

THERMOMETERS FOR HACCP COMPLIANCE



2025

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

Since our launch 42 years ago in 1983, Electronic Temperature Instruments Ltd (ETI) has developed a reputation as a British manufacturer and supplier of quality and value-for-money instrumentation.

PRODUCT GUARANTEE



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

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

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

QUALITY

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

HOW TO ORDER

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

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

FREE UK MAINLAND DELIVERY WHEN YOU SPEND £50 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 £49.99	£6.00
Order value £50 or above	FREE OF CHARGE
Next day via carrier to UK mainland address	
Anytime next day - add to the above prices	£6.00
Before noon - add to the above prices	£15.00
Before 10:30am - add to the above prices	£20.00
Saturday am delivery - add to the above prices	£34.00

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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

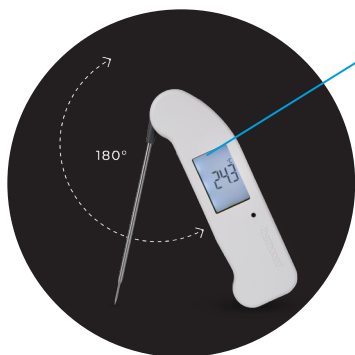
The Thermapen One is currently the fastest instant-read thermometer on the market, reading temperatures in just one second. Accurate to ± 0.3 °C (-19.9 to 119.9 °C) ± 0.4 °C (-49.9 to 199.9 °C) otherwise ± 1.0 °C.

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 2,000 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



Auto-Intelligent backlight - improved LCD in cool white

- Improved 0.3 °C accuracy



model available - see our website for details.

Patented auto-rotating display



ONE Second response time due to improved thermocouple technology



NEW ACCESSORIES see page 5



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
830-130	Thermapen pouch - charcoal grey	6.80
830-131	Thermapen pouch - beige	6.80
830-140	Thermapen holster - charcoal grey	5.80
830-141	Thermapen holster - beige	5.80
830-455	Silicone cover - glow in the dark	10.00
830-470	Thermapen magnetic band with lanyard	5.50
832-002	Stainless steel wall bracket	13.00

Specification	Thermapen One
Range	-49.9 to 299.9 °C
Resolution	0.1 °C or 1 °C - user selectable
Accuracy	± 0.3 °C (-19.9 to 119.9 °C) ± 0.4 °C (-49.9 to 199.9 °C) otherwise ± 1.0 °C
Battery	1 x 1.5 volt AAA
Battery life	2,000 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 (Ø3.3 x 115 mm) that conveniently folds back through 180° into the side of the instrument when not in use.

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

- **Pro-Surface Thermapen®**

The Pro-Surface Thermapen thermometer measures the temperature of grills, hotplates and other surfaces over the range of -49.9 to 299.9 °C with a user-selectable resolution of 0.1 or 1 °C.

Simply open the probe and take the reading - the pivoting probe and swivel tip ensure perfect surface contact and high accuracy measurement.



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



- **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	80.00
830-260	Protective silicone cover	7.00
830-130	Thermapen pouch - charcoal grey	6.80
830-131	Thermapen pouch - beige	6.80
830-140	Thermapen holster - charcoal grey	5.80
830-141	Thermapen holster - beige	5.80
830-260	Protective silicone cover	7.00
830-265	Silicone cover - glow in dark	9.50
830-470	Thermapen magnetic band with lanyard	5.50
832-002	Stainless steel wall bracket	13.00



Specification	Thermapen Classic/Pro-Surface
Range	-49.9 to 299.9 °C
Resolution	0.1 °C or 1 °C - user selectable
Accuracy	±0.4 °C (-49.9 to 199.9 °C) otherwise ±1 °C*
Battery	2 x 3 volt CR2032 lithium coin cell
Battery life	1,500 hours
Sensor type	K thermocouple
Display	14.5 mm LCD
Dimensions	19 x 47 x 153 mm
Weight	97 grams

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

THERMAPEN® IR THERMOMETER

- Patented, automatic 360° rotational display
- Adjustable emissivity for different surfaces

The Thermapen IR combines two advanced ETI products: the RayTemp 2 infrared thermometer and the Thermapen thermometer. Now available in red.

Housed in a durable PC/ABS case with Biomaster product protection to reduce bacterial growth, it features a motion-sensing sleep mode that conserves battery life by turning the instrument on or off when picked up or set down.

The thermometer has a target ratio of 5:1, so should be positioned as close to the target as possible for accurate readings. The default emissivity is 0.95, but can be adjusted between 0.1 and 1 via the mode button where can also access max/min temperature function.

When the penetration probe is open, the thermometer will read internal temperatures using the probe. When the probe is closed, simply press the scan button to display the surface temperature.

Order code	Description	£ each
228-065	Thermapen IR - white	84.00
228-045	Thermapen IR - red	84.00
228-114	Thermapen IR with air probe	99.00
830-480	Protective silicone cover	9.00
830-001	Zip pouch	6.80
832-002	Stainless steel wall bracket	13.00
830-485	Silicone cover - glow in dark	11.50



Bluetooth®

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	1,000 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)	

THERMAPEN® ACCESSORIES

- **NEW** Magnetic band with lanyard
Keep your Thermapen safe and on hand in the kitchen with a magnetic attachment for easy storage on metal surfaces (830-470).



Holster 75 x 190 mm (830-140/141)



- **NEW** Thermapen pouches & holsters
Embossed with the Thermapen logo, these accessories combine style and durability. For more details visit our website.

Order code	Description	£ each
830-130	Thermapen pouch - charcoal grey	6.80
830-131	Thermapen pouch - beige	6.80
830-140	Thermapen holster - charcoal grey	5.80
830-141	Thermapen holster - beige	5.80
830-260	Protective silicone cover	7.00
830-265	Silicone cover - glow in the dark	9.50
830-470	Thermapen magnetic band with lanyard	5.50
832-002	Stainless steel wall bracket	13.00



Pouch 40 x 75 x 170 mm (830-130/131)

GOURMET THERMOMETER

- CalCheck 0.0 °C function
- ±0.5 °C accuracy

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 (Ø3.5 x 110 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 five 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
830-110	Protective wallet	5.80
830-001	Zip pouch	6.80
832-002	Stainless steel wall bracket	13.00

Specification	Gourmet
Range	-39.9 to 149.9 °C
Resolution	0.1 °C/°F
Accuracy	±0.5 °C (-39.9 to 124.9 °C)
Battery	3 volt CR2032 lithium coin cell
Battery life	5,000 hours
Sensor type	Thermistor
Display	16 mm LCD
Dimensions	20 x 52 x 155 mm
Weight	83 grams

THERMALITE® DIGITAL THERMOMETER

- ±0.5 °C accuracy
- 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 features a clear, easy-to-read LCD display with an open circuit 'Err' and battery replacement indication. The 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.

- Ø2.0 x 14 mm Reduced tip for faster and more accurate readings

Order code	Description	£ each
810-305	ThermoLite thermometer	30.00



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	2,000 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	

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	75.00
221-028	Food Check - yellow	75.00
221-038	Food Check - green	75.00
221-048	Food Check - red	75.00
221-058	Food Check - blue	75.00
830-221	Protective silicone cover - white*	8.00
832-050	S/steel wall bracket & cover	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 - 10,000 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
- Simple one-button operation

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	65.00
261-020	Thermamite - yellow	65.00
261-030	Thermamite - green	65.00
261-040	Thermamite - red	65.00
261-050	Thermamite - blue	65.00
830-221	Protective silicone cover - white*	8.00
832-050	S/steel wall bracket & cover	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 - 10,000 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

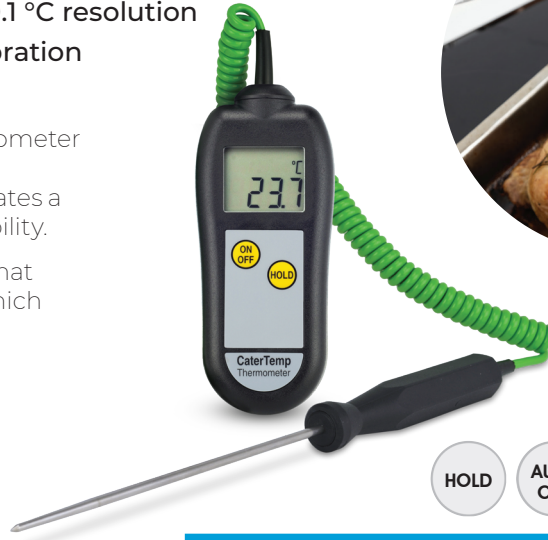
CATERTEMP® THERMOMETER & PROBE

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

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

Each unit is housed in a robust ABS case that includes Biomaster 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	78.00
830-227	Protective silicone cover - black*	8.00
832-053	S/steel wall bracket & cover	17.00

*Various colours available. See page 14 for details.

Specification	CaterTemp
Range	-49.9 to 299.9 °C
Resolution	0.1 °C
Accuracy	$\pm 0.4\text{ }^{\circ}\text{C}$ (-49.9 to 149.9 °C) otherwise $\pm 1\%$
Battery & life	3 x 1.5 volt AAA - 10,000 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 powder coated finish. Designed for reliability and ease of use in day-to-day catering and food processing applications.

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

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



Order code	Description	£ each
221-800	CaterTemp Metal	125.00
832-789	Stainless steel wall bracket	13.00

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

FREE traceable certificate of calibration included

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	120.00
832-789	Stainless steel wall bracket	13.00
174-266	Penetration probe	43.50

The Therma 20 Metal is exclusive of probe



Specification	Therma 20 Metal
Range - thermistor	-39.9 °C to 149.9 °C
Resolution	0.1 °C
Instrument only accuracy	±0.2 °C ±0.1 % of reading
System accuracy	±0.5 °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	120.00
143-162	Penetration probe	37.00
832-789	Stainless steel wall bracket	13.00

The Therma K Metal is exclusive of probe



Penetration probe (143-162)

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 ±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.

CATERING



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 our website for details.



Order code	Description	£ each
226-040	Therma 20	73.00
860-120	Professional catering kit	133.00
174-166	Thermistor penetration probe	35.00
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 cover - white	8.00
832-050	S/steel wall bracket & cover	17.00

Exclusive of probe when purchased as a unit only

Specification	Therma 20
Range	-39.9 to 149.9 °C
Resolution	0.1 °C
Instrument only accuracy	±0.2 °C
System accuracy	±0.5 °C (-24.9 to 109.9 °C)
Battery & life	3 x 1.5 volt AAA - 20,000 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 - 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	151.50
232-041	Therma 22 Plus*	100.00
177-166	Type T penetration probe	40.00
174-266	Thermistor penetration probe	43.50

*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	±0.5 °C (-24.9 to 109.9 °C)	
Battery	3 x 1.5 volt AAA	
Battery life	10,000 hours	7,500 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
<p>PENETRATION PROBE</p>  <p>Ø3.3 x 130 mm</p>	<p>This stainless steel penetration probe is strong, versatile and incorporates a heavy-duty, ribbed, polypropylene handle with a colour-coded end cap. Ideal for measuring liquids, semi-solids and granular materials.</p> <ul style="list-style-type: none"> ● Response time less than 5 seconds ● Probe temperature range -40 to 150 °C 	<ul style="list-style-type: none"> ● 174-161 ● 174-162 ● 174-164 ● 174-165 ● 174-166 ● 174-167 	<p>35.00</p> <p>35.00</p> <p>35.00</p> <p>35.00</p> <p>35.00</p> <p>35.00</p>
<p>FAST RESPONSE PROBE</p>  <p>Ø2.6 x 130 mm</p>	<p>This stainless steel, fast response, needle penetration probe incorporates a heavy-duty ribbed, polypropylene handle. The probe is suitable for liquids and soft semi-solids including fish, fruit and other delicate materials.</p> <ul style="list-style-type: none"> ● Response time less than 4 seconds ● Probe temperature range -40 to 150 °C 		<p>40.00</p>
<p>AIR OR GAS WIRE PROBE</p>  <p>Ø3.7 x 30 mm with 1000 mm FEP lead</p>	<p>This fast response, air or gas wire probe is ideal for measuring air temperature in chill cabinets, fridges, freezers, offices, storage areas and similar. Supplied with a one metre FEP lead.</p> <ul style="list-style-type: none"> ● Response time less than 2 seconds ● Probe temperature range -40 to 150 °C 		<p>23.00</p>
<p>AIR OR GAS PROBE</p>  <p>Ø3.3 x 130 mm</p>	<p>This stainless steel, fast response air or gas probe incorporates a heavy-duty ribbed, polypropylene handle. The probe is ideal for measuring air temperature in refrigeration units, storage areas and other similar applications.</p> <ul style="list-style-type: none"> ● Response time less than 2 seconds ● Probe temperature range -40 to 150 °C 		<p>38.00</p>
<p>FOIL BETWEEN PACK PROBE</p>  <p>40 x 50 mm with 1000 mm FEP lead</p>	<p>This easy-to-use, flexible, fast response, foil between pack probe has been designed to measure between packs or boxes of produce in a variety of applications.</p> <ul style="list-style-type: none"> ● Response time less than 3 seconds ● Probe temperature range -20 to 75 °C 		<p>29.00</p>
<p>CORKSCREW PROBE</p>  <p>Ø8 x 100 mm</p>	<p>This frozen food probe incorporates a heavy-duty T-shaped, polypropylene handle and a corkscrew design sensing tip. Ideal for measuring deep frozen foods or other frozen materials. Supplied with a one metre PVC detachable lead.</p> <ul style="list-style-type: none"> ● Response time less than 9 seconds ● Probe temperature range -40 to 150 °C 		<p>99.00</p>
<p>CALIBRATION TEST CAPS</p> 	<p>These thermistor test caps are suitable for checking the accuracy of the Therma 20 or any equivalent thermistor thermometer. Simply plug in the desired test cap and the display on the thermometer should show the same temperature as the certified value.</p> <p>Each test cap is supplied with a UKAS Certificate of Calibration with a guaranteed uncertainty of ±0.1 °C.</p>	<ul style="list-style-type: none"> ● 286-001 (-18 °C) ● 286-002 (0 °C) ● 286-003 (3 °C) ● 286-004 (70 °C) ● 286-005 (100 °C) 	<p>40.00</p> <p>40.00</p> <p>40.00</p> <p>40.00</p> <p>40.00</p>

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

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 1,000 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)



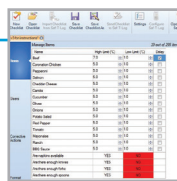
- Protective silicone cover. Various colours are available - see below for details

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.



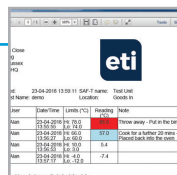
CORRECTIVE ACTIONS

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	3,000 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	150.00
143-162	Penetration probe	37.00
830-231	Protective silicone cover - white	10.00
830-232	Protective silicone cover - yellow	10.00
830-233	Protective silicone cover - green	10.00
830-234	Protective silicone cover - red	10.00
830-235	Protective silicone cover - blue	10.00
830-257	Protective silicone cover - 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 10,000 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 (± 2 °C) which allows the user to compensate for thermocouple probe errors.



Penetration probe (123-160)



OPTIONAL ACCESSORIES:

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



model available - see our website for details.




















Order code	Description	£ each
221-041	Therma 1*	65.00
221-043	Therma 3	60.00
221-061	Therma Elite	70.00
123-160	Penetration probe	32.00
830-221	Protective silicone cover - white	8.00
830-222	Protective silicone cover - yellow	8.00
830-223	Protective silicone cover - green	8.00
830-224	Protective silicone cover - red	8.00
830-225	Protective silicone cover - blue	8.00
830-227	Protective silicone cover - black	8.00
832-053	S/steel wall bracket & cover	17.00

The Therma series is exclusive of probe
*Therma 1 Type T version available. See our website.

Specification	Therma 1/Elite	Therma 3
Range 0.1 °C	-99.9 to 299.9 °C	N/A
Range 1 °C	300 to 1372 °C	-100 to 1372 °C
Resolution	0.1 °C & 1 °C	1 °C
Accuracy	± 0.4 °C ± 0.1 %	± 1 °C
Battery & life	3 x 1.5 volt AAA - 10,000 hours	
Sensor type	K thermocouple	
Display	12 mm LCD	
Dimensions	25 x 56 x 128 mm	
Weight	130 grams	

FREE traceable certificate of calibration included

HANDHELD TYPE K OR T THERMOCOUPLE PROBES

			Order code	£ each
PENETRATION PROBE   Ø3.3 x 130 mm	This stainless steel penetration probe is strong, versatile and ideal for measuring liquids and semi-solids. <ul style="list-style-type: none"> • Response time less than 2 seconds • Probe temperature range -75 to 250 °C 	123-160	32.00	
		323-160 (coiled lead)	33.00	
PENETRATION PROBE   Ø3.3 x 300 mm	This extended, stainless steel penetration probe is strong, versatile and ideal for measuring liquids and semi-solids. <ul style="list-style-type: none"> • Response time less than 2 seconds • Probe temperature range -75 to 250 °C 	123-168	37.00	
		323-168 (coiled lead)	38.00	
FAST RESPONSE PROBE   Ø3.3 x 100 mm	This reduced tip (Ø1.8 x 25 mm), fast response, stainless steel penetration probe is ideal for liquids or soft semi-solids such as fish, fruit and other similar materials. <ul style="list-style-type: none"> • Response time less than 2 seconds • Probe temperature range -75 to 250 °C 	123-159	34.50	
		323-159 (coiled lead)	35.50	
NEEDLE PENETRATION PROBE   Ø1.8 x 130 mm	This fast response, stainless steel needle penetration probe is ideal for liquids or soft semi-solids such as fish, fruit etc. <ul style="list-style-type: none"> • Response time less than 1 second • Probe temperature range -75 to 250 °C 	123-100	34.50	
		323-100 (coiled lead)	35.50	
MINIATURE NEEDLE PROBE    Ø1.4 mm reducing to Ø1 mm tip x 50 mm	This miniature, stainless steel needle probe is supplied with a one or two metre PTFE lead. Ideal for measuring small semi-solid items and sous vide cooking. <ul style="list-style-type: none"> • Response time less than 1 second • Probe temperature range -75 to 250 °C 	133-180 (1m lead)	43.00	
		133-182 (2m lead)	44.00	
BURGER PROBE    Ø4.5 x 45 x 160 mm (6 or 12 mm tip)	This burger probe has been specifically designed for use in fast food kitchens. The 12 mm stainless steel disc ensures the correct insertion depth (6 or 12 mm) every time. <ul style="list-style-type: none"> • Response time less than 4 seconds • Probe temperature range -75 to 250 °C 	123-745 (6 mm tip)	50.00	
		123-746 (12 mm tip)	41.00	
RIBBON SURFACE PROBE  Ø15 x 130 mm	This precision, ribbon surface probe utilises flat ribbon technology that ensures a fast, accurate response with minimal heat loss. A right-angled version is also available. <ul style="list-style-type: none"> • Response time less than 1 second • Probe temperature range -75 to 250 °C 	123-030	49.00	
		123-032 (right-angled)	53.50	
RIGID BETWEEN PACK PROBE    Ø4.5 x 130 or 500 mm	This rigid, stainless steel between pack probe is strong and versatile, designed specifically to measure between packets or boxes of produce. <ul style="list-style-type: none"> • Response time less than 2 seconds • Probe temperature range -75 to 250 °C 	123-060 (130 mm)	34.50	
		123-080 (500 mm)	42.50	
		323-060 (coiled lead) 130 mm only	35.50	
HIGH TEMPERATURE PROBE  Ø3 x 300 mm	This extended, flexible, mineral insulated (MI) probe can be bent to any shape without affecting its performance. Ideal for measuring high temperatures in deep fat fryers, ovens etc. <ul style="list-style-type: none"> • Response time less than 4 seconds • Probe temperature range -200 to 1100 °C 	123-213	44.50	
		323-213 (coiled lead)	45.50	

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

DISHTEMP® THERMOMETER

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

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

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



model available - see our website for details.

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



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

Specification	DishTemp
Range	0 to 90 °C
Resolution	0.1 °C/°F
Accuracy	±0.5 °C
Battery	3 volt CR2032 lithium coin cell
Battery life	5,000 hours
Display	Custom LCD
Dimensions	14 x Ø127 mm
Weight	120 grams
FREE traceable certificate of calibration included	

SOUS VIDE THERMOMETER KITS

SOUS VIDE PREMIUM THERMOMETER KIT

Each 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	158.25
600-470	Additional Sous Vide foam/tape	12.50

FREE traceable certificate of calibration included



SOUS VIDE STANDARD THERMOMETER KIT

Each kit contains:

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

Order code	Description	£ each
860-036	Sous Vide Standard thermometer kit	111.00
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 ± 0.4 °C

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

This model incorporates a miniature, stainless steel needle probe that has a $\varnothing 1.1 \times 60$ mm reduced tip, that conveniently folds back through 180° into the side of the instrument when not in use.

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



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

OPTIONAL ACCESSORIES:

- Sous Vide foam/tape - one metre (600-470)
- Zip pouch with belt strap (830-001)

Order code	Description	£ each
231-011	Sous Vide Thermapen	80.00
600-470	Sous Vide foam/tape	12.50
830-001	Zip pouch	6.80

FREE traceable certificate of calibration included

PIZZA IR THERMOMETER

- Circular laser for precise targeting
- Backlit display

The NEW Pizza IR thermometer is a compact, lightweight, and easy-to-use infrared thermometer that provides fast and accurate temperature readings. It is the ideal tool to determine when your pizza oven's floor is ready to cook the perfect pizza.

The device features a 13-dot circular laser that offers precise targeting, with a fixed emissivity of 0.95. To display the surface temperature, simply aim and pull the trigger.

The thermometer is housed in a soft-touch case with a white backlit display and an auto-power off feature that turns the unit off after 10 seconds.



- 13-dot circular laser that offers precise targeting

Order code	Description	£ each
814-090	Pizza IR thermometer	35.00

Specification	Pizza IR thermometer
Range	-50 to 550 °C
Resolution	0.1 °C
Accuracy	±2 % or 2 °C (0 to 550 °C) otherwise ±4 °C
Distance to target	12:1
Emissivity	0.95 fixed
Battery	9V PP3
Battery life	38 hours
Dimensions	42 x 100 x 155 mm
Weight	186 grams

IR-POCKET THERMOMETER

- LED spot alignment - safer than a laser
- Max/min, display hold & lock functions

The IR-Pocket non-contact, infrared thermometer has an easy to read, LCD display with low battery indication and an auto-power off facility that turns the instrument off after 15 seconds.

This thermometer features a two-button keypad, simply aim the thermometer at the target and press the 'measure' button to display the surface temperature instantly. Pressing the 'mode' button allows the user to access a variety of functions, i.e. max/min, °C/°F, lock and emissivity. The lock function allows for continuous temperature measurement and the emissivity is adjustable so the user can measure a variety of surface types.

The unit incorporates LED spot alignment, which allows the user to precisely target the diameter of the area being measured.



● 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	±2 °C or ±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® INFRARED THERMOMETER

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

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 INFRARED 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	33.00
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® THERMOCOUPLE LOGGER

- Waterproof housing offering IP66/67 protection
- Temperature range -100 to 1372 °C
- Two channel type K thermocouple input
- Capture multiple logging processes in a single download

The NEW ThermaData Thermocouple Logger is part of a comprehensive range of portable data loggers utilising the latest in electronic technology and housed in waterproof, ergonomic case designed to meet IP66/67 protection.

This unit features dual type K thermocouple inputs and measures temperatures ranging from -100 to 1372 °C. It provides a resolution of 0.1 °C, automatically switching to 1 °C for readings between 300 and 1372 °C. At programmable intervals, it can record and store up to 120,000 temperature readings.

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.

A multi-logging feature also allows this instrument to be started and stopped, in order to map multiple processes, without having to download the data each time.

Featuring an easy-to-read LCD, the unit displays temperature, high and low limits, max/min recorded temperatures and comes with FREE downloadable software and traceable certificate of calibration.

We offer an extensive range of interchangeable type K thermocouple probes for a variety of different applications, see page 15 for a select range or visit our website for our complete range.



NEW THERMADATA® HUB SOFTWARE

ThermaData Hub is our latest software solution, designed to simplify and enhance food safety HACCP procedures. Drawing on years of experience providing user-friendly solutions for food professionals, this complete platform visualises all your temperature data in one place.

With powerful analytics tools, customisable reports, and visualisations, you can gain actionable insights, track trends, and make data-driven decisions to improve your food safety processes.

For more information, see our website.



Order code	Description	£ each
291-121	Model TD2TC - Type K	90.00
812-510	USB-C lead for data loggers	4.00
ThermaData Thermocouple loggers are exclusive of probes		

Specification	ThermaData Thermocouple Logger
Range	-100 to 1372 °C
Operating range	-20 to 50°C
Resolution	0.1 °C to 300 °C thereafter 1 °C
Accuracy	±0.4 °C ±0.1 % of reading
Memory	120,000
Sample rate	1 second to 240 minutes
Battery	1 x 2/3 AA Li-CoCl2
Battery life	1 year (1 minute sample rate)
Sensor type	Thermocouple
Display	12 mm LCD
Dimensions	67 x 84 x 30.5 mm
Weight	137 grams
FREE traceable certificate of calibration included	

THERMADATA® THERMISTOR LOGGER

- Waterproof housing offering IP66/67 protection
- Temperature range -40 to 125 °C (model dependent)
- Resolution 0.1 °C, high accuracy ±0.4 °C
- Capture multiple logging processes in a single download

The NEW ThermaData Thermistor Logger is part of a comprehensive range of portable data loggers utilising the latest in electronic technology and housed in a waterproof, ergonomic case designed to meet IP66/67 protection.

The unit is available in two models, and offers the choice between internal and external temperature sensors/ probes. The remote temperature probes are supplied with a one metre PVC/PFA lead.

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.

The ThermaData Thermistor Logger measures temperature over the range of -40 to 125 °C (model dependent) with a 0.1 °C resolution. At programmable intervals the logger will record the temperature, up to a maximum of 120,000 readings.

A multi-logging feature also allows this instrument to be started and stopped, in order to map multiple processes, without having to download the data each time.

Featuring an easy-to-read LCD, the unit displays temperature, high and low limits and max/min recorded temperatures.

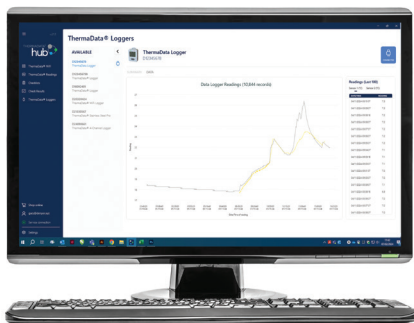


NEW THERMADATA® HUB SOFTWARE

ThermaData Hub is our latest software solution, designed to simplify and enhance food safety HACCP procedures. Drawing on years of experience providing wireless, user-friendly solutions for food professionals, this complete platform visualises all your temperature data in one place.

With powerful analytics tools, customisable reports, and visualisations, you can gain actionable insights, track trends, and make data-driven decisions to improve your food safety processes.

For more information, see our website.



USB-C® lead

Allow easy connection to any PC with a standard USB port socket. Simply connect lead to the data logger, install software on your PC and go! Sold separately (812-510).

Order code	Description	£ each
291-001	Model TD	65.00
291-011	Model TD1F	80.00
812-510	USB-C lead for data loggers	4.00



Specification	ThermaData Thermistor Logger
Range - internal	-20 to 85 °C - model dependent
Range - external	-40 to 125 °C - model dependent
Operating range	-20 to 85 °C
Resolution	0.1 °C
Accuracy	±0.4 °C
Memory	120,000
Sample rate	1 second to 240 minutes
Battery	1 x 2/3 AA Li-CoCl2
Battery life	1 year (1 minute sample rate)
Sensor type	Thermistor
Display	12 mm LCD
Dimensions	67 x 84 x 30.5 mm
Weight	120 grams (TD) / 133 grams (TD1F)
Optional UKAS Certificate of Calibration available	

CATERING

THERMADATA® WIFI LOGGERS FOR TEMPERATURE

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

The NEW ThermaData WiFi Loggers now feature improved connectivity and convenience. With enhanced WiFi reliability, they stay connected at all times, ensuring uninterrupted data logging. An enhanced Bluetooth pairing setup also simplifies the initial setup, making it quicker and more user-friendly. These battery-powered loggers offer a 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. This data can then be accessed and viewed from anywhere in the world using a PC, laptop, or tablet.



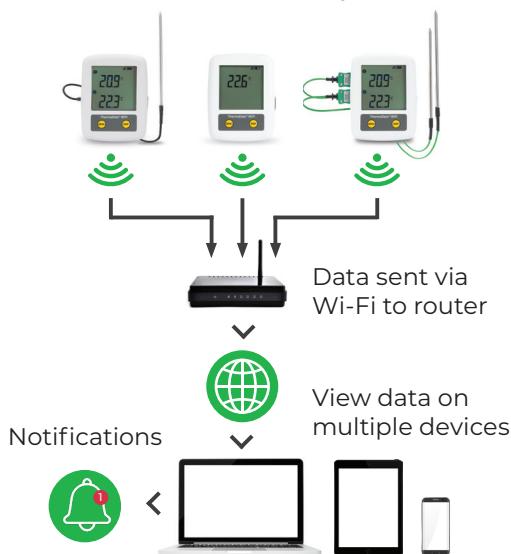
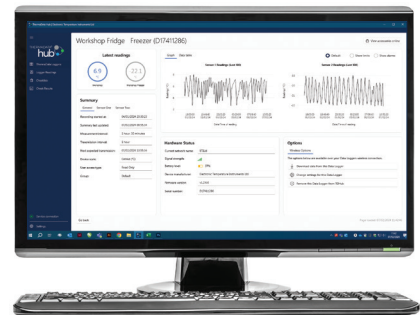
The loggers have a range limited to the specification of the users Wi-Fi router. Each logger has an intuitive LCD displaying; temperature, Wi-Fi and internet connection status, max/min recorded temperatures, alarm status and battery life.

At programmable intervals, the loggers will record temperature from both sensors, recording up to a maximum of 36,000 readings (18,000 from each sensor). The temperature value on the LCD display on each logger will flash to indicate 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 Hub. 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 Hub software is available to download FREE from our website and is licence free, with no ongoing or subscription charges.

HOW DOES THE THERMADATA WIFI LOGGER WORK?

Using the unique ID of each logger, ThermaData Hub 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 Hub. The information is available to be analysed and exported into a report format

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



NEW THERMADATA® HUB SOFTWARE

ThermaData Hub is our latest software solution, designed to simplify and enhance food safety HACCP procedures. Drawing on years of experience providing wireless, user-friendly solutions for food professionals, this complete platform visualises all your temperature data in one place.

With powerful analytics tools, customisable reports, and visualisations, you can gain actionable insights, track trends, and make data-driven decisions to improve your food safety processes.

For more information, see our website.

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® WIFI ONE/TWO CHANNEL THERMISTOR LOGGERS

The ThermaData WiFi 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.

Specification	TD	TD1F
Range - internal	0 to 50 °C	0 to 50 °C
Range - external	N/A	-40 to 125 °C
Resolution	0.1 °C/°F	
Accuracy	±0.5 °C	
Memory	36,000 readings	2 x 18,000 readings
Sample rate	6 seconds to 330 minutes	
Battery & life	2 x 1.5 volt AA - approximately 1 year	
Display	13.4 mm LCD	
Dimensions	29 x 72.5 x 96 mm	
Weight	165 grams model dependant	
FREE traceable certificate of calibration included		



Order code	Description	£ each
297-001	Model TD	140.00
297-011	Model TD1F*	150.00
832-590 ABS wall bracket also included (see website)		
*Inclusive of thermistor probe(s)		

NEW THERMADATA® HUB SOFTWARE
For more information, see our website.

THERMADATA® WIFI TWO CHANNEL THERMOCOUPLE LOGGERS

The ThermaData WiFi 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 WiFi - 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 18,000 readings
Sample rate	6 seconds to 330 minutes
Battery & life	2 x 1.5 volt AA - approximately 1 year
Display	13.4 mm LCD
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
297-121	Model TD2TC - type K	165.00
297-721	Model TD2TC - type T	165.00
830-800	Magnetic mount	9.00
830-880	Protective cover - black	14.00
Exclusive of thermocouple probes		

		Order code	£ each
GENERAL PURPOSE PROBE    Ø3.3 x 100 mm	This stainless steel probe is suitable for a wide range of applications. Supplied with a one metre PTFE insulated lead and connector. <ul style="list-style-type: none"> • Response time less than 5 seconds • Probe temperature range -75 to 250 °C 	133-158 (1000 mm)	24.00
		133-220 (3000 mm)	28.00
		133-222 (5000 mm)	32.00
		133-350 (1000 mm)	32.00
FOOD SIMULANT PROBE    9 x 100 x 100 mm	This polypropylene simulant probe is designed for use in refrigeration, food storage and chill cabinets. Supplied with a one metre PTFE insulated lead and connector. <ul style="list-style-type: none"> • Probe temperature range -20 to 100 °C 	133-352 (3000 mm)	37.00
		133-354 (5000 mm)	42.00
		133-372 (1000 mm)	14.50
HEAVY-DUTY PTFE WIRE PROBE    Ø2.4 x 1000 or 2000 mm	This heavy-duty, PTFE insulated wire probe is ideal for measuring the air temperature in fridges, freezers, ovens etc. <ul style="list-style-type: none"> • Response time less than 1 second • Probe temperature range 75 to 250 °C 	133-373 (2000 mm)	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 Hub 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	46.00
293-020	ThermaData Lite - yellow	46.00
293-050	ThermaData Lite - blue	46.00
293-070	ThermaData Lite - black	46.00
812-510	USB-C® lead	4.00

Specification	ThermaData Lite
Range	-40 to 85 °C
Resolution	0.1 °C
Accuracy	±0.5 °C
Memory	16,000
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 Hub 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	130.00
294-940	Stainless steel logger - 20 mm FR probe	145.00
294-930	Stainless steel logger - 50 mm probe	140.00
294-931	Stainless steel logger - 100 mm probe	150.00
294-932	Stainless steel logger - 150 mm probe	155.00
294-933	Stainless steel logger - 200 mm probe	160.00

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

THERMAPOD USB LOGGER

- No software required to download data
- Records up to 7,500 readings
- Splashproof to IP65
- Temperature range -25 to 85 °C

NEW for 2025, The ThermaPod USB logger is the ideal choice for logistics and transportation. With no software required, the logger will generate its own PDF report when plugged into a computer, allowing the user to easily accept or reject a delivery.

The ThermaPod measures temperatures over the range of -25 to 85 °C with a 0.1 °C resolution and is splashproof to IP65. Using the two buttons on either side of the LCD screen, the user can program set intervals between six and 255 minutes. The logger will record up to a maximum of 7,500 readings.

Each unit is powered by a 3-volt CR2032 battery that gives up to 10,000 hours of continuous use. When idle, the display will automatically power off after 30 seconds, maximising battery life.

The unit incorporates an LED that will flash green when the data function is on and red when it is connected to a computer.



- **Download data instantly**
Simply plug the ThermaPod USB Logger into a computer to generate a PDF report



• Example of PDF file



AUTO OFF

IP65

Specification	ThermaPod USB Logger
Range	-25 to 85 °C
Resolution	0.1 °C
Accuracy	±0.5 °C (-10 to 70 °C) otherwise ±1 °C
Memory	7,500 readings
Sample rate	6 to 255 minutes
Battery	3 volt CR2032 lithium coin cell
Battery life	10,000 hours
Display	Custom LCD
Dimensions	14.5 x 26 x 76 mm
Weight	26 grams

Order code	Description	£ each
825-290	ThermaPod USB Logger	35.00

MULTI-FUNCTION THERMOMETER

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

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.



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 - 5,000 hours
Sensor type	Thermistor
Display	Custom LCD
Dimensions	25 x 75 x 125 mm
Weight	111 grams

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

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.



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 - 10,000 hours
Sensor type	Thermistor
Display	Custom 22 mm LCD
Dimensions	20 x 58 x 165 mm
Weight	115 grams

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 cover - white	9.00

MICRO POCKET THERMOMETER

- Compact design, ideal for chefs' pockets
- Reduced tip for faster response

The NEW water-resistant Micro Pocket thermometer is the ideal choice for chefs who need a compact and convenient thermometer for spot checks in the kitchen.

Measuring temperature over the range of -50 to 150 °C with a 0.1 °C resolution, the thermometer will power off automatically after 5 minutes, maximising battery life.

The instrument incorporates a Ø2.5 x 100 mm stainless steel penetration probe with a reduced fast response Ø1.6 mm tip.

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



Order code	Description	£ each
810-841	Micro Pocket thermometer - white	21.00
810-844	Micro Pocket thermometer - red	21.00
810-845	Micro Pocket thermometer - blue	21.00

ThermaStick® thermometer

The ThermaStick is a handy, pocket-sized, waterproof to IP66 thermometer that incorporates a Ø2.5 x 115 mm stainless steel penetration probe with a reduced fast response Ø1.6 mm tip.

The unit measures temperature over the range of -49.9 to 299.9 °C with a resolution of 0.1 °C/°F and accuracy of ±0.5 °C (-10 to 100 °C) otherwise ±2.5 °C and features two easy-to-use push buttons, on/off and max/min.



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 & life	3 volt CR2032 lithium coin cell - 5,000 hours
Sensor type	Thermistor
Display	12 mm LCD
Dimensions	Ø46 x 15 x 188 mm
Weight	28 grams

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

NEW



AUTO OFF

IP65

Biomaster PROTECTS

Specification	Micro Pocket
Range	-50 to 150 °C
Resolution	0.1 °C
Accuracy	±0.5 °C (-10 to 100 °C) otherwise 1.0 °C
Battery	1 x 3 volt CR1632 lithium coin cell
Battery life	2,000 hours
Sensor type	Thermistor
Display	13 x 9 mm
Dimensions	22 x 27 x 124 mm
Weight	15 grams

ThermaProbe® thermometer

The ThermaProbe is a lightweight, waterproof to IP66 thermometer with a bi-directional auto-rotating display. It comes with a Ø2.5 x 70 mm stainless steel penetration probe with a reduced fast response Ø1.6 mm tip, and includes max/min and on/off buttons.

Each unit is supplied with two batteries and a protective probe cover.



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 - 4,000 hours
Sensor type	Thermistor
Display	Custom LCD
Dimensions	Ø51 x 178 mm
Weight	41 grams

Order code	Description	£ each
810-421	ThermaProbe thermometer	21.50

POCKET-SIZED THERMOMETERS

Pen-shaped thermometer

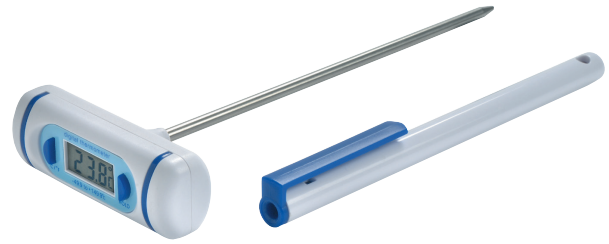


This pen-shaped thermometer measures temperature over the range of -49.9 to 149.9 °C, features a Ø3.5 x 120 mm stainless steel penetration probe and incorporates a °C/°F switch and display hold feature. Supplied with a probe cover that includes a pocket clip.

Specification	Pen-shaped
Range	-49.9 to 149.9 °C
Resolution	0.1 °C/°F
Accuracy	±1 °C
Battery & life	1.5 volt LR44 - 5,000 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 - 5,000 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 - 5,000 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 cover	4.50

Waterproof T-Shaped thermometers



These waterproof, T-shaped thermometers offer IP66/67 protection and are 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.

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 - 5,000 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

TEMPTAG® THERMOMETER

- Portable and versatile max/min thermometer
- Water-resistant to IP65

NEW for 2025, the TempTag's max/min memory function makes it the ideal thermometer for users looking to record the highest and lowest temperatures.

Measuring temperature over the range of -20 to 60 °C with a resolution of 0.1/1 °C, the TempTag's clear LCD display and °C/°F switchable function make it a versatile thermometer for various applications.

The TempTag is powered by a single CR2032 battery with a life expectancy of 10,000 hours normal use.

This compact unit is available in three colours: white, red or blue. Each unit incorporates a hook into the design for easy wall mounting.

Order code	Description	£ each
810-241	TempTag thermometer - white	10.00
810-244	TempTag thermometer - red	10.00
810-245	TempTag thermometer - blue	10.00



Specification	TempTag
Range	-20 to 60 °C
Resolution	0.1/1 °C
Accuracy	±1 °C between 0 to 40 °C, otherwise ±2 °C
Battery	3 volt CR2032 lithium coin cell
Battery life	10,000 hours
Sensor type	Thermistor
Display	Custom LCD
Dimensions	10 x 38 x 54 mm
Weight	25 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.



Remote probe



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

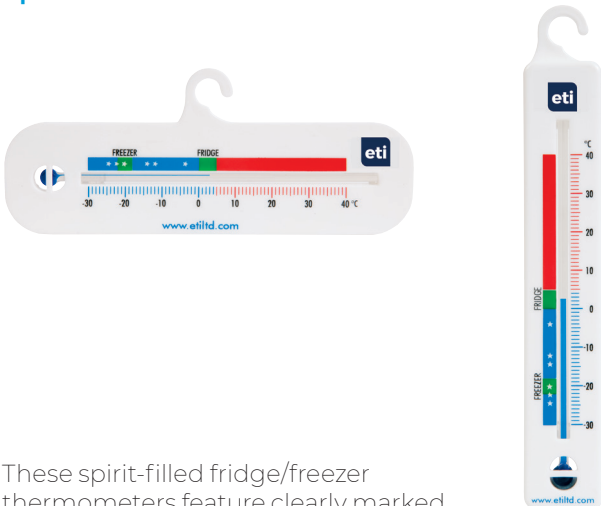
Order code	Description	£ each
810-210	Fridge or freezer thermometer	13.00
891-210	810-210 with UKAS certificate	52.50

UKAS certificate applies to remote probe only

Specification	Digital fridge or freezer
Range	-49.9 to 69.9 °C
Resolution	0.1 °C/°F
Accuracy	±1 °C
Battery & life	1.5 volt AAA - 5,000 hours
Display	Custom LCD
Dimensions	15 x 52 x 73 mm
Weight	55 grams

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 ±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.

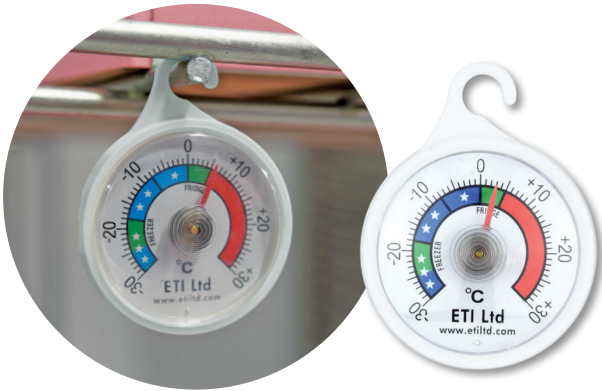
The unit features a unique food safety zone icon ❄️ in the display that will remain on the screen whilst within the range of 0 and 5 °C and will flash to indicate being outside of this range. The energy saving feature turns the unit off when deprived of light, maximising battery life. Powered by a single CR2032 battery with a life expectancy of 10,000 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

FRIDGE OR FREEZER THERMOMETERS

Ø52 mm dial thermometer

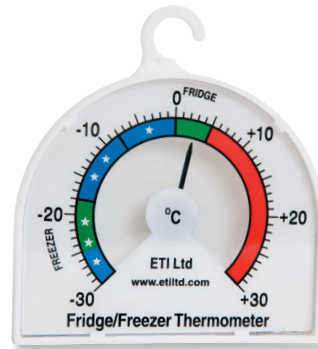


This easy-to-read fridge/freezer thermometer has a Ø52 mm dial that indicates temperature over the range of -30 to 30 °C in 1 °C divisions.

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.

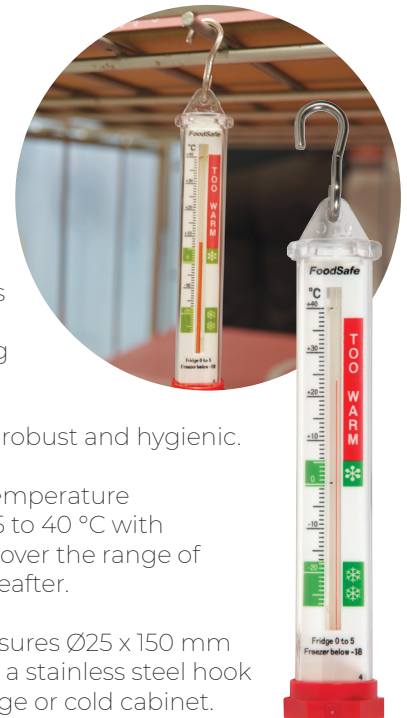
Order code	Description	£ each
800-923	Ø50 mm dial thermometer	4.75

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

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	£ each
806-101	Countdown/up timer	7.25

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	£ each
806-105	Countdown/up timer	12.25

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	£ each
806-150	Water-resistant countdown timer	18.50

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	£ each
806-160	Extra Big & Loud timer	23.00

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.

The unit is durable and water-resistant and is designed to either sit on a worktop using the fold out stand, or attach to an appliance using the magnetic pads.

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



NEW COLOUR CHARCOAL GREY



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 - 5,000 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 - white	31.50
810-030	DOT - digital oven thermometer - charcoal grey	31.50
830-157	Zip wallet (see below)	11.00

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 (±2.2 °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 website for full probe specification.



- 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	±1 °C (-20 to 120 °C)
Battery & life	2 x 1.5 volt AAA - 5,000 hours
Alarm volume	<92dB
Sensor type	Thermistor
Display	Custom LCD
Dimensions	19 x 70 x 152 mm
Weight	165 grams

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

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.

DIGITAL MILK THERMOMETER

- 3 preset temperatures or set your own
- Clear, easy-to-read display

New for 2025, this digital milk thermometer is a must-have for any barista. Designed to help you steam milk perfectly, the thermometer's alarm will sound when you reach or exceed the required temperature.

There are three preset temperatures: 60 °C, 65 °C and 70 °C. Alternatively, you can set your own required temperature by using the + or - buttons on the instrument.

Measuring over the range of 0 to 125 °C, the thermometer is supplied with a stainless steel probe clip to attach the thermometer to the top of a jug, saucepan or similar.

The thermometer will power off automatically after 5 minutes, maximising battery life. Available with green, red, or blue bands to easily identify different types of milk used in stainless steel jugs, to avoid cross-contamination. Choose between two lengths, 130 mm or 175 mm, to suit various milk jug sizes.

Order code	Description	£ each
810-873	130 mm stem with green band	12.00
810-874	130 mm stem with red band	12.00
810-875	130 mm stem with blue band	12.00
810-883	175 mm stem with green band	12.00
810-884	175 mm stem with red band	12.00
810-885	175 mm stem with blue band	12.00



6 models available
2 stem lengths
130 mm or 175 mm
(175 mm stem shown)



Specification	Digital milk thermometer
Range	0 to 125 °C
Resolution	1 °C
Accuracy	±1 °C
Battery	2 x 1.5 volt LR44
Battery life	Minimum 500 hours of continuous use
Display	Custom LCD
Dimensions	39 x 44 x 173 / 218 mm
Weight	31 grams

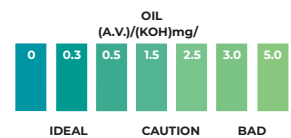
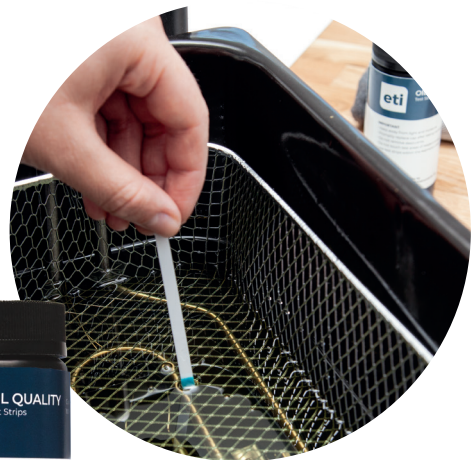
FRYING OIL QUALITY TEST STRIPS

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

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

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

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



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

CATERING

Ø50 mm frying thermometer



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

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

Order code	Description	£ each
800-805	Frying thermometer	5.50

Confectionery & jam thermometers



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

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

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

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

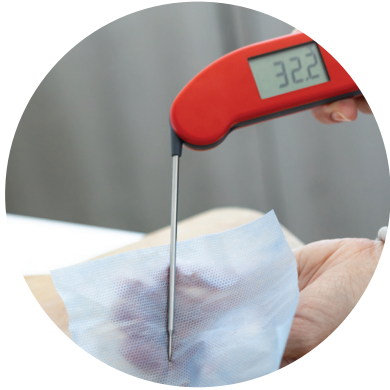


Order code	Description	£ each
800-806	Cook's thermometer	11.00
800-808	Brass sugar & jam thermometer	19.00

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.

- **NEW ACCESSORIES** See page 5 for details

Order code	Description	£ each
222-215	Reference Thermapen	140.00
830-455	Silicone cover with magnets	10.00
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

CATERING

REFERENCE THERMOMETERS

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

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

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

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

Order code	Description	£ each
222-055	Reference	240.00
222-063	Reference Plus	260.00
830-221	Protective silicone cover - 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) ±0.1 °C (-150 to 200 °C)
Battery & life	3 x 1.5 volt AAA - 2,000 hours
Sensor type	PT100 1/10 th DIN
Display	10 mm LCD
Dimensions	25 x 56 x 128 mm
Weight	210 grams

UKAS Certificate of Calibration included



UKAS CALIBRATION

- Temperature range -100 to 250 °C
- Rapid turnaround
- Certified uncertainties (CMCs) from ± 0.027 °C
- Custom points available

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 ± 0.027 °C. The laboratory can also measure resistance up to 1 M Ω (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. See calibration and measurement capability table below.

● Test Caps & Simulators

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

● Data Loggers

Each UKAS Certificate indicates the deviations from standards at three check points (-18, 0 and 40 °C) to an uncertainty of ± 0.06 °C.



0601



Order code	UKAS Certificate - Temperature	£ each
890-200-5	Instrument only standard 5-point	86.00
890-210-5	Instrument & probe system 5-point	76.00
890-215	Checker 3-point	74.00
890-230	Test cap 1-point	22.00
890-235	Simulator 5-point	86.00
890-240-3	Data logger 3-point	76.00

Accuracy Guaranteed for Life	Automatic Power Off	CalCheck 0.0 °C Function	Ideal for HACCP Procedures	Display Hold Function	Splashproof to IP54	Water Resistant to IP65	Waterproof to IP66/67	Displays Max/Min Readings	Includes UKAS Certificate	Rotating LCD	Audible Alarm	Infrared Laser	Backlit LCD	Biomaster Product Protection	ThermaData HUB Software
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British Manufacturer

ELECTRONIC TEMPERATURE INSTRUMENTS LTD

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771-2525/2025

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