The Model FST-300 Infrared Thermometer is designed to monitor temperatures in the food service industry. The thermometer has both an infrared sensor and an immersion probe to safely monitor surface and product temperatures. The quick HACCP zone display gives visual indication when products are within a safe storage temperature range for both hot and cold food products. The Model FST-300 also has a built-in white light to illuminate the measurement area.

Model FST-300, Food Service Thermometer .................. $75.00

OPTION
For NIST traceable calibration certificate, use order code NISTCAL-TG ......................... $100.00

The Model WT-10 Waterproof Thermometer is completely submersible, the pocket size Model WT-10 Waterproof Thermometer is designed with a waterproof housing and a 2.75” (70 mm) SS stem. The unit offers dual scale temperature measurements up to 392°F (200°C) on the 3-digit LCD display. The WT-10 comes complete with protective cover to store the unit while not in use. The features include MAX/MIN recall of high and low temperatures, hold, switchable °F or °C and auto shut off. Ideal applications include laboratory, food and beverage, HVAC and scientific markets.

Model WT-10, Waterproof Thermometer .......................... $29.00

OPTION
For NIST traceable calibration certificate, use order code NISTCAL-TG ........................... $100.00

SPECIFICATIONS
Temperature Range: -40 to 392°F (-40 to 200°C).
Accuracy: ±2°F (±1°C) from -14 to 212°F (-26° to 100°C); all other temperature ranges ±3°F (±2°C).
Display: 3-digit LCD.
Resolution: 0.1°F/°C.
Response Time: 1 s.
Power Requirements: One 1.5 V button style battery (included).
Battery Life: Approximately 1 year.
Construction: 2.75” (70 mm) SS pointed stem and ABS waterproof housing.
Weight: 0.7 oz (20 g).
Agency Approvals: CE.