## TAYLOR.

### PRECISION PRODUCTS

### Food Service

Taylor innovation is built on 150 years of expertise in producing quality liquid-in-glass, mechanical and electronic thermometers. Now we've taken this heritage of technology-driven solutions to the next level, to offer the thermometer user state-of-the-art advantages:

#### **Product Benefits**

**High accuracy:** +/- 1°F over most temperature ranges for food measurement

**2-Second Response:** thermocouple sensor for fast response and super-wide temperature range

**Waterproof:** housing assures safe use in high-humidity environments

- ▲ Impact-resistant construction offers rugged, longlasting durability that will withstand 6-foot drops
- ▲ Field calibration system ensures accuracy and saves time
- ▲ Advanced micro-processor technology for exceptional precision and user-friendly operation
- ▲ 5-minute auto shut-off function prolongs battery life
- ▲ User option to select continuous-on mode
- ▲ F'/C° selectable function allows measurement of both temperature scales in one meter
- ▲ Compact, lightweight design with wrap-around probe and cord storage improves user convenience
- ▲ Versatile belt clip also secures probe to meter for efficient, one-hand operation

### Applications/Troubleshooting

- ▲ Can be used in HACCP Programs
- ▲ Food delivery temperature
- ▲ Food product temperature
- ▲ Food storage temperature
- ▲ Food Service equipment temperature
- ▲ Equipment calibration
- ▲ HVAC Applications

# Waterproof Thermocouple Thermometer



# **Waterproof**Thermocouple Thermometer *Specifications*

### Meter Specifications

Temperature Range:

Temperature Resolution:

System Accuracy: Response Time:

Ambient Temp. Range: **Ambient Humidity Range:** 

Display: Display Viewing Area:

Certification:

Meter size: Power:

-40 to 500°F; or (-40 to 260°C)  $0.1^{\circ}F \le 199.9^{\circ}F, 1^{\circ}F > 199.9^{\circ}F$  $0.1^{\circ}C \le 99.9^{\circ}C, 1^{\circ}C > 99.9^{\circ}C$ ±1°F (±0.5°C) of reading from 0°F to

270°F, ± 3°F, above or below range 2 seconds (3t)

32° to 122°F (0° to 50°C) 0 to 99% RH

0.5", 3-1/2" Digit-LCD Type Display .095" x .91" (24mm x 23mm) CE: Immunity: En61326-1/1997

Emission: Class B 6-7/8" x 2-3/8" x 1-1/8" Standard 9-volt battery with o-ring sealed battery door

Battery Status Measurement Main Scale Display -Decimal Degrees Sub Calibration Display Display

LCD Display

### **Probe Specifications**

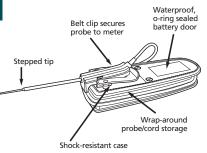
Probe Type: Probe Dimensions:

Probe Handle: Overall Probe Length: Probe Cord Length: Construction:

Type K, Fast Response, 2 seconds (3t) ø: 0.126" with ø: 0.062" tip, L: 3.75" (ø: 3.2mm with ø:1.6mm tip, L: 95mm) L: 2.36" (60mm), W: 0.630" (16mm) 6.1" (155mm)

Approx. 32-35" (813-889mm) Probe: Stainless Steel

Handle: ABS Plastic-food grade Cable: Silicon Rubber—food grade



### TAYLOR.

**PRECISION** PERFORMANCE **SINCE 1851** 

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