

Checktemp Digital Thermometer

STOKES PART No - **Checktemp1**

Thermometer:

Food businesses are required to have a probe thermometer accurate to $\pm 1^{\circ}\text{C}$ to monitor and record the temperature of food at various critical control points. (refer summary)

Summary:

Frozen goods	-18 °C
Refrigerated goods	4 °C
Food at point of service	65 °C or hotter

Quick & Easy:

Checktemp 1 is designed for applications that require a robust unit that responds quickly and accurately.

Accurate & Reliable:

Checktemp 1 has an accuracy of 0.3°C . A calibration test device is also built in to the unit to enable the user to quickly and easily check the stability of the circuitry that measures temperature.

Specifications:

Range:	-50.0 to +150.0 °C
Resolution:	0.1 °C
Accuracy:	± 0.3 (-20 to 90 °C)
Probe:	Stainless steel, 105mm x 3mm diameter.



Checktemp1 has a one-metre cable between the meter and the probe. Ideal for fridge, freezers and measurements in difficult to reach places.

Checktemp1 has a penetration probe ideal for use in food.

Checktemp1 has a measuring range of -50°C to $+150^{\circ}\text{C}$.

Checktemp1 is an ideal choice for fast, accurate measurements.

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