

THERMACHECK THERMOMETER & PROBE

- Assured accuracy for the life of the thermometer
- High system accuracy ± 0.3 °C
- FREE traceable certificate of calibration
- Meets the European Standard EN 13485

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

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

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

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



CATERING

OPTIONAL ACCESSORIES:

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



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

Specification	ThermaCheck
Range	-39.9 to 149.9 °C
Resolution	0.1 °C
Accuracy	± 0.3 °C (-29.9 to 129.9 °C)
Battery & life	3 x 1.5 volt AAA - 20000 hours
Sensor type	Thermistor
Display	12 mm LCD
Dimensions	25 x 56 x 128 mm
Weight	220 grams
FREE traceable certificate of calibration included	