Easy Grip Food / BBQ Needle Tip Temperature Probe



Optional Digital Thermometers



GM1312 General Purpose Digital Thermometer (Type K,J,T,E,N,R/S)



Industrial Thermometer Therma 1 (Type K)



Labfacility are the UK's leading manufacturer of Temperature Sensors, Thermocouple Connectors and associated Temperature Instrumentation and stockings of Thermocouple Cables. The Company has been trading since 1971 and is ISO9001 accredited.

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The Easy Grip Food & BBQ Needle Tip Temperature Probe delivers fast, precise readings for meats, poultry, fish, and delicate foods—without leaving large puncture marks. Featured with an ergonomic Easy Grip antimicrobial handle and IP67-rated durability, it's the perfect tool for pitmasters, chefs, catering teams, and busy kitchens who value hygiene, speed, and comfort.

Key Features for BBQ & Foodservice

Ideal for Food & BBQ Use: Slim, precision needle tip expertly reads thick briskets, chicken, pork, and seafood with minimal tissue damage.

Hygienic Easy Grip Handle: Built-in antimicrobial protection helps limit cross-contamination in backyards, competition BBQs, catering events, and serious kitchens.

Rugged & Waterproof (IP67 Rated): Dust-tight and resilient against grease, spills, and brief immersion—confidently take it to grills, smokers, and commercial cooking lines.

Proven Durability: Torque- and tensile-tested to withstand repeated, heavy usage in demanding food prep environments.

Flexible & Tangle-Resistant: 2 m curly polyurethane cable with a moulded IEC connector ensures seamless handling around prep and cooking areas.

Why Grillers & Catering Pros Choose It

Speed & Precision: Sharp needle dives into the thickest cuts quickly—ideal for brisket, ribs, and whole chickens.

Clean & Reliable: The ergonomic Easy Grip handle supports long cooking sessions while staying free from surface bacterial buildup.

Built for Heat and Mess: From smoke and drippings to splash zones, this probe withstands it all.

Comfort That Lasts: Easy to hold, even during long competitions or back-to-back holiday services.

Versatile for All Settings: Equally valuable in home BBQs, competition circuits, catering trucks, and restaurant kitchens.

Specifications

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General Description	Stainless-steel, mineral-insulated needle tip with Easy Grip antimicrobial handle for a safe, rugged design
Sensor Type	Available in Type K or Type T thermocouple, or PRT (bare wire IEC/PRT options)

Probe Length	100 mm, 1.5 mm precision needle—ideal for internal temperature checks in meats and delicate foods
Cable Length	2 m curly lead (extended) for reach and flexibility
Max. Temperature	Type K: 1100°C / Type T: 400°C / PRT: 260°C
Min. Temperature	-50°C