



Food Temperature Probes

A range of standard hand-held probes employing food safe materials throughout.

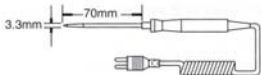
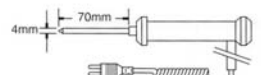
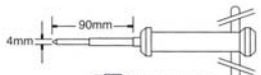
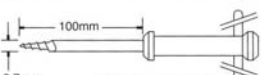
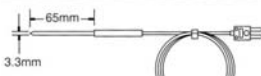

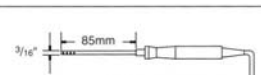
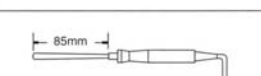
Probes on this page are designed for use with type T thermocouple digital thermometers using 2-pin mini-connectors, but are also available fitted with round (screw thread) Lumberg connectors.

Tempcon Food probes are usually fitted with coiled retractable cables but can alternatively be supplied with straight cable in a wide range of materials such as Silicon, PTFE, or PVC

Probes can also be manufactured in other Thermocouple materials, or with Thermistor or PT100 elements to suit instrumentation requirements.

All probes are manufactured to specific customer dimensions. Probe handles are generally black but can be supplied blue. Please consult our Sales Office for advice.

Probes are manufactured in accordance with our **BS EN ISO 9001:2008** Quality Management System.

Order Code	Description		Temperature Range (Tip Temperature)
FT101	STANDARD NEEDLE PROBE Fast response penetration probe with swaged tip for hot or chilled food measurement.		-40 to +250°C
FT102	HEAVY DUTY NEEDLE PROBE Versatile heavy gauge needle probe for penetration of semi-solid food.		-40 to +250°C
FT103	FROZEN FOOD PROBE A robust probe which can be forced or hammered into frozen products.		-40 to +250°C
FT104	CORKSCREW PROBE Special corkscrew design allows ease of penetration into semi-solid or frozen food.		-40 to +250°C
FT105	OVEN PROBE A high temperature probe and cable for monitoring food temperatures inside the oven during the cooking process.		-40 to +350°C
FT106	EXPOSED JUNCTION PROBE Flexible fast response, versatile probe with PFA insulation. Suitable for product, fridge and air temperatures.		-40 to +250°C
FT107	AIR PROBE General purpose probe for air temperature measurement in rooms, cabinets and air ducts.		-40 to +250°C
FT108	BETWEEN PACK PROBE Designed specifically for measuring temperatures between boxes of chilled food products.		-40 to +250°C



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