

DATE
ISSUED
13/10/2021



Product code T226042

Product description THERMACHECK THERMOMETER WITH PROBE

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

The Therma Check measures temperature over the range of -39.9 to 149.9°C with a resolution of 0.1°C and a high system accuracy (probe & thermometer) of $\pm 0.3^{\circ}\text{C}$ (-24.9 to 129.9 °C) which is guaranteed for life, due to the instruments advanced electronics.

The thermometer is housed in an ergonomic, robust ABS case that includes 'Biomaster' additive which reduces the risk of bacterial growth. The low power consumption electronics, are powered by three AAA batteries, giving the instrument an exceptional battery life of up to five years. The thermometer's auto-power off facility turns the instrument off automatically after ten minutes.

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

range: -39.9 to 149.9°C

resolution: 0.1 °C

accuracy: $\pm 0.3^{\circ}\text{C}$ (-29.9 to 129.9 °C)

system accuracy: $\pm 0.3^{\circ}\text{C}$ (-29.9 to 129.9 °C)

battery: 3 x 1.5 volt AAA

battery life: minimum 5 years (20000 hours)

sensor type: thermistor

display: 12mm LCD

dimensions: 25 x 56 x 128mm

weight: 220 grams

case material: ABS plastic with Biomaster anti-bacterial additive

country of manufacture: United Kingdom

guarantee: two years

water/dust resistance: IP64 when using boot (optional accessory)

measurement scale: Celsius