

HACCP (Hazard Analysis and Critical Control Points) is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. Playing a crucial role, HACCP prioritizes and controls potential hazards in food production. By controlling major food risks, such as microbiological, chemical and physical contaminants, the industry can better assure consumers that its products are as safe as good science and technology allows.

Digital Stem Thermometer

- Pocket-sized stem thermometer with 4.75" (121mm) stainless steel probe and easy-to-read LCD display
- Measures from -40 to 450°F (-40 to 230°C); user-selectable °C/°F
- Water resistant construction
- Includes protective probe cover and battery



Model No R2000

Digital Stem Thermometer

- Quick responding, laboratory accuracy
- Measures from -40 to 482°F (-40 to 250°C)
- Easy-to-read LCD display with Data Hold function
- Keeps track of maximum and minimum readings
- Stainless steel 4.65" (118mm) stem
- Includes battery and protective probe cover



Model No R2222

Infrared Thermometer

- Specifically designed and calibrated to meet food service industry requirements
- Built-in laser pointer identifies target area
- 8:1 distance to spot size ratio
- Adjustable high and low audible and visual alarms that quickly identify when set temperatures are exceeded
- Includes battery and carrying case



Model No FS-200

RTD Thermometer

- Designed to meet food service requirements
- Measures 3 types of RTD sensors: PT-100, PT-500 and PT-1000 (4 wire)
- Measuring Range: -148 to 572°F (-100 to 300°C)
- Min/Max/Avg functions
- Relative mode and Data hold
- IP67 rated waterproof housing
- Includes RTD temperature probe (PT-100), and batteries



Model No C-370

Thermocouple Thermometer/Datalogger

- Simultaneously display 4 separate measurements
- Accepts Type K, J, R, S, E, T thermocouple and RTD probes
- Temperature differential (T1-T2), Max/Min and Data hold functions
- User selectable °C or °F and resolution of 0.1° or 1°
- Real-time data logger with integral SD memory card
- Includes batteries



Model No SD-947

Temperature Probes

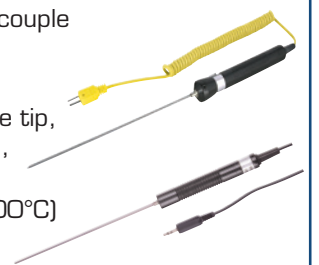
- Compatible with SD-947 Thermocouple Thermometer/Datalogger

MODEL R2960

- Medium gauge hypodermic needle tip, used to pierce and measure food, rubbers and solids
- Range: -58 to 1112°F (-50 to 600°C)

MODEL SD-947-RTD

- Class A RTD accuracy
- Range: -58 to 752°F (-50 to 400°C)



Model No R2960, SD-947-RTD