

Hand-Held Instruments

MM2000 Digital Thermometer with TPO5 Probe Our Best-Selling Combination

Designed and Built in the UK

We manufacture our instruments at our site in West Sussex which gives us complete control over quality of components and assembly and enables us to operate our excellent service back up.

High Accuracy, Food-Safe Technology

The system is accurate to within 0.5 degrees C which ensures your temperature checks conform to HACCP requirements.

Waterproof to IP67

The MM2000 will function normally following immersion in one metre of water for thirty minutes.

Thermoplastic Rubber Boot Included as Standard

Protects the instrument case if dropped and retards general wear and tear.

Conforms to International Standards

The accuracy of the thermocouple sensors used in our probes has to conform to international standards. This does not apply to the thermistor or infra-red sensors used in some instruments.

Rapid Response

The TP05 probe has a 'T' Type thermocouple sensor giving a very fast response saving the operator time.

Fully Encapsulated Probe Handle

Solid polypropylene handle, available in two ergonomically-designed shapes, with cable sealed into a flexible inner moulding gives unrivalled durability and waterproofing. This means you can wash the TP05 in your dishwasher. No other probe is constructed this way.

316 Stainless Steel

TME probes are made with 316 steel which has a better resistance to salt corrosion than the commonly used 310 variety

Next-Day Swap System

If your organisation has several thermometers in daily use in each of its facilities, our next –day swap system could substantially reduce your servicing and repair costs. TME have developed this unique and cost-effective system in partnership with a major supermarket and have been successfully running it for nearly two years.

This is how it works:

A facility has a compliment of say ten instruments. A member of staff at the factory rings TME to report that one is in need of repair. UPS delivers a replacement instrument next day and collects the item for repair*. The system offers the following benefits:

HACCP Compliance

Next –day instrument replacement ensures that the factory/warehouse always has its full complement of instruments ensuring HACCP compliance at all times.

Administration

TME manages the system by direct communication with each factory, eliminating costly and time consuming administration at the supermarket and central buying department.

Efficiency

Deliveries and collections are made direct to/from each facility by UPS which eliminates the need for central collation and administration. No packing or labeling is necessary.

Accountability

TME maintains detailed records of all repair system activity which enables the customer to monitor both overall performance and individual factory activity in the form of regular reports if required.

Reduction in current expenditure

There is a low, fixed monthly payment per facility which should result in significant savings over standard repair and replacement costs.

Support for existing, non-TME instruments

TME will support any instruments currently in use as far as possible. This is likely to include clean up, calibration and small repairs not requiring spare parts. If not repairable, a new TME instrument will be supplied at an agreed purchase value additional to the monthly service charge.

The swap system is based around our best-selling MM2000 instrument but can include other instruments including the new Thermobarscan. For details of our full range of products, please see the enclosed catalogue or visit www.tmelectronics.co.uk.

* Calls received by 2pm will generate next-day delivery.

MM7000 Thermobarscan

We have recently developed a unique hand-held digital thermometer with an integral barcode scanner. It offers tremendous benefits where temperature needs to be recorded against specific product or monitoring points, in accordance with HACCP compliance.

It works like this: All your products have a unique barcode. When taking temperature, you apply your probe to your product in the usual way. The instrument then scans the product barcode and automatically records the temperature, time and date against that barcode. Each instrument is given its own ID code or name, based on its location. This enables you to monitor multiple temperature points across individual factories or departments accurately and reliably.

You can also use the instrument to monitor temperature points that do not have a barcode such as appliances like fridges or hot counters, by assigning your own barcode to them. This is a simple, once-only operation. The instrument will store up to 250 recordings before you need to download the information. This is done very easily via Bluetooth to a PC or to a PDA or mobile phone memory card. Data management software that will integrate with your system is included in the package. A data sheet containing a full specification is attached for your information.

Food production applications include the following:

Chilled and Frozen Goods in to Warehouse Records date and time of delivery together with delivery temperature next to product barcodes providing paperless recording and ensuring data integrity.

Food Production Process Create a barcode menu to cover each critical temperature control point for a product as it goes through manufacture.

Chilled and Frozen Products in Warehouse Prior to Despatch

Temperature of all your warehoused products recorded against their barcodes together with time and date of record saving time and ensuring ease of traceability.

Delivery Vehicles Enables driver to provide customer with a printed ticket showing time and date of delivery and temperature of product against barcode (when used in conjunction with Bluetooth printer).

Refrigerators and Freezers Keep a barcoded Food Simulator Block in each appliance enabling dated and timed temperature checks to be logged at a fraction of the cost of expensive wireless monitoring.

Cafeteria and Staff Canteen Barcode your hot counter trays for easy temperature checks. This is particularly convenient for staff in these busy service areas, eliminating paperwork and encouraging good HACCP practices.

Fixed & Wall-Mounted Instruments

Wall Mount Holder

A purpose-made, stainless steel holder to accommodate our MM2000 handheld thermometer together with two probes. Perfect for a factory environment.

MM4000 Series with Food Probe(s)

Wall mounted thermometer for use with a hand-held probe on a long cable. Advantages include one-handed operation, fixed location and large display. Available with single or multiple inputs and LCD or LED display. This instrument is ideal for production line 'pass/fail' sample checking.

MM4000 Series with Air Temperature Sensor

Constantly displays ambient room temperature on its large LCD or LED display. Ideal for areas where ambient temperature is critical such as cold rooms.

Fixed Temperature Probes

TME produce a wide range of probes and sensors for permanent installation into pipes, tanks and vats etc. Our design department can produce solutions for clients' particular requirements. We have recently developed a unique polycarbonate moulded screw terminal for these probes. This conveniently does away with the conventional bulky metal connection head at a fraction of the cost.

Data Loggers

TME's range of loggers are tough and compact and suitable for a range of applications from long-term cold store monitoring to providing delivery vehicles with trip recording with on the spot checking capability. All our loggers come complete with software which enables the user to download and display data in graphic or tabular formats.

Wireless Monitoring Systems

We can install a comprehensive wireless temperature monitoring system for an entire site if required. Further information is available on request.

Why Choose TME?

Track Record

TME have been supplying temperature equipment to a wide range of companies in both Public and Private Sectors for over fifteen years. These include various local authorities and NHS hospitals as well as household names like Birds Eye, Brake Brothers and Morrisons Supermarkets.

Product Quality

Our digital thermometers and probes are designed and built at our works in West Sussex. This gives us complete control over manufacturing and component quality. Please see Page 2 which describes the significant build-quality features of our MM2000 instrument and probes.

HACCP Compliant Accuracy

Both our MM2000 and Thermobarscan instruments combined with our 'Type T' thermocouple probes gives a system accuracy of +/- 0.5 degrees C combined with very fast response time. This degree of accuracy is vital when checking chilled food in the 0 – 5 degree zone and for water temperatures on the borderline of the critical legionella safety limits.

Service

Our on-site manufacturing and servicing operation enables us to offer a unique and truly outstanding service to our customers, particularly those with large numbers of instruments in daily use on multiple sites.

Innovation

Our R&D department has a dynamic approach to developing new ideas. Please see enclosed details of our brand-new and unique Barcode Scanning Thermometer. We are often asked to come up with solutions for difficult applications such as measuring the core temperature of frozen meat without cutting it open or monitoring the heat build-up on a Formula 1 car tyre. No problem!

People

The team at TME understand the importance of customer satisfaction. That's why we go the extra mile to try and really understand your business because only then can we offer you the best possible service.