ThermaLite Food Probe Thermometer







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.

LABFACILITY
TEMPERATURE & PROCESS TECHNOLOGY

Datasheet

ThermaLite instant-read thermometer for day-to-day food and catering applications.

Fast and accurate readings

High accuracy with a wide temperature range

CalCheck 0.0 °C Function

Free traceable certificate of calibration

Waterproof to IP66

Polygiene BioMaster product protection

Meets the European Standard EN 13485

Ideal for HACCP compliance, the ThermaLite is a simple and accurate pocket thermometer.

The ThermaLite has a long battery life of 2,000 hours. It will switch off automatically after 10 minutes to maximise battery life and indicate when the battery is running low. If required, this food thermometer probe has the option to toggle between °C/°F with ease.

The reduced-tip stainless steel food probe ensures accurate readings. And with a diameter of just 2 mm, you'll hardly see where the measuring tip has been inserted.

The thermometer is supplied with a protective probe cover to ensure it is kept safe during storage.

Specifications

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Product Code	XE-4203-001
Accuracy	+/-0.5 °C (-10 to 100 °C), +/-2.5 °C (200 to 300 °C) otherwise +/-1.5 °C
Resolution	0.1°C / F
Battery	3 volt CR2032 lithium coin cell
Colour	White
Dimensions	22 x 36.3 x 223 mm
Display Type	25 x 23.5 mm LCD
Max. Temperature	300°C

Min. Temperature	-40°C
Weight	67 Grams including probe cover
Power Consumption	2000 hour battery life
Sensor Type	Thermistor
Standards Met	IP66
Accessories	FREE traceable calibration certificate
Construction	ABS plastic includes Biomaster product protection
Guarantee	1 year
Important Information	Please note that certificates supplied do not display an expiry date. They state the date the item was manufactured. The frequency of recalibration is determined by each customer's specific application requirements and internal quality procedures.