

SuperFast Thermapen™

digital thermometer

- ✓ reaches temperature in just four seconds
- ✓ over 50 % faster response than traditional probes
- ✓ FREE traceable certificate of calibration
- ✓ water resistant case

The SuperFast Thermapen thermometer incorporates a large digital display with a precise read-out of temperature over the range of -49.9 to 299.9 °C with a 0.1 °C resolution and an accuracy of ±0.4 °C. The resolution can be switched to 1 °C, if required, via a switch in the battery compartment. The thermometer will power off automatically after ten minutes, maximising battery life. This feature can be disabled if not required.

The casing is washable and includes 'Biomaster' additive that reduces bacterial growth and the ergonomic rubber seal minimises the risk of the ingress of water, dust or food. As well as being water resistant, it is still 'probably' the fastest reading contact thermometer on the market today. The true temperature of a product can be tested in under four seconds.

Both low battery (icon) and open circuit indication are displayed, when applicable. Each Thermapen is powered by two lithium coin cell batteries with a minimum life expectancy of 1500 hours.



reduced tip, foldaway probe

The Thermapen incorporates a reduced tip, stainless steel, food penetration probe Ø3.3 x 115 mm, that conveniently folds back through 180 degrees into the side of the instrument when not in use.

optional accessories

protective wallet

acrylic wall bracket

silicone boot

without protective silicone boot

NEW!

with protective silicone boot

°C

AUTO OFF

HACCP COMPATIBLE

UK

zip pouch with belt loops

specification	SuperFast Thermapen
range	-49.9 to 299.9 °C
resolution	0.1 °C or 1 °C - user selectable
accuracy	±0.4 °C (-49.9 to 199.9 °C) otherwise ±1 °C
battery	2 x 3 volt CR2032 lithium coin cell
battery life	1500 hours
sensor type	K thermocouple
display	14.3 mm LCD
dimensions	19 x 47 x 153 mm
weight	97 grams

FREE traceable certificate of calibration included



Colour-coded Thermapen™

to avoid cross-contamination

The SuperFast Thermapen is available in 11 colours, ideal for many different applications. These colour-coded Thermapens can be part of your HACCP and due diligence procedures, being used for different food types or preparation areas, reducing the risk of cross-contamination. Alternatively, each member of staff can be given a different colour thermometer.

suggested uses

Below are just a few examples of the different uses for the colour-coded SuperFast Thermapen thermometers.



	brown	vegetable products
	blue	raw fish
	green	salad/fruit products
	red	raw meat
	yellow	cooked meats
	white	bakery/dairy products

Alert Thermapen™

digital thermometer

- ✓ indicates when critical temperatures are reached
- ✓ ideal for use as part of HACCP procedures

The Alert Thermapen thermometer features all the benefits of the SuperFast Thermapen with the additional feature of indicating when critical temperatures are reached. This is achieved by the digital display flashing the words 'COLD' 'HOT' or 'ICE' at the critical temperatures as follows:-

- *ICE* -18 °C or below
- *COLD* 0 to 5 °C
- *HOT* 75 °C or above

