



DAIRY THERMOMETER TC12

The TC12 is a digital thermometer entirely made of stainless steel, specially designed to be used in the dairy industry.

The bayonet locking system of the stainless steel case, combined with a 3 mm unbreakable transparent front and the double gasket applied, guarantees the IP67 sealing for both fluids and steam.

These thermometers are suitable for fast and accurate reading of the milk during preheating and during cooking.

Mainly designed for cooking soft cheeses and for temperatures between 50°C and 90°C, it can still be used where there is a need for a robust thermometer with a degree of protection against steam.

The probe is made of stainless steel 316L Ø 10 mm with a tapered tip to ensure the maximum possible reading speed and the compatibility with food contact. The standard lengths are from 60 cm to 1 m but it is still possible to make customized probes.

The LCD display is powered by 2 alkaline batteries AAA 1,5V that are easy to find and replace, the battery life is about 3 years.

APPLICATIONS

- Dairy sector
- Food industry
- Water

MAIN FEATURES

- Reading field -10+110°C
- Precision $\pm 1^{\circ}\text{C}$ for the whole range of temperature
- Precision $\pm 0,5^{\circ}\text{C}$ in the range 50 / 90 °C
- Fast reading every second
- Reading resolution 0,1°C
- Stainless steel case IP67 waterproof
- Unbreakable transparent disc
- Double gasket applied to the disc
- Power supply 2x AAA 1,5V alkaline
- Battery life about 3 years

