

CATERTEMP® THERMOMETER & PROBE

- High system accuracy ± 0.4 °C & 0.1 °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 °C with a resolution of 0.1 °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 of 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)



- **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 34 for details.



Specification	CaterTemp
Range	-49.9 to 299.9 °C
Resolution	0.1 °C
Accuracy	± 0.4 °C (-49.9 to 149.9 °C) otherwise ± 1 %
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

Order code	Description	
221-046	CaterTemp	4098818A
830-227	Protective silicone boot - black	4099556
832-053	S/steel wall bracket & boot	