

CA2005-PKW Catering Thermometer Kit

T TYPE THERMOCOUPLE THERMOMETER WITH SET OF SIX COLOUR CODED NEEDLE PROBES AND WALL HOLDER

CA2005 THERMOMETER

FEATURES

Easy to use low cost high accuracy microprocessor based thermocouple instrument with the benefits of a hold function. This instrument has wide measurement range of -50 to +400°C and an operating range of -30 to 50 °C.

- *** **Hold function with dual display**
- *** **Preset to °C**
- *** **Resolution of 0.1° to 1000° autoranging**
- *** **Compatible with TME T type temperature probes**
- *** **Auto Switch Off capability**
- *** **Overrange / Open circuit sensor indication**
- *** **Low battery indication**
- *** **IP67 casing**

SPECIFICATION

Environmental

AMBIENT OPERATING RANGE : -30 to 50 °C
 STORAGE TEMPERATURE RANGE : -40 to 50 °C
 HUMIDITY : 0 to 70% R.H.

ELECTRICAL

MEASUREMENT RANGES : -50 to +400°C

THERMOCOUPLE TYPES : T
 TEMPERATURE SCALES : °C
 ACCURACY @23°C : +/- 0.1% OF READING +/- 0.2 °C
 CHARACTERISING ACCURACY : LESS THAN 0.05 °C
 TEMPERATURE COEFFICIENT : 0.01% OF READING /°C
 COLD JUNCTION COMPENSATION : 0.0075 °C/°C
 RESOLUTION : 0.1° to 1000, 1° ABOVE 1000

GENERAL

BATTERY : PP3 9V I.E.C. 6F22
 BATTERY LIFE (INTERMITTENT USE) : GREATER THAN 200 HOURS (ALKALINE)
 WEIGHT : 155 gms
 DIMENSIONS : 130 X 70 X 33 mm

Needle Probes

Description

The CAP range of needle probes are supplied with colour coded handles to reduce the risk of cross-contamination. They are ideal for monitoring semi-solid products and liquids.

Colour Code Key

Red		Raw Meat
Blue		Raw Fish
Yellow		Cooked Meat
Green		Washed Salad, Fruit
White		Bakery and Dairy
Brown		Vegetables

Construction

Needle Probe 3.3mm Diameter by 90mm Long: Stainless Steel 316 (Food Grade)
1M straight polyurethane cable with moulded connector. Complete waterproof assembly.

Features

- TOTAL ENCAPSULATION TECHNIQUE FOR MAXIMUM STRENGTH AND DURABILITY.

This results in a solid handle as opposed to a hollow handle. This is particularly important as there is often damage to the handles caused by excess heat. With a hollow handle it is possible to puncture the outer plastic and damage the sensor irreparably.

- WATERPROOF HANDLE

Due to the total encapsulation method used, all TME probe handles are completely waterproof.

- TOUGH POLYURETHANE CABLE

- Non-Toxic
- Greater mechanical strength for durability
- 12 X 0.2mm wires used internally for greater strength.
- PTFE inner insulation for strength

- HIGH ACCURACY THERMOCOUPLE MATERIAL THROUGHOUT

Type 'T' Thermocouple: ½ Class I (±0.25°C ±0.15%)

- POLYPROPYLENE HANDLES

Polypropylene is an extremely tough and durable material, commonly used for milk crates, it has good low temperature performance and a relatively high melt temperature. It performs exceptionally well under chemical attack.

- **WIDE AMBIENT TEMPERATURE SPECIFICATION** : -30 TO 50 °C
- **TIME RESPONSE** (96% of value in water) : 1.6 Secs
- **MEASUREMENT RANGE** : -100 TO 280 °C

WALL MOUNT HOLDER

Strong and hygienic thermometer storage designed for use with TME's CA2005 digital food thermometer and CAP colour coded range of food probes. Incorporates cradle for one thermometer and slots for up to 6 probes.

Features

- Food group colour code labels.
- Incorporates keyhole slots for ease of fitting.
- Measures: 190 x 155 mm
- Strong and hygienic stainless steel construction ideal for food environments.
- Requires wall screws.

Cross-reference for compatible probes

Suitable probes for use with the instrument

TME PART No	DESCRIPTION	APPLICATION	T/C TYPE
CAPK	SET OF 5 COLOUR CODED NEEDLE PROBES	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	T
CAP-R	RED COLOUR CODED NEEDLE PROBE	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	T
CAP-B	BLUE COLOUR CODED NEEDLE PROBE	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	T
CAP-G	GREEN COLOUR CODED NEEDLE PROBE	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	T
CAP-W	WHITE COLOUR CODED NEEDLE PROBE	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	T
CAP-Y	YELLOW COLOUR CODED NEEDLE PROBE	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	T
TP05	NEEDLE PROBE	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	T
TP07	NEEDLE PROBE HEAVY DUTY	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	T
TP10	SOUS VIDE NEEDLE PROBE	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	T
TM01	LIGHT DUTY M.I. PROBE	GENERAL PURPOSE LIQUID/GAS MEASUREMENT	T
TM03	M.I. PROBE	GENERAL PURPOSE LIQUID/GAS MEASUREMENT	T
TM04	M.I. PROBE EXTENDED LENGTH	GENERAL PURPOSE LIQUID/GAS MEASUREMENT	T
TS01-S	DUAL PROBE	FOR SURFACE AND IMMERSION MEASUREMENT	T
TS04	SURFACE PROBE	GENERAL PURPOSE SURFACE MEASUREMENT	T
TA04	AIR TEMPERATURE PROBE	FAST RESPONSE AIR TEMPERATURE PROBE	T
TA12	SPATULA PROBE	BETWEEN PACK PROBE	T
TH01	SOCKET IN HANDLE	HANDLE FOR USE WITH PLUG MOUNTED PROBES	T
THA2	PLUG MOUNTED AIR PROBE	FAST RESPONSE AIR TEMPERATURE PROBE	T
THM01	PLUG MOUNTED M.I. PROBE	GENERAL PURPOSE LIQUID/GAS MEASUREMENT	T
THN01	PLUG MOUNTED NEEDLE PROBE	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	T
THA12	PLUG MOUNTED SPATULA PROBE	BETWEEN PACK PROBE	T
THS02	PLUG MOUNTED SURFACE PROBE	GENERAL PURPOSE SURFACE MEASUREMENT	T
PKF1	FOOD KIT	PROBE KIT DESIGNED FOR THE FOOD INDUSTRY	T
TP01	CORKSCREW PROBE	PROBE DESIGNED FOR CORE TEMPERATURE OF MEAT	T
TFS01	FOOD SIMULANT PROBE	SIMULATES THE CORE TEMPERATURE OF FOOD IN HOT OR COLD STORAGE	