

EconoTemp Plus digital thermocouple thermometer

32322

Food safety is the name of the game in the foodservice industry and whether you are checking a delivery of frozen sirloin steaks, or cooking and holding a pork roast, food-safe temperatures must be maintained. This versatile instrument will give you a precise reading on everything from frozen fish filets, to raw hamburger meat, to a pot of chicken noodle soup. F/C button allows you to switch between Fahrenheit or Celsius.

Virtually No Recalibration Needed

The EconoTemp Plus features a powerful microprocessor delivering accuracy and reliability with non-volatile memory that stores the calibration setting and will virtually never need recalibration.

Specifications

- Temperature Range: -40 to 1000°F (-40 to 538°C)
- Temperature Accuracy: 1F° ($\pm 0.5\text{C}^\circ$) -40° to 495°F (-40° to 257°C)
 $\pm 2\text{F}^\circ$ ($\pm 1\text{C}^\circ$) over remainder of range
- Resolution: 0.1°F from -40.0° to 495°F
0.1°C from -40° to 257°C
Whole Degree Resolution Over Remainder of Range
- Battery Type: (3) AAA
- Battery Life: 4500 Hours
- Housing: Shock Resistant ABS with Rubber Boot
- Compliances CE Marking
- Extra Features: Uses any Type K Thermocouples
F/C Switchable
Auto Shut off
- Limited Warranty: 5 years



Copeland Cold Chain LP
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