

FoodSafe fridge

food simulant thermometer

Most traditional temperature measuring devices in fridges only measure the air temperature. This is a major problem because cold air is heavier than warm air and therefore "drops out of the fridge" the moment the door is opened.

why a FoodSafe thermometer?

The FoodSafe food simulant thermometer, on the other hand, is an encased thermometer that ensures that it indicates temperature similar to that of the food stored in the fridge or chill cabinet. Therefore it is not subject to the changes in air temperature that normally occur when the door is opened. It is the temperature of the food that is important in preventing the growth of food poisoning bacteria.

The easy to read FoodSafe is ideal for domestic or commercial use, as it is reliable, robust and hygienic. The thermometer indicates temperature over the range of -20 to +40°C with an accuracy of $\pm 0.5^{\circ}\text{C}$ over the range of -5 to +20°C, 1°C thereafter. The unit is housed in a clear plastic case with colour-coded zones that indicate when the temperature is too warm. The FoodSafe thermometer measures $\varnothing 25\text{mm} \times 150\text{mm}$ high.

Each FoodSafe thermometer is supplied with a metal hook for hanging in a fridge.



order code	description
803-900	FoodSafe food simulant thermometer



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