

# 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  $0.3^{\circ}\text{C}$ . 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:

<b>Range:</b>	-50.0 to +150.0 °C
<b>Resolution:</b>	0.1 °C
<b>Accuracy:</b>	$\pm 0.3$ (-20 to 90 °C)
<b>Probe:</b>	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  $-50^{\circ}\text{C}$  to  $+150^{\circ}\text{C}$ .

**Checktemp1** is an ideal choice for fast, accurate measurements.

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