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Product code T231257

Product description THERMAPEN CLASSIC THERMOMETER BLUE

## Thermapen Classic thermometer

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 thermometer will power off automatically after ten minutes, maximising battery life. The Thermapen Classic is fully configurable using switches in the battery compartment. Here you can choose to disable auto-off mode, choose °C or °F scales and select 1° or 0.1° resolution. For user manual, brochure and trim adjustment instructions - click the 'download' tab above

The casing is washable and includes 'Biomaster' additive that reduces bacterial growth and the ergonomic rubber seal minimises the risk of the ingress of water, dust or food. As well as being splash proof, it is still 'probably' the fastest reading contact thermometer on the market today. The true temperature of a product can be tested in three seconds.

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.

## Reduced tip, foldaway probe

The Thermapen® Classic thermometer incorporates a reduced tip, stainless steel,  $\emptyset$ 3.3 x 115 mm food penetration probe that conveniently folds back through 180 degrees into the side of the instrument when not in use.

The response time of any thermometer is dependent on many factors, the mass of the sensing tip, heat transfer and, most importantly, the state of the substance being measured. With both air and liquid, agitation is crucial to rapid response. The ETI calibration laboratory has tested the Thermapen® in a stirred water bath with amazing results - the Thermapen® Classic reached 100% of the test temperature in just three seconds. Thermapen® is a registered trademark in the UK (2025607), EU (008449571) and the USA (3898535).

## Colour coded Thermapens

Chefs, cooks, and caterers have been using colour-coding for chopping boards and knives for many years now. There is a Colour-coded Thermapen designed specifically to meet this need. Thermapen Classic thermometers can become part of your HACCP and due diligence procedures, being used for different food types or preparation areas, reducing the risk of cross-contamination. Alternatively, each member of staff can be given a different colour thermometer.

blue - raw fish

green - salad/fruit products

red - raw meat

yellow - cooked meats

white - bakery/dairy products

range: -49.9 to 299.9°C

resolution: 0.1 °C or 1°C - user selectable

accuracy:  $\pm 0.4$ °C (-49.9 to 199.9 °C) otherwise  $\pm 1$  °C

battery: 2 x 3-volt CR2032 lithium coin cell

battery life: 1500 hours

sensor type: K thermocouple

display: 14.5mm LCD

dimensions: 19 x 47 x 153mm

weight: 97 grams

case material: ABS plastic with Biomaster anti-bacterial additive

country of manufacture: United Kingdom

measurement scale: Celsius/Fahrenheit