

ThermaCheck Thermometer

complete with thermistor penetration probe

- assured accuracy for the life of the thermometer
- FREE traceable certificate of calibration
- high system accuracy $\pm 0.4^\circ\text{C}$
- range -39.9 to 149.9°C

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

The ThermaCheck 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 $\pm 0.4^\circ\text{C}$ (-20 to 70°C). This accuracy is guaranteed for life, due to the instrument's advanced electronics.

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

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.



optional accessories

- protective silicone boot - the ThermaCheck is waterproof to IP65 when used in conjunction with this boot. **NEW** colours available - see below
- stainless steel wall bracket (screws not supplied) and protective white silicone boot (832-050)



specification	ThermaCheck
range	-39.9 to 149.9°C
resolution	0.1°C
system accuracy	$\pm 0.4^\circ\text{C}$ (-20 to 70°C)
battery	3 x 1.5 volt AAA
battery life	5 years (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	



Z.I. Le Trésor 6 D - 1028 Préverenges
Tél 021 637 12 37 - Fax 021 637 12 38
www.thermolab.ch
info@thermolab.ch