THERMAMITE® THERMOMETER & PROBE

- FREE traceable certificate of calibration
- Includes Biomaster Antimicrobial Technology
- Temperature range -50 to 300 °C
- One button, simple & easy to use

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 thermometer incorporates an easy to read, LCD display with a precise read-out of temperature over the range of -50 to 300 °C with a 1 °C resolution. Low battery and open circuit indication are also displayed. The unit will power off automatically after ten minutes, maximising battery life.

The instrument is housed in an ergonomic, robust ABS case that includes Biomaster Antimicrobial Technology which reduces bacterial growth. Each thermometer is supplied with a permanently attached, pointed stainless steel food penetration probe (Ø3.3 x 100 mm) and a 500 mm PVC lead.

- **Protective silicone boot**
  The Thermamite is water resistant to IP65 when used in conjunction with this boot. Protects from accidental damage. Various colours are available - see page 13

- **Stainless steel wall bracket & boot (832-050)**
  The wall bracket stores your Thermamite safely away when not in use. Keyhole slot for hanging (screws not supplied).

Order code	Description
261-010	Thermamite - white
261-020	Thermamite - yellow
261-030	Thermamite - green
261-040	Thermamite - red
261-050	Thermamite - blue
830-221	Protective silicone boot - white
832-050	S/steel wall bracket & boot

Specification	Thermamite
Range	-50 to 300 °C
Resolution	1 °C
Accuracy	±1 °C / 1 % of reading
Battery & life	3 x 1.5 volt AAA - 10000 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	

AUTO OFF · HACCP COMPATIBLE · Biomaster PROTECTED · 2 YEAR GUARANTEE · MADE IN BRITAIN