

**DATE
ISSUED
13/10/2021**



Product code T221048

Product description FOOD CHECK THERMOMETER AND PROBE RED

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

The Food Check thermometer is housed in a user-friendly ABS case that includes the 'Biomaster' additive which reduces bacterial growth. The Food Check features a large, easy to read, LCD display with open circuit and low battery indication. The instrument incorporates a simple to use on/off push-button switch and is powered by three 1.5 volt AAA batteries that give a minimum of five years battery life. The Food Check will power off automatically after ten minutes, maximising battery life. The Food Check measures temperature over the range of -49.9 to 299.9°C with a resolution of 0.1°C.

Each Food Check thermometer is supplied with a permanently attached food penetration probe with 130mm pointed stainless steel stem and 500mm PVC connecting lead and is the ideal choice for routine food inspections.

Range: -49.9 to 299.9°C

Resolution: 0.1 °C

Accuracy: $\pm 0.4^{\circ}\text{C}$ (-49.9 to 199.9 °C) otherwise $\pm 1^{\circ}\text{C}$

Battery: 3 x 1.5-volt AAA
Battery life: minimum 5 years (10000 hours)
Sensor type: K thermocouple
Display: 12mm LCD
Dimensions: 25 x 56 x 128mm
Weight: 160 grams
Case material: ABS plastic with Biomaster anti-bacterial additive
Country of manufacture: United Kingdom
Water/dust resistance: IP65 when using boot (optional accessory)
Measurement scale: Celsius