

Digital Thermometer With Probe

Model : BL7327/BL7328

This digital thermometer is ideal if you prepare, handle or sell potentially hazardous food. It's rugged waterproof construction and accuracy of 1°C allows the owner to ensure that safe temperatures are maintained at all times.

According to food safety standards, If your food business stores, transports, prepares, cooks or sells potentially hazardous food, then you must have a thermometer so you can measure the temperature of this food. To confirm that food stays safe, you are legally required to ensure that potentially hazardous foods are kept either very cold (5°C or colder) or very hot (60°C or hotter) or at another temperature if that is safe

FEATURES

BL7327/BL7328

- complies with ANZFA requirements $\pm 1^\circ\text{C}$
- easy to read 25mm high LCD display
- water resistant durable construction
- quick response time
- low battery indication to warn of inaccuracies
- accuracy of 1°C
- stainless steel probe which can be replaced or additional probes purchased (order code BL7328)

SPECIFICATIONS

Resolution	1°C
Temperature Reading Range	-40°C to 150°C
Ambient Operating Temperature	-40°C to 110°C
Probe	Themistor
Hold Function	Yes
Low battery indicator	Yes
Auto Off	Yes
Food Industry Recommended	Yes
Battery Operated	Standard 9V battery

Temperature range	Resolution	Accuracy
0°C to 70°C	0.1°C	$\pm 0.5^\circ\text{C}$
-49°C to 0°C	0.1°C	$\pm 1^\circ\text{C}$
70°C to 150°C	0.1°C	$\pm 1^\circ\text{C}$



Specifications may change without notice