

Waterproof Min/Max Thermometer

Model 400-12201

Specifications:

- Quality assurance tool for HACCP compliance
- Fast, accurate response
- Completely immersible
- Min/Max memory
- Can switch from °F to °C
- Seafood, meat and poultry applications
- For fresh, frozen or cooked foods
- For pulp temperatures of fruits & vegetables
- Use in chill baths and flume systems

Details

Sensor Temperature Range: 14° to 392°F (-10° to 200°C)

Unit Operating Range: 14° to 190°F (-10° to 88°C)

Resolution: 0.1°F (0.1°C)

Accuracy: ±1.8°F (14° to 180°F range)

±1.0°C (-10° to 82°C range)

Response Time: Update every 1-second.

Probe: 4.25 inches (107 mm) stainless steel

Battery: 1.5 volt button type



Order # **400-12201**

Industry

Food Service/Restaurant/Catering

- Verify hi-temp dishwasher sanitization w/ no risk of glass breakage.
- Use as food thermometer
- Meat/Poultry, Dairy, Beverage/Concentrate, Prepared Foods & Processed Fruit/Vegetable
- Use for fresh, frozen, cooked foods and in beverages. Min/max memory to recall highest & lowest readings

Industrial

- Accurate measurement in the temp. range 14°F to 392°F (-10°C to 200°C)

Confectionery/Bakery

- Ideal HACCP & quality control instrument for food processing & incoming inspection applications
- Shipping receiving & in storage facilities
- Min/max feature to view highest & lowest temp.