

## **Digital Thermometer & Needle Probe**

Most of us purchase food from high street, or out-of-town food supermarkets, we might even take time to enjoy a quiet coffee and bite to eat between shopping.

We may not realise that behind the scenes hundreds of Tempcon supplied 2006T digital thermometers and FT101 needle probes are being used to ensure that the food we purchase and consume is maintained at correct temperatures in order to comply with food hygiene law.

- Food Retail
- Restaurants
- Transport
- Cold Stores
- HACCP





The advantage of the 2006T thermometer and FT101 probe over other thermometers and probes is the fast response time and accuracy, which are far better than food temperature measurement guidelines.

The 2006T employs type T thermocouple technology enabling robust probes to be offered. The plug-in probes can be easily changed or replaced by other styles of probe, perhaps a non-invasive Between Pack Probe or a flexible Air Probe. Tempcon can also manufacture special probes to meet specific applications – the options are almost unlimited.

## Specification:

2006T Digital Thermometer: -20°C to 250°C (with the correct probe the 2006T thermometer can be used to measure most cooking temperatures ( 2xAA batteries required)

FT101 Needle Probe: -10°C to 70°C Swaged tip probe 70mm x 3.3mm with choice of 1.2 metre retractile cable, or 550mm straight silicon cable.

Accuracy (thermometer and probe): better than 0.5°C

Optional wrap-around jacket to protect the thermometer from accidental knocks.

Description Order Code

**Kit comprising:** 2006T Digital Thermometer (requires batteries) supplied **2006T/FT101/R** 

with FT101/R Needle Probe fitted with 1.2 Meter retractile

Polyurethane cable.

**Kit comprising:** 2006T Digital Thermometer (requires batteries) supplied **2006T/FT101/S** 

with FT101/S Needle Probe fitted with 550 mm of straight

silicon cable.

Thermometer Protective Jacket (Blue) 2006/TPJ
Two AA Thermometer batteries (for thermometer) 2006/BAT2



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