

CaterTemp™ 2 & 5 thermometers

- ✓ two models available 0.1°C or 1°C resolution
- ✓ proven electronic circuitry & durability
- ✓ designed for the professional caterer
- ✓ supplied complete with penetration probe

The CaterTemp 2 and 5 professional digital thermometers are designed with the catering and food processing industry in mind. Housed in a robust ABS case, the CaterTemp thermometers are a combination of proven circuitry and durability.

The CaterTemp 2 measures temperature over the range of -49.9 to +199.9°C with a resolution of 0.1°C and the CaterTemp 5 over the range of -50 to +300°C with a resolution of 1°C.

Both instruments feature a bright, easy to read LCD, displaying open circuit and low battery indication, when applicable. The CaterTemp thermometers are powered by a 9 volt PP3 battery which gives the thermometers approximately 200 hours continuous use.

Each CaterTemp thermometer is supplied with a permanently attached food penetration probe with 130mm pointed stainless steel stem and one metre coiled PU lead.



optional accessories

The protective PVC boot helps to protect instruments against accidental damage. The black acrylic wall bracket stores the instrument safely (screws not supplied).



specification	CaterTemp 2	CaterTemp 5
range	-49.9 to +199.9°C	-50 to +300°C
resolution	0.1°C	1°C
accuracy	±0.5°C ±1%	±1°C ±1 digit
battery	9 volt PP3	
battery life	200 hours	
sensor type	K thermocouple	
display	12.7mm LCD	
dimensions	36 x 80 x 147mm	
weight	240 grams	

a traceable certificate of calibration is included with each instrument

order code	description
221-006	CaterTemp 2 thermometer
221-007	CaterTemp 5 thermometer
830-200	protective PVC boot
832-110	wall bracket



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