FOOD CHECK THERMOMETER & PROBE

- Ideal for HACCP procedures
- FREE traceable certificate of calibration
- Temperature range -49.9 to 299.9 °C
- Compact & robust design

The Food Check is designed specifically for the food and catering professional who wishes to purchase an economically priced digital thermometer. The Food Check thermometer will measure temperature quickly and accurately when monitoring cooked and chilled foods as part of HACCP and health and safety procedures.

The thermometer is housed in a user-friendly ABS case that includes Biomaster Antimicrobial Technology which reduces bacterial growth. The Food Check features a large, easy-to-read, LCD display with open circuit and low battery indication. The instrument incorporates a simple-to-use on/off push-button and is powered by three AAA batteries that give a minimum of five years of battery life. The Food Check will power off automatically after ten minutes, maximising battery life.

Each Food Check is supplied with a permanently attached food penetration probe with a 130 mm stainless steel stem and 500 mm PVC lead. This is the ideal choice for routine food inspections.

OPTIONAL ACCESSORIES:

- Stainless steel wall bracket & white silicone boot (832-050)
- Anti-bacterial wipes - see page 34

- **Protective silicone boot**
  The Food Check is water-resistant to IP65 when used in conjunction with this boot. Protects from accidental damage. Various colours are available - see page 13.

CATERING

Order code	Description
221-018	Food Check - white
221-028	Food Check - yellow
221-038	Food Check - green
221-048	Food Check - red
221-058	Food Check - blue
830-221	Protective silicone boot - white
832-050	S/steel wall bracket & boot

Specification	Food Check
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	160 grams
FREE traceable certificate of calibration included	