FK2

Type T Food Kit with Thermometer, Standard Probes, Temperature Record Book and Case

MM2000 Thermometer

FEATURES

Easy to use low cost high accuracy microprocessor based thermocouple instrument with a measurement range of -200 to +1372 $^{\circ}$ C and an operating range of -30 to 50 $^{\circ}$ C.

*** °C / °F switchable

*** Resolution of 0.1° to 1000° autoranging

*** Switchable thermocouple types K/T/J/R/N/E/S

*** Infra-Red sensor compatibility

*** Full retention of thermocouple type and temperature scale

*** User configurable Auto Switch Off capability

*** Easy to use software calibration

*** Overrange / Open circuit sensor indication

*** Low battery indication

*** Supplied complete with shock resistant rubber boot

*** IP67 casing

SPECIFICATION

ENVIRONMENTAL

AMBIENT OPERATING RANGE : -30 to 50 °C STORAGE TEMPERATURE RANGE : -40 to 50 °C HUMIDITY : 0 to 70% R.H.

ELECTRICAL

MEASUREMENT RANGES : K -200 to 1372 °C
T -200 to 400 °C
J -200 to 1200 °C
R 0 to 1767 °C
N -200 to 1200 °C
E -200 to 1000 °C

S 0 to 1767 °C

THERMOCOUPLE TYPES : K T J R N E S INFRA-RED SENSOR (Exergen K80) : K80 –50 to 250 °C

TEMPERATURE SCALES : $^{\circ}$ C / $^{\circ}$ F

ACCURACY @23°C : +/- 0.1% OF READING +/- 0.2 °C

CHARACTERISING ACCURACY : LESS THAN 0.05 °C TEMPERATURE COEFFICIENT : 0.01% OF READING /°C COLD JUNCTION COMPENSATION : 0.0075 °C/°C

RESOLUTION : 0.1° to 1000, 1° ABOVE 1000

GENERAL

BATTERY : PP3 9V I.E.C. 6F22

BATTERY LIFE (INTERMITTENT USE) : GREATER THAN 200 HOURS (ALKALINE)

WEIGHT : 155 gms

DIMENSIONS : 130 X 70 X 33 mm

Probes

All probes are manufactured using:

- Type 'T' Thermocouple : ½ Class I (±0.25°C ±0.15%)
- Two stage moulding technique. Firstly the probes are encased in tough nylon, then
 a thermoplastic over moulding is applied. This gives an extremely robust and
 durable construction.
- Polypropylene Handles: Polypropylene is an extremely tough and durable material, commonly used for milk crates; it has good low temperature performance and a relatively high melt temperature. It performs exceptionally well under chemical attack
- Polypropylene Cable:
 - Polyurethane cables are used in place of the standard PVC for the following reasons:-
 - Greater retractability
 - · Enhanced memory of its curl
 - Non-Toxic
 - Greater mechanical strength for durability
 - 12 X 0.2mm wires used internally for greater strength.
 - PTFE inner insulation for strength and retractability.

TA03 MOVING AIR TEMPERATURE PROBE

This probe uses the straight handle for fine control. This probe is used for the measurement of the temperature of gasses. It is especially useful for air ducts such as those used in refrigeration, heating or air conditioning

Construction

The probe features an exposed thermocouple junction protected by a stainless steel funnel sheath. Stainless Steel 316 (Food Grade). Sensor stem measures 110mm length x 4mm diameter Sensor funnel measures 30mm x 13mm diameter. 2M curly polyurethane cable with moulded connector. Waterproof Handle

➤ WIDE AMBIENT TEMPERATURE SPECIFICATION : -30 TO 50 °C
 ➤ TIME RESPONSE (96% of value in moving gas) : 0.1 Secs
 ➤ MEASUREMENT RANGE : -100 TO 400 °C

TA12 FLAT FOOD TEMPERATURE PROBE

This probe uses the straight handle for fine control. The probe is designed for the measurement of temperature between products. Most commonly used as part of a goods inward inspection procedure. May also be used for liquid temperature measurement.

Construction

Stainless Steel Blade 110mm Long with 90mm x 5mm Flat: Stainless Steel 316 (Food Grade) 2M curly polyurethane cable with moulded connector. Complete waterproof assembly. This provides the user with a far more robust product than the foil type of between pack probe.

➤ WIDE AMBIENT TEMPERATURE SPECIFICATION : -30 TO 50 °C
 ➤ TIME RESPONSE (96% of value in water) : 3.0 Secs
 ➤ MEASUREMENT RANGE : -50 TO 300 °C

TP05 NEEDLE TEMPERATURE PROBE

This probe uses the bulbous handle to enable the sensor tip to be pushed into a semi-solid product with maximum ease of use.

Construction

Needle Probe 3.3mm Diameter by 115mm Long. Stainless Steel 316 (Food Grade) 2M curly polyurethane cable with moulded connector. Complete waterproof assembly.

➤ WIDE AMBIENT TEMPERATURE SPECIFICATION : -30 TO 50 °C
 ➤ TIME RESPONSE (96% of value in water) : 1.6 Secs
 ➤ MEASUREMENT RANGE : -100 TO 280 °C

TS07 SPRUNG SHIELD SURFACE PROBE

This probe uses the straight handle for fine control. The probe is designed for the measurement of surface temperatures with wide temperature range.

Construction

Surface probe with sprung tip with thermocouple sensor attached with draught shield: Stainless Steel 316 (Food Grade). 2M curly polyurethane cable with moulded connector. Waterproof Handle.

➤ WIDE AMBIENT TEMPERATURE SPECIFICATION : -30 TO 50 °C
 ➤ TIME RESPONSE (96% of value on clean metal) : 3.0 Secs
 ➤ MEASUREMENT RANGE : -50 TO 400 °C

Accessories

TEMPRB

Temperature log book for temperature record keeping. Eight page log book suitable for all temperature recording, and especially HACCP critical temperature record-keeping.

FKC02 Case

FKC02 Standard Carry Case with Inserts for a Handheld Thermometer, Straight and Bulbous handheld Probes and Accessories. An ideal way to keep your temperature measuring equipment in one place and protected.

Case Measurements: 34cm x 26cm x 6.5cm (approximate external)

Holds Up To

- · 1 x Handheld Thermometer
- · 3 x Straight Handheld Probes
- · 1 x Bulbous Handled Probe
- · 1 x Spare Battery

Cross-reference for compatible probes

Suitable probes for use with this instrument

TME PART No	DESCRIPTION	APPLICATION	T/C TYPE
KP05	NEEDLE PROBE	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	K
TP05	NEEDLE PROBE	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	Т
KP07	NEEDLE PROBE HEAVY DUTY	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	K
TP07	NEEDLE PROBE HEAVY DUTY	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	T
TP10	SOUS VIDE NEEDLE PROBE	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	T
KM01	LIGHT DUTY M.I. PROBE	GENERAL PURPOSE LIQUID/GAS MEASUREMENT	K
TM01	LIGHT DUTY M.I. PROBE	GENERAL PURPOSE LIQUID/GAS MEASUREMENT	T
KM03	M.I. PROBE	GENERAL PURPOSE LIQUID/GAS MEASUREMENT	K
TM03	M.I. PROBE	GENERAL PURPOSE LIQUID/GAS MEASUREMENT	Т
KM04	M.I. PROBE EXTENDED LENGTH	GENERAL PURPOSE LIQUID/GAS MEASUREMENT	K
TM04	M.I. PROBE EXTENDED LENGTH	GENERAL PURPOSE LIQUID/GAS MEASUREMENT	Т
KS01	SURFACE BAND PROBE	FAST RESPONSE SURFACE MEASUREMENT	K
TS01-S	DUAL PROBE	FOR SURFACE AND IMMERSION MEASUREMENT	
KS07	SURFACE PROBE	GENERAL PURPOSE SURFACE MEASUREMENT	K
TS04	SURFACE PROBE	GENERAL PURPOSE SURFACE MEASUREMENT	T
KS08	HIGH TEMP SURFACE PROBE	HIGH TEMPERATURE SURFACE MEASUREMENT	K
KA04	AIR TEMPERATURE PROBE	FAST RESPONSE AIR TEMPERATURE PROBE	K
TA04	AIR TEMPERATURE PROBE	FAST RESPONSE AIR TEMPERATURE PROBE	T
TA12	SPATULA PROBE	BETWEEN PACK PROBE	T
K1101	COCKET IN HANDLE	HANDLE FOR LICE WITH BLUC MOUNTED PROPE	K
KH01	SOCKET IN HANDLE	HANDLE FOR USE WITH PLUG MOUNTED PROBES	
TH01	SOCKET IN HANDLE	HANDLE FOR USE WITH PLUG MOUNTED PROBES	T
KHA02	PLUG MOUNTED AIR PROBE	FAST RESPONSE AIR TEMPERATURE PROBE	K
THA2	PLUG MOUNTED AIR PROBE	FAST RESPONSE AIR TEMPERATURE PROBE	T
KHM01	PLUG MOUNTED M.I. PROBE	GENERAL PURPOSE LIQUID/GAS MEASUREMENT	K
THM01	PLUG MOUNTED M.I. PROBE	GENERAL PURPOSE LIQUID/GAS MEASUREMENT	T
KHN01	PLUG MOUNTED NEEDLE PROBE	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	K
THN01	PLUG MOUNTED NEEDLE PROBE	CORE TEMPERATURE OF SEMI-SOLID MATERIAL	T
THA12	PLUG MOUNTED SPATULA PROBE	BETWEEN PACK PROBE	T
KHS01	PLUG MOUNTED SURFACE BAND PROBE	FAST RESPONSE SURFACE MEASUREMENT	K
KHS02	PLUG MOUNTED SURFACE PROBE	GENERAL PURPOSE SURFACE MEASUREMENT	K
THS02	PLUG MOUNTED SURFACE PROBE	GENERAL PURPOSE SURFACE MEASUREMENT	Т
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PKHV1	HVAC KIT	PROBE KIT DESIGNED FOR THE HVAC INDUTRY	K
PKF1	FOOD KIT	PROBE KIT DESIGNED FOR THE FOOD INDUTRY	T
PKGP1	GENERAL PURPOSE KIT	PROBE KIT CONTAINING MOST POPULAR PROBES	K
TP01	CORKSCREW PROBE	PROBE DESIGNED FOR CORE TEMPERATURE OF MEAT	Т
1101	COMBONETT HODE	TROSE SESIGNES FOR CORE TEINI EIGHTORE OF MEAT	† ·
KPS10	PIPE CLAMP PROBE	PROBE DESIGNED TO BE CLAMPED ONTO PIPES	K
TFS01	FOOD SIMULANT PROBE	SIMULATES THE CORE TEMPERATURE OF FOOD IN HOT OR COLD STORAGE	