

CaterTemp™ Thermometer

complete with food penetration probe

- ✓ temperature range of -49.9 to 299.9 °C
- ✓ FREE traceable certificate of calibration
- ✓ designed for the professional caterer
- ✓ 0.1 °C resolution

The CaterTemp professional digital thermometer is designed with the catering and food processing industry in mind and incorporates a combination of proven circuitry and durability. The CaterTemp thermometer is housed in a robust ABS case that contains 'Biomaster' additive that helps to reduce bacterial growth.

The CaterTemp measures temperature over the range of -49.9 to 299.9 °C with a resolution of 0.1 °C. The instrument features a bright, easy to read LCD, displaying open circuit and low battery indication, when applicable.

The thermometer is powered by three 1.5 volt AAA batteries that give a minimum of five years battery life. The CaterTemp will power off automatically after ten minutes, maximising battery life.

Each thermometer is supplied with a permanently attached food penetration probe with a 130 mm pointed, stainless steel, stem and one metre coiled PU lead.



order code	description
221-046	CaterTemp
830-251	protective silicone boot
832-050	wall bracket & protective boot

optional accessories

- 830-251 protective silicone boot - the CaterTemp is waterproof to IP65 when used in conjunction with this protective boot
- 832-050 wall bracket (screws not supplied) and protective silicone boot



specification	CaterTemp
range	-49.9 to 299.9 °C
resolution	0.1 °C
accuracy	±0.4 °C (-50 to 199 °C) ±1 °C (200 to 300 °C)
battery	3 x 1.5 volt AAA
battery life	minimum 5 years (10000 hours)
sensor type	K thermocouple
display	12 mm LCD
dimensions	25 x 56 x 128 mm
weight	130 grams

FREE traceable certificate of calibration included

