature over the range of -39.9 to 149.9°C with a resolution of 0.1°C and a high system accuracy (probe and thermometer) of $\pm 0.3^{\circ}\text{C}$ (-29.9 to 129.9°C). This accuracy is guaranteed for life, due to the instrument's advanced electronics.

The ThermaCheck is housed in an ergonomic, robust ABS case that includes Biomaster product protection which reduces bacterial growth. The low power consumption electronics are powered by three AAA batteries, giving the instrument a minimum battery life of five years. The auto-power-off facility turns the instrument off automatically after ten minutes, maximising battery life.

The ThermaCheck thermometer is supplied complete with a permanently attached food penetration probe with a 130 mm stainless steel stem and one metre coiled PU lead.



OPTIONAL ACCESSORIES:

- Protective silicone boot.
Various colours are available - see below
- Stainless steel wall bracket (832-050)
& white silicone boot (screws not supplied)



Order code	Description
226-042	ThermaCheck
830-221	Protective silicone boot - white
830-222	Protective silicone boot - yellow
830-223	Protective silicone boot - green
830-224	Protective silicone boot - red
830-225	Protective silicone boot - blue
830-227	Protective silicone boot - black
832-050	S/steel wall bracket & boot

Specification	ThermaCheck
Range	-39.9 to 149.9°C
Resolution	0.1°C
Accuracy	$\pm 0.3^{\circ}\text{C}$ (-29.9 to 129.9°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	220 grams
FREE traceable certificate of calibration included	

THERMA 1T THERMOMETER

- High accuracy $\pm 0.2\text{ }^{\circ}\text{C}$
- FREE traceable certificate of calibration
- High accuracy type T thermocouple probe socket
- Includes Biomaster product protection

The Therma 1T utilises a type T thermocouple sensor which offers both fast response and a measurement range of -100 to $400\text{ }^{\circ}\text{C}$ with a $0.1\text{ }^{\circ}\text{C}$ resolution. Each unit is housed in a robust ABS case that includes Biomaster product protection that reduces bacterial growth.

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

Below is a small selection of our high accuracy ($\pm 0.2\text{ }^{\circ}\text{C}$) type T thermocouple probes, for alternative probes contact our sales team or visit our website.



Order code	Description
221-107	Therma 1T
830-221	Protective silicone boot - white
832-050	S/steel wall bracket & boot
The Therma 1T is exclusive of probe	



model available
see page 59









Fast response probe (127-159)

Specification	Therma 1T
Range	-100 to $400\text{ }^{\circ}\text{C}$
Resolution	$0.1\text{ }^{\circ}\text{C}$ to $300\text{ }^{\circ}\text{C}$ thereafter $1\text{ }^{\circ}\text{C}$
Accuracy	$\pm 0.2\text{ }^{\circ}\text{C}$ $\pm 0.1\%$ of reading
Battery & life	3 x 1.5 volt AAA - 10000 hours
Sensor type	T thermocouple
Display	12 mm LCD
Dimensions	25 x 56 x 128 mm
Weight	130 grams
FREE traceable certificate of calibration included	

CATERING

HIGH ACCURACY TYPE T THERMOCOUPLE PROBES

		Order code
PENETRATION PROBE   $\varnothing 3.3 \times 130\text{ mm}$	This stainless steel penetration probe is strong, versatile and ideal for measuring liquids and semi-solids. <ul style="list-style-type: none">• Response time less than 2 seconds• Probe temperature range -75 to $250\text{ }^{\circ}\text{C}$	127-160 327-160 (coiled lead)
FAST RESPONSE PROBE   $\varnothing 3.3 \times 100\text{ mm}$	This reduced tip ($\varnothing 1.8 \times 25\text{ mm}$), fast response, stainless steel penetration probe is ideal for liquids or semi-solids i.e. soft rubber and other similar materials. <ul style="list-style-type: none">• Response time less than 2 seconds• Probe temperature range -75 to $250\text{ }^{\circ}\text{C}$	127-159 327-159 (coiled lead)
AIR OR GAS PROBE   $\varnothing 4.5 \times 130\text{ mm}$	This stainless steel, fast response probe is ideal for measuring air temperature in chill cabinets, fridges, freezers, storage areas and similar. <ul style="list-style-type: none">• Response time less than 1 second• Probe temperature range -75 to $250\text{ }^{\circ}\text{C}$	127-300 327-300 (coiled lead)

Please note: the above type T thermocouple probes offer a high accuracy of $\pm 0.2\text{ }^{\circ}\text{C}$ over the range of -20 to $70\text{ }^{\circ}\text{C}$

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 ± 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 pages 86 and 87.



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
see page 60

Order code	Description
226-040	Therma 20
860-120	Professional catering kit
174-166	Thermistor penetration probe
286-001	Thermistor test cap -18 °C
286-002	Thermistor test cap 0 °C
286-003	Thermistor test cap 3 °C
286-004	Thermistor test cap 70 °C
286-005	Thermistor test cap 100 °C
830-221	Protective silicone boot - white
832-050	S/steel wall bracket & boot
Exclusive of probe when purchased as a unit only	

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



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. Type T thermocouple probes are available on page 84, and thermistor probes are available on pages 86-87.

- 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
see page 61



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
227-022	Therma 22*
860-125	Food hygiene kit
232-041	Therma 22 Plus*
177-166	Type T penetration probe
174-266	Thermistor penetration probe

*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



THERMA 20 METAL THERMOMETER

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

The Therma 20 Metal waterproof thermometer offers IP67 protection and is housed in a robust extruded aluminium case. The thermometer utilises state of the art electronic circuitry, designed for reliability and ease of use and can be submerged 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 instrument features a large, easy-to-read, LCD display. The unit also incorporates an auto-power-off facility that automatically turns the instrument off after ten minutes, maximising battery life.

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

The Therma 20 Metal incorporates an easy-to-use waterproof Lumberg screw-locking type connector, allowing a wide range of interchangeable thermistor probes to be used. We offer an extensive range of probes, see pages 86 and 87 for details.



● Stainless steel wall bracket (832-789)

Stores your Therma 20 Metal safely and helps avoid accidental damage. Provides easy wall hanging. Dimensions 44 x 67 x 122 mm. Screws not supplied.



Order code	Description
221-700	Therma 20 Metal
832-789	Stainless steel wall bracket
174-266	Penetration probe

The Therma 20 Metal is exclusive of probe

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

FREE traceable certificate of calibration included

THERMA K METAL THERMOMETER

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

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

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

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



OPTIONAL ACCESSORIES:

- Stainless steel wall bracket - screws not supplied (832-789)
- Anti-bacterial wipes - see page 40

Penetration probe (143-162)

- **Choice of probes**
Conveniently located at the top of the instrument is the thermocouple probe socket that allows a wide range of interchangeable, thermocouple type K probes to be connected to the instrument. We offer an extensive range of probes, see pages 77 to 83 for details.



Order code	Description
221-900	Therma K Metal
143-162	Penetration probe
832-789	Stainless steel wall bracket
The Therma K Metal is exclusive of probe	



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

SAF-T-LOG® RECORDING THERMOMETER

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

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

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

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

Housed in a durable, IP66/67 waterproof case with a choice of interchangeable type K thermocouple probes, the Saf-T-Log can be used for a wide variety of applications. The thermometer includes a high contrast 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



Penetration probe
(143-162)

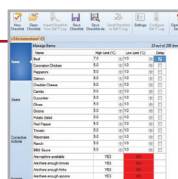
- Protective silicone boot. Various colours are available - see below for details

SAF-T-LOG SOFTWARE

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

CUSTOMISED CHECKLISTS

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



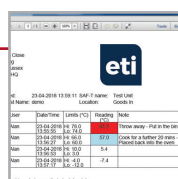
CORRECTIVE ACTIONS

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



REPORT GENERATOR

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



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

Order code	Description
292-701	Saf-T-Log
143-162	Penetration probe
830-231	Protective silicone boot - white
830-232	Protective silicone boot - yellow
830-233	Protective silicone boot - green
830-234	Protective silicone boot - red
830-235	Protective silicone boot - blue
830-257	Protective silicone boot - black
832-015	Stainless steel wall bracket

FREE traceable certificate of calibration included

THERMAQ® 2 THERMOMETER

- Simultaneously measures four probe temperatures
- Audible alarm with variable volume control
- Wide temperature range -99.9 to 1372 °C
- Waterproof housing offers IP67 protection

The ThermaQ 2 thermometer allows the user to simultaneously use four type K thermocouple probes whilst displaying current temperatures and the maximum and minimum recorded temperatures. This allows the user to monitor multiple food items and the oven air temperature at the same time. It includes programmable high and low alarms for all four channels with easy-to-use buttons and an alarm volume of up to 100 decibels.

Measuring temperature over the range of -99.9 to 299.9 °C with a 0.1 °C resolution or 300 to 1372 °C with a 1 °C resolution. The unit features a large, easy-to-read LCD display with °C/°F, which cycles from T1 & T2 to T3 & T4, max/min, open circuit, low battery indication, and a user selectable backlight.

The instrument is housed in an ergonomic, ABS case that includes Biomaster product protection to reduce bacterial growth. An integrated rubber seal ensures complete water resistance and helps reduce the possibility of damage in harsh environments.

We offer an extensive range of interchangeable type K thermocouple probes for a variety of different applications, see below and pages 77 to 83.



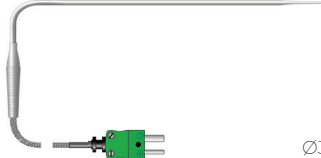





Shown with 830-258 silicone boot (boot incorporates a built-in stand & magnet)



Specification	ThermaQ 2
Range	-99.9 to 1372 °C
Resolution	0.1 °C to 299.9 °C thereafter 1 °C
Accuracy	±0.4 °C ±0.1 % of reading
Battery & life	3 x 1.5 volt AAA - 3000 hours
Sensor type	K thermocouple
Display	Custom LCD
Dimensions	32 x 71 x 142 mm
Weight	230 grams
FREE traceable certificate of calibration included	

Order code	Description
231-052	ThermaQ 2
830-258	Protective silicone boot - black
832-015	Stainless steel wall bracket
830-278	High temp coloured probe rings (8 pk)
The ThermaQ 2 is exclusive of probes	

		Order code
Q SERIES AIR PROBE & CLIP  grate clip → Ø3.5 x 50 mm 	This oven/air probe is ideal for monitoring air temperatures. Using the grate clip provided, attach the probe to an oven rack/shelf. Supplied with a 1.2 metre stainless steel braided PTFE lead. <ul style="list-style-type: none"> • Response time less than 4 seconds • Probe temperature range -50 to 250 °C 	133-645 830-530 (spare clip)
Q SERIES SMOKEHOUSE COOKING PROBE  Ø3.5 x 172 mm 	This right angled stainless steel penetration probe is ideal for continuous monitoring during cooking processes. Supplied with a 1.2 metre stainless steel braided PTFE lead. <ul style="list-style-type: none"> • Response time less than 4 seconds • Probe temperature range -50 to 250 °C 	133-605
Q SERIES PENETRATION PROBES  Ø3.5 x 60, 115 or 305 mm 	These stainless steel penetration probes are ideal for continuous monitoring in ovens. Supplied with a 1.2 metre stainless steel braided PTFE lead. <ul style="list-style-type: none"> • Response time less than 4 seconds • Probe temperature range -50 to 250 °C 	133-635 (60 mm) 133-615 (115 mm) 133-625 (305 mm)

For high temperature Q Series probes rated to +350 °C, replace the last digit (5) of the order code with the number 0

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 65.

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
860-035	Sous Vide Premium thermometer kit
600-470	Additional Sous Vide foam/tape
FREE traceable certificate of calibration included	

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

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
860-036	Sous Vide Standard thermometer kit
600-470	Additional Sous Vide foam/tape
FREE traceable certificate of calibration included	

SOUS VIDE THERMAPEN® THERMOMETER

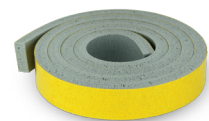
- Miniature needle probe for sous vide cooking
- High accuracy $\pm 0.4^{\circ}\text{C}$

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 $\varnothing 1.1 \times 60 \text{ mm}$ reduced tip, that conveniently folds back through 180° into the side of the instrument when not in use.

Please Note: The probe tip is small in diameter and should be used with care.

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



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

Order code	Description
231-011	Sous Vide Thermapen
600-470	Sous Vide foam/tape
830-001	Zip pouch



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	

THERMASTICK® THERMOMETER

- Reduced tip for faster response
- Waterproof to IP66

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

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

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

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



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

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.



Order code	Description
810-421	ThermaProbe thermometer

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

WATERPROOF POCKET-SIZED THERMOMETER

- Includes max/min recording function
- Waterproof to IP66/67

This waterproof thermometer 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 and at the back of the instrument a discreet °C/°F and reset button.

The unit incorporates a Ø2.5 x 122 mm stainless steel food penetration probe. This waterproof thermometer incorporates the latest microprocessor technology, designed for reliability and ease of use in routine day-to-day catering, food preparation and industrial applications.

Each unit is supplied with a protective probe cover that incorporates a pocket clip and wall-mounting keyhole slot.



OPTIONAL ACCESSORY:

- Protective silicone boot protects from accidental damage (830-275)



Order code	Description
810-275	Waterproof thermometer
830-275	Protective silicone boot

Specification	Waterproof pocket-sized
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	3 volt CR2032 lithium coin cell
Battery life	5000 hours
Sensor type	Thermistor
Display	8 mm LCD
Dimensions	15 x 26 x 200 mm
Weight	25 grams

WATERPROOF T-SHAPED THERMOMETERS

- Robust & heavy-duty, optional longer probe
- Max/min memory & display hold functions

These easy-to-use, digital T-shaped waterproof thermometers offer IP66/67 protection and incorporate a reduced tip probe that is ideal for heavy-duty applications.

Measuring temperature over the range of -49.9 to 149.9 °C with a 0.1 °C resolution, the thermometer will power off automatically after fifteen minutes, maximising battery life.

Each unit is housed in a robust 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. The waterproof thermometers feature max/min memory and display hold functions.



Order code	Description
810-285	T-shaped - 125 mm probe
810-287	T-shaped - 300 mm probe

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

POCKET-SIZED THERMOMETERS

Pen-shaped thermometer

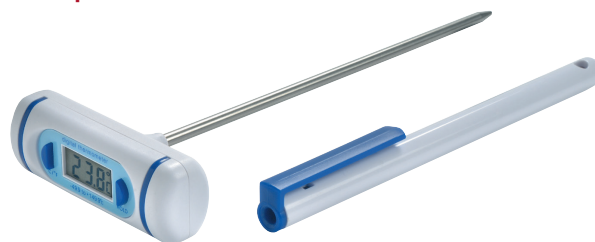


This pen-shaped thermometer measures temperature over the range of -49.9 to 149.9 °C, features a Ø3.5 x 120 mm stainless steel penetration probe and incorporates a °C/°F switch and display hold feature. Supplied with a probe cover that includes a pocket clip.

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
810-260	Pen-shaped thermometer

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
810-265	T-shaped thermometer

SUPER-FAST MINI THERMOMETER

- Fast response probe, auto-on function
- Max/min memory & display hold

The Super-Fast Mini is a pocket-sized, water-resistant IP65 thermometer that measures temperature over the range of -39.9 to 149.9 °C with a 0.1 °C/°F resolution. The instrument turns on automatically when the probe cover is removed, allowing for quick, easy temperature measurements.

The thermometer incorporates a fast response Ø2.5 x 73 mm stainless steel penetration probe with reduced tip and features max/min and hold functions.

Each unit is powered by a CR2032 lithium coin cell battery and supplied with a probe cover with integral pocket clip.



- Reduced tip for fast response

Order code	Description
810-279	Super-Fast Mini thermometer



Specification	Super-Fast Mini
Range	-39.9 to 149.9 °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 - 5000 hours
Sensor type	Thermistor
Display	8 mm LCD
Dimensions	Ø25 x 150 mm
Weight	20 grams

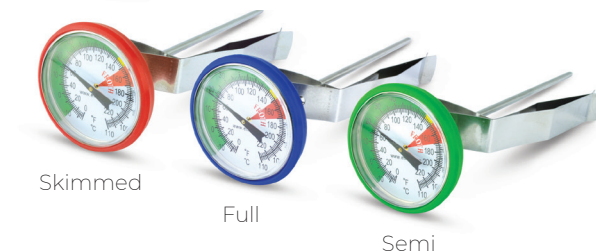
MILK FROTHING THERMOMETERS

- 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
800-810	Ø25 x 130 mm milk dial
800-820	Ø45 x 130 mm milk dial
800-800	Ø45 x 175 mm milk dial
800-830	Ø45 x 175 mm milk dial - pack of 3
830-220	Ø4 mm probe holder clip



- **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.

CONFECTIONERY & JAM THERMOMETERS

Cook's stainless steel thermometer



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 thermometer's stainless steel casing incorporates a retaining clip and measures 50 x 240 mm plus a 65 mm plastic handle.

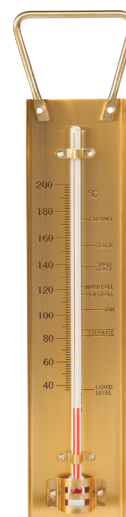
The thermometer's scale is clearly marked for hard crack, soft crack, hard ball, soft ball, thread, jam, caramel, sterilising and deep fry.

Order code	Description
800-806	Cook's thermometer

Brass sugar & jam thermometer

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
800-808	Brass sugar & jam thermometer

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

810-927 Multi-Function thermometer

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

810-950 EcoTemp thermometer & probe
 810-951 Replacement penetration probe
 810-952 Air wire probe (3m)
 810-954 Air wire probe (1.5m)
 810-955 Oven penetration probe
 830-215 Protective silicone boot - white
 830-100 Protective wallet

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

GOURMET THERMOMETER

- Water-resistant with folding probe
- Includes CalCheck 0.0 °C function
- Ideal for HACCP procedures
- Accuracy of ± 0.5 °C

The water-resistant 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 measures temperature over the range of -39.9 to 149.9 °C with a 0.1 °C/°F resolution and incorporates two moulded push buttons, on/off and hold.

Each unit incorporates a stainless steel, food penetration probe (Ø3.5 x 110 mm) that conveniently folds back into the side of the instrument when not in use, rotating through 180°, allowing the user to transport the instrument safely. The Gourmet includes Biomaster product protection that reduces bacterial growth, ideal for routine day-to-day food and catering applications. Available in six colours, ideal for different food types or preparation areas.



- **CalCheck 0.0 °C function**
The Gourmet 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.



- Raw meat
- Cooked meat
- Salad & fruit products
- Vegetable products
- Raw fish & shellfish
- Bakery & dairy products



OPTIONAL ACCESSORIES:

- Protective PVC wallet with belt strap (830-110)
- Stainless steel wall bracket (832-002) (screws not supplied)
- Anti-bacterial Probe Wipes - see page 40 for details

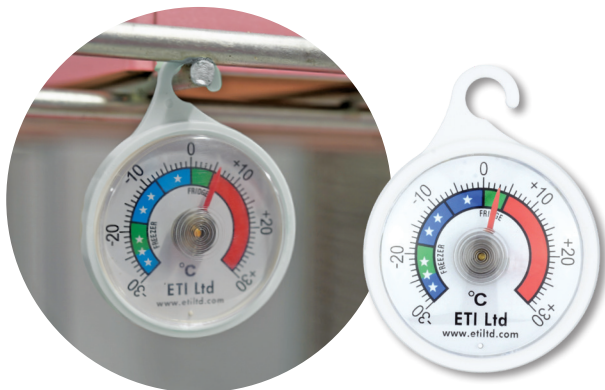


Order code	Description
810-730	Gourmet thermometer - white
810-732	Gourmet thermometer - yellow
810-733	Gourmet thermometer - green
810-734	Gourmet thermometer - red
810-735	Gourmet thermometer - blue
810-736	Gourmet thermometer - brown
830-110	Protective wallet
830-001	Zip pouch
832-002	Stainless steel wall bracket

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

FRIDGE OR FREEZER THERMOMETERS

Ø52 mm dial thermometer

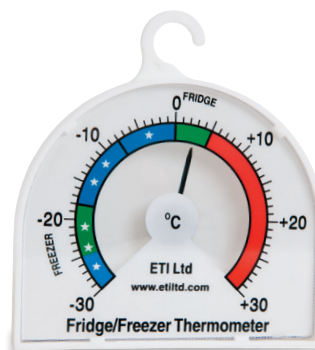


This easy-to-read fridge/freezer thermometer has a Ø52 mm dial that indicates temperature over the range of -30 to 30 °C in 1 °C divisions.

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
800-100	Ø52 mm dial thermometer
800-101	Ø52 mm dial - box of 20

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
800-000	Ø70 mm dial thermometer
800-001	Ø70 mm dial - box of 10

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.

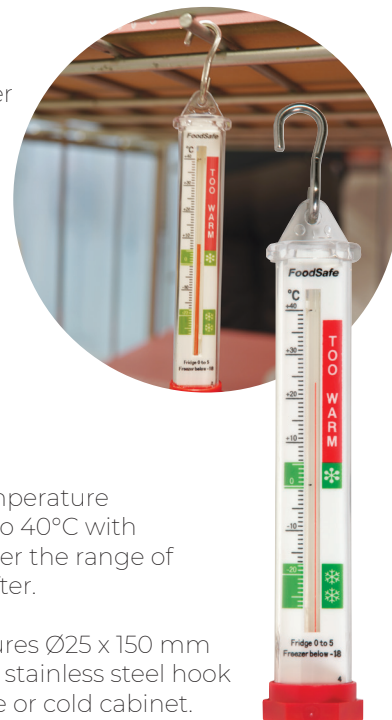
Order code	Description
800-923	Ø50 mm dial thermometer

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.

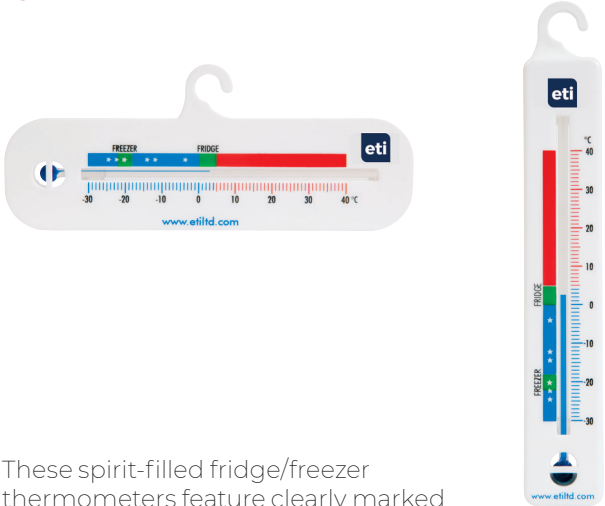
Each FoodSafe measures Ø25 x 150 mm and is supplied with a stainless steel hook for hanging in a fridge or cold cabinet.



Order code	Description
803-900	FoodSafe thermometer

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
803-000	Vertical spirit-filled
803-050	Horizontal spirit-filled

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
803-925	Clear spirit-filled thermometer
803-930	Clear spirit-filled - box of 10

DIGITAL FRIDGE THERMOMETER

- Energy saving light sensor - 5 years of battery life
- Food safety zone indicator

This water-resistant (IP65) fridge thermometer incorporates a large and clear digital display that indicates 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 fridge 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
810-251	Digital fridge thermometer

Specification	Digital fridge
Range	-9.9 to 49.9 °C
Resolution	0.1 °C
Accuracy	±1 °C
Battery	3 volt CR2032 lithium coin cell
Battery life	10000 hours
Display	Custom LCD
Dimensions	26 x 45 x 73 mm
Weight	40 grams

FRIDGE OR FREEZER THERMOMETER

- Dual sensors for room & appliance temperatures
- Programmable high/low audible alarm

This max/min and alarm fridge or freezer thermometer indicates temperature over the range of -24.9 to 69.9 °C with a resolution of 0.1 °C/°F and an accuracy of ±1 °C.

The thermometer features a clear LCD display, max/min memory function to record the highest and lowest temperatures 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.

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.

Order code	Description
810-225	Digital fridge or freezer



Remote probe

Specification Digital fridge or freezer

Range	-24.9 to 69.9 °C
Resolution	0.1 °C/°F
Accuracy	±1 °C
Battery	3 volt CR2032 lithium coin cell
Battery life	3000 hours
Display	Custom LCD
Dimensions	16 x 50 x 82 mm
Weight	50 grams

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
810-210	Fridge or freezer thermometer
891-210	810-210 with UKAS certificate

UKAS certificate applies to remote probe only



Remote probe

Specification Digital fridge or freezer

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

THERMAGUARD® HIGH ACCURACY THERMOMETERS

- Two models available - single or dual external sensors
- Optional UKAS Calibration Certificate available
- Programmable high & low audible alarms
- Records the max/min temperature

These high accuracy fridge or freezer thermometers feature a large LCD display, which simultaneously display the current and max/min recorded temperatures. The ThermaGuard measures temperature over the range of -39.9 to 49.9 °C (external sensor) with 0.1 °C/°F (switchable) with an accuracy of ± 0.4 °C.

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.

Each ThermaGuard is housed in a splashproof IP54 ABS case and is powered by two AA batteries with a battery life expectancy in excess of three years.

Both ThermaGuard models feature a CalCheck 0.0 °C (± 0.1 °C) function that allows the user to verify the accuracy of the thermometer at any time, giving confidence that measurements are accurate.



- Two models available - which one for your application?

The ThermaGuard 101 incorporates two temperature sensors; a remote water-resistant probe with a two metre PVC lead for monitoring the appliance temperature and an internal sensor to monitor room temperature. The ThermaGuard 102 incorporates two remote water-resistant probes, both with two metre PVC leads for monitoring dual appliances. Each remote probe can be mounted onto the internal wall of the fridge using the ABS plastic probe mounting bracket kit supplied.



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- 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.



- FREE wall bracket included

Each ThermaGuard is supplied with an ABS plastic wall bracket that incorporates a built-in foot stand, hook for hanging and screw thread for tripod mounting.

Magnetic mount (830-800)



Order code	Description
226-511	ThermaGuard 101
891-511	226-511 with UKAS Cert
226-512	ThermaGuard 102
891-512	226-512 with UKAS Cert
830-880	Protective silicone boot - black
832-590	ABS wall bracket
830-800	Magnetic mount

UKAS certificate applies to remote probe(s) only

Specification	ThermaGuard
Range - internal	-19.9 to 49.9 °C (101 model only)
Range - external	-39.9 to 49.9 °C
Resolution	0.1 °C/°F
Accuracy	± 0.4 °C
Battery	2 x 1.5 volt AA
Battery life	25000 hours (normal use, without alarm)
Sensor type	Thermistor
Display	Custom LCD
Dimensions	29 x 73 x 96 mm
Weight	165 grams

Optional UKAS certificate of calibration available

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
800-809	Ø55 mm dial oven thermometer

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
800-804	Ø45 mm meat dial thermometer

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
800-884	Ø60 mm meat dial thermometer

Ø50 MM FRYING THERMOMETER

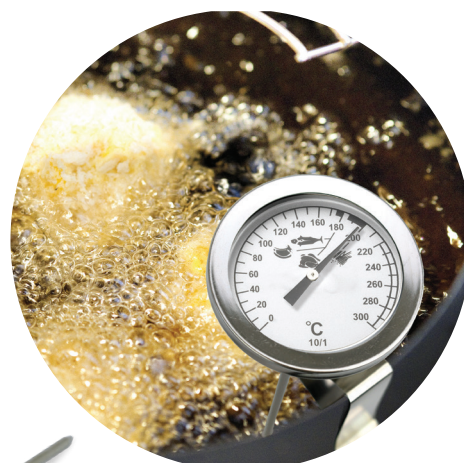
- Indicates temperature over the range of 0 to 300°C
- Marked for meat, poultry and fish and chips

This frying thermometer incorporates a Ø50 mm dial and a pointed, stainless steel Ø4 x 150 mm probe. The frying thermometer 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.

Simply insert the thermometer stem into the oil for an accurate temperature reading. The dial is clearly marked for meat, poultry, fish and chips.

Each unit is supplied with a stainless steel probe holder clip, ideal for clipping onto the side of pots and pans to hold in place a temperature probe.



Order code	Description
800-805	Frying thermometer
830-220	Ø4 mm probe holder clip

- Ø4 mm probe holder clip (830-220)

FRYING OIL QUALITY TEST STRIPS

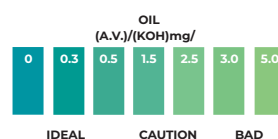
- Inexpensive, no sample preparation or special training required
- Use in cold oil under 40 °C

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
800-890	Frying Oil Quality Test Strips x 100



DOT - DIGITAL OVEN THERMOMETER

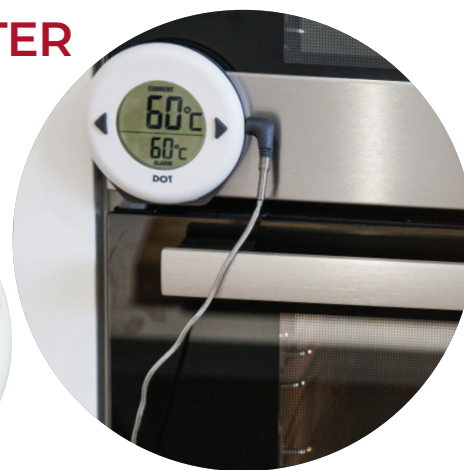
- Programmable high alarm
- Large backlit LCD display

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

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

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

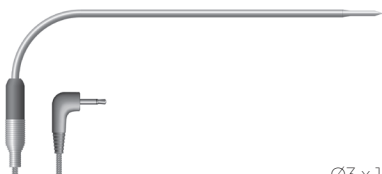

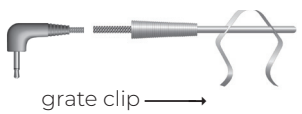

Each unit is supplied with a 114 mm penetration probe (810-078) with a 1.2 metre stainless steel braided lead. See below for full probe specification and alternative probes.



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

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

DOT & CHEFALARM® NTC THERMISTOR PROBES

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

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.

See opposite page for full probe specification.

Order code	Description
810-041	ChefAlarm - white
830-157	Protective zip wallet



- **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

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
806-201	TimeWash timer



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

DIGITAL KITCHEN TIMERS

Countdown/up timer - mins & secs



This countdown/up timer incorporates a louder than average 70 dB audible alarm. The timer is fully programmable, allowing the user to set the time up to 99 minutes and 59 seconds.

The unit 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.

Order code	Description
806-101	Countdown/up timer

Countdown/up timer - hours, mins & secs



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

The unit 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.

Order code	Description
806-105	Countdown/up timer

Water-resistant countdown timer



This countdown timer is water-resistant to IP65 and features a large digital display and 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 timer incorporates magnetic pads and a keyhole slot for wall-mounting or attaching to an appliance. The unit measures 22 x 89 x 130 mm and is powered by two AAA batteries.

Order code	Description
806-150	Water-resistant countdown timer

Extra Big & Loud timer



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.

When a countdown alarm sounds, the count up timer starts so you will see how much time elapses after your alarm. The memory keeps your last countdown setting. The timer incorporates 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.

Order code	Description
806-160	Extra Big & Loud timer

DISHTEMP® & DISHTEMP® BLUE THERMOMETERS

- Simulates maximum plate surface temperatures
- Waterproof to IP66
- HACCP compatible
- FREE traceable certificate of calibration

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

The instrument indicates temperature over the range of 0 to 90 °C with a resolution of 0.1 °C/°F and an accuracy of ±0.5 °C. Incorporating a durable water-tight seal, the DishTemp and DishTemp Blue thermometer is waterproof to IP66 and is supplied complete with a FREE one point (71 °C) traceable certificate of calibration.

The DishTemp Blue *Bluetooth®* model transmits temperature data to your iOS, Android or Bluetooth wireless device via a secure connection of up to 6 metres. Specifically designed to save time, paper and eliminate human error when recording temperature cycles.

A SDK is available upon request (DishTemp Blue only).



- **Stainless steel wall bracket (832-280)**
This handy, stainless steel, wall-mounted thermometer holder lets you store your DishTemp or DishTemp Blue thermometer safely - wherever you need it.



Order code	Description
810-280	DishTemp thermometer
810-289	DishTemp Blue thermometer
832-280	Stainless steel wall bracket

Specification	DishTemp & DishTemp Blue
Range	0 to 90 °C
Resolution	0.1 °C/°F
Accuracy	±0.5 °C
Battery	3 volt CR2032 lithium coin cell
Battery life	5000 hours (DishTemp) 40 hours (DishTemp Blue)
Display	Custom LCD
Bluetooth module	BLE (DishTemp Blue Only)
Dimensions	14 x Ø127 mm
Weight	120 grams
FREE traceable certificate of calibration included	

Please note: BLE thermometers have a range of 50 metres depending on the user's smart device make and model. Environmental conditions may also affect the signal strength.

ANTI-BACTERIAL WIPES

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.

Single-use Probe Wipes

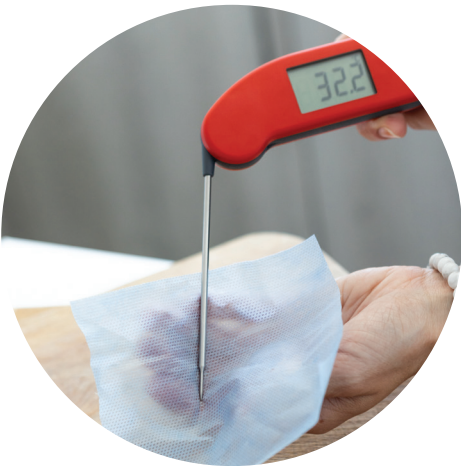


Order code	Description
836-220	Box of 100 single-use Probe Wipes

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

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
836-050	Carton x 6 tubs of Probe Wipes
832-305	S/steel wall bracket for single tub

ACCESSORIES

Wall brackets

These handy, stainless steel or ABS wall brackets allow users to store specific thermometers safely when not in use (screws not supplied).



Order code	Description
832-015	WP Therna series s/s wall bracket
832-050	Therna series s/s wall bracket & boot
832-590	ThermaGuard/Wi-Fi ABS wall bracket

Protective silicone boots

Protect your instruments against accidental damage by fitting them with a protective boot. We offer a wide range of protective silicone boots tailored to fit most of our instruments. Selected boots are available in red, yellow, blue, green, black and white.



Order code	Description
830-221	Therma series - white*
830-231	WP Therna series - white*
830-258	WP Therna series inc. magnet
830-260	Thermapen Classic
830-455	Thermapen One
830-270	ThermaData Logger
830-431	TempTest 1 & 2 - white*
830-210	BlueTherm One
830-880	ThermaGuard/ThermaData Wi-Fi

*For other colours see page 9 for TempTest, page 14 for Therna Series or page 20 for Waterproof Therna Series

Waterproof protective pouches

These fully waterproof protective pouches are manufactured from flexible PVC that can be used to protect a variety of instruments in damp or wet environments. Each pouch measures 125 x 230 mm.

The 830-410 is supplied with a single integral lead, thermocouple (T/C) plug and socket. The 830-411 with a single integral lead, thermistor plug and socket and the 830-442 with dual integral leads, thermocouple (T/C) plugs and sockets. For more information contact our sales office or visit our website.



Order code	Description
830-410	PVC pouch K T/C lead
830-442	PVC pouch & 2 K T/C leads
830-411	PVC pouch & thermistor lead

Temperature log book

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



Order code	Description
831-100	A5 temperature log book
831-105	A5 log book - pack of 10