

Pro-Surface Thermapen® 3

ideal for grills & hotplates

- pivoting probe & swivel tip for perfect contact
- temperature range -49.9 to 299.9 °C

The Pro-Surface Thermapen 3 thermometer measures the temperature of grills, hotplates, and other surfaces over the range of -49.9 to 299.9 °C with a user-selectable resolution of 0.1 or 1 °C. The Pro Surface Thermapen 3 is calibrated "as a system" for improved accuracy.

Simply open the probe and take the reading - the pivoting probe and swivel tip ensure perfect surface contact and high accurate measurement. The Pro-Surface features the same specification as the SuperFast Thermapen 3 (see page opposite) and includes a FREE traceable certificate of calibration.



optional accessory

Protect your instrument against accidental damage by fitting a protective silicone boot (830-260)



order code	description	
231-279	Pro-Surface Thermapen 3	
830-260	protective silicone boot	
830-110	protective wallet	

FREE traceable certificate of calibration included

Sous Vide Thermapen® 3

with miniature needle probe

- Ø1.1 mm reduced tip is ideal for delicate foods
- reaches temperature in just 3 seconds!

The Sous Vide Thermapen 3 thermometer has been specifically designed for Sous Vide cooking and areas where precise temperature measurement is required.

This model incorporates a miniature, stainless steel needle probe that has a Ø1.1 x 60 mm reduced tip, that conveniently folds back through 180° into the side of the instrument when not in use.

The Sous Vide Thermapen 3 features the same specification as the SuperFast Thermapen 3 (see page opposite) and includes a FREE traceable certificate of calibration.



miniature needle probe

Please Note: This probe is delicate and should be treated with care.



optional accessory

Sous Vide foam/tape
- one metre (600-475)



order code	description	
231-011	Sous Vide Thermapen 3	
600-475	Sous Vide foam/tape	

FREE traceable certificate of calibration included