

Food Check

thermometer & probe

- temperature range -49.9 to 299.9 °C
- can be used as part of HACCP procedures
- designed for the professional caterer
- FREE traceable certificate of calibration

The Food Check is designed specifically for the food and catering professional who wishes to purchase an economically priced digital thermometer. The Food Check thermometer will measure temperature quickly and accurately when monitoring cooked and chilled foods as part of HACCP and health and safety procedures.

The thermometer is housed in a user-friendly ABS case that includes the 'Biomaster' additive which reduces bacterial growth. The Food Check features a large, easy to read, LCD display with open circuit and low battery indication. The instrument incorporates a simple to use on/off push-button switch and is powered by three 1.5 volt AAA batteries that give a minimum of five years battery life. The Food Check will power off automatically after ten minutes, maximising battery life. The Food Check measures temperature over the range of -49.9 to 299.9 °C with a resolution of 0.1 °C.

Each Food Check is supplied with a permanently attached food penetration probe with a 130 mm stainless steel stem and 500 mm PVC lead. The ideal choice for routine food inspections.

optional accessories

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



order code	description
221-048	Food Check
830-251	protective silicone boot
832-050	s/steel wall bracket & boot



specification	Food Check
range	-49.9 to 299.9 °C
resolution	0.1 °C
accuracy	±0.4 °C (-50 to 199 °C) otherwise ±1 °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
<i>FREE traceable certificate of calibration included</i>	

