

# CATERTEMP® THERMOMETER & PROBE

- High system accuracy  $\pm 0.4^{\circ}\text{C}$  &  $0.1^{\circ}\text{C}$  resolution
- FREE traceable certificate of calibration
- Includes Biomaster Antimicrobial Technology
- Display hold function

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 includes Biomaster Antimicrobial Technology to reduce bacterial growth.

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

The thermometer is powered by three 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.

## OPTIONAL ACCESSORIES:

- Stainless steel wall bracket & black silicone boot (832-053)
- Protective silicone boot - black (830-227)



Order code	Description
221-046	CaterTemp
830-227	Protective silicone boot - black
832-053	S/steel wall bracket & boot



## ● Single use Probe Wipes (836-220)

These anti-bacterial wipes are ideal for reducing harmful bacteria within the food industry. Sold in boxes of 100 sachets. See page 35 for details.



Specification	CaterTemp
Range	$-49.9$ to $299.9^{\circ}\text{C}$
Resolution	$0.1^{\circ}\text{C}$
Accuracy	$\pm 0.4^{\circ}\text{C}$ ( $-49.9$ to $199.9^{\circ}\text{C}$ ) otherwise $\pm 1^{\circ}\text{C}$
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	175 grams
FREE traceable certificate of calibration included	