



January 2011

Hospitality3/2011

Protect your stock with TME's New Cold Storage Temperature Kit
Hospitality 2011 Birmingham NEC 24-26 January

UK manufacturers, TM Electronics, will exhibit a new solution to cold storage monitoring, designed to protect your food stocks, at Hospitality 2011. To see TME's range of quality thermometers, probes and data loggers for food, catering and hotel management, visit Stand 775 for expert advice and demonstrations.

TME's new **Cold Storage Temperature Kit** gives the true temperature of stored food in fridges, freezers, cold stores and cold cabinets, reducing the risk of spoilt stock.

No more false results – no waiting around

A compact food simulator sits inside the cabinet, simulating the true temperature of the food you are storing while you are busy getting on with something else. When it's time to make your checks, simply plug in the waterproof digital thermometer for a fast, accurate result. The kit also includes a plug-to-plug connection lead and log book.

Save money

TME's new kit is compatible with standard probes used for cooking or food deliveries, reducing overall equipment spend, and it offers a system that grows with your business.

Monitor

1 Cabinet for £132.50

3 Cabinets for £165

5 Cabinets for £195

10 Cabinets for £295

No more paper

For more streamlined recording, the kit is also compatible with TME's **MM7000** Bluetooth Barcode thermometer, which can download to PC, PDA or mobile phone up to 1,000 temperature results - including unique location identity.

For more information or to set up an appointment at the show, please contact our sales team on **01903 700651** - sales@tmelectronics.co.uk www.tmelectronics.co.uk

ends

Note to Editors - For further details and images, contact Danielle Sensier or James Deadman on 01903 700651, sales@tmelectronics.co.uk