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Complete Digital Food Thermometer Kit 1006TT

Product Images



Short Description

We've teamed our 1006TT Digital Thermometer with a fast responding swaged Needle Probe. Building on the success and longevity of the 2006TT, this represents a great value thermometer with accurate and fast

response times when combined with one of our most popular inhouse probes.

Description

Built for speed, accuracy and performance in professional and commercial environments, at an affordable price, the Tempcon 1006TT Digital Thermometer provides fast, stable readings and high accuracy even in the harshest of environments. They are simple to operate, reliable and built to last.

The 1006TT Digital Thermometer is teamed with a Tempcon fast-responding swaged Needle Probe. Probes are plug-in and can be simply replaced, or changed for alternative styles.

For added protection, the digital thermometer is housed in a robust rubberised protective boot and the entire kit is supplied within a rugged hard case .

Applications

- Validate the temperature of incoming food product prior to accepting deliveries
- Measure food storage temperature
- Verify cooking and storage temperature
- Confirm hot and cold holding cabinet temperatures
- Measure food reheating temperatures
- Monitor frozen food thawing temperature.

We have supplied, maintained and calibrated thousands of temperature kits for leading supermarkets and restaurants throughout the UK and Europe.

Contents	 The Complete Food Thermometer Kit 1006TT Comprises Tempcon 1006TT Digital Thermometer Swaged Hand Held Needle Probe (With Coiled/Retractile Cable) Blue Rubberised Protective Boot Hard Case (With Additional Probe Slots) 2 x AA Batteries Calibration Certificate (Optional).
Maximum Temperature	+180°C
Tolerance	+/- 0.5°C (System)
Connecter Type	2 Pin Mini Thermocouple
Probe Included	Yes
Protective Jacket	(Blue)
Sensor Type	Т
Battery type	AA
Channel(s)	1
Typical applications	Food Safety
Measurements	Temperature

Additional Options

Temperature Calibration Certificate	2 Point Temperature Calibration (0°C / 60°C)
	2 Point Temperature Calibration (please specify temperature points)
	1 Point Temperature Calibration (0°C)