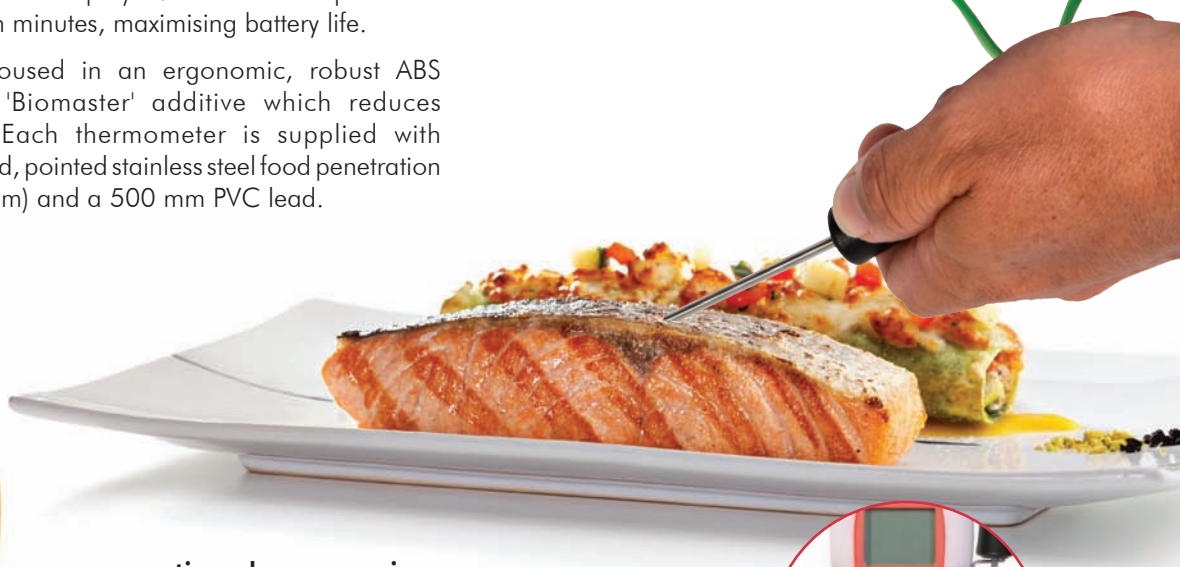# Thermamite® Thermometer
complete with food penetration probe

- FREE traceable certificate of calibration

- temperature range -50 to 300 °C

- 'Biomaster' anti-bacterial additive

- compact & robust design

The Thermamite thermometer offers accuracy, flexibility and ease of use, coupled with the durability and reliability that is required by the food and catering industry in helping to meet today's food hygiene legislation.

The thermometer incorporates an easy to read, LCD display with a precise read-out of temperature over the range of -50 to 300 °C with a 1 °C resolution. Low battery and open circuit indication are also displayed. The unit will power off automatically after ten minutes, maximising battery life.

The instrument is housed in an ergonomic, robust ABS case that includes 'Biomaster' additive which reduces bacterial growth. Each thermometer is supplied with a permanently attached, pointed stainless steel food penetration probe (Ø3.3 x 100 mm) and a 500 mm PVC lead.

optional accessories

- protective silicone boot - the Thermamite is water resistant to IP65 when used in conjunction with this boot. Various colours are available - see page 13

- stainless steel wall bracket *(screws not supplied)* and protective white silicone boot *(832-050)*

AUTO OFF — HACCP COMPATIBLE — Biomaster — 2 YEAR GUARANTEE — MADE IN BRITAIN

order code	description	
261-010	Thermamite - white	
261-020	Thermamite - yellow	
261-030	Thermamite - green	
261-040	Thermamite - red	
261-050	Thermamite - blue	
830-221	protective silicone boot - white	
832-050	s/steel wall bracket & boot	

specification	Thermamite
range	-50 to 300 °C
resolution	1 °C
accuracy	±1 °C
battery	3 x 1.5 volt AAA
battery life	minimum 5 years (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	

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