



May 2011

meatup03

Speciality meat probes from TM Electronics
MEATUP 2011 - Stand 515

TM Electronics will showcase a new range of speciality meat probes at MEATUP 2011, at Stoneleigh Park, Warwickshire on 21st and 22nd June 2011.

Visit Stand 515 to see quality, accurate probes for a variety of meat applications including curing, oven cooking, sous-vide, BBQ spit roasts and frozen storage.

The sheer range of today's meat processing and storage applications calls for much greater sophistication in the measurement of meat temperatures, explains TME Managing Director, Tom Sensier.

"Choosing the right temperature probe for the job can mean the difference between success and failure – from specialist curing processes and complex sous-vide cooking to a BBQ spit-roast at the local pub."

TME has the answer with its wide range of affordable, speciality meat probes.

- stainless steel oven probes with braided metal cables and stainless steel handles
- detachable fine wire probes suitable for water baths
- extended heavy-duty needle probes for spit-roasts and BBQs
- corkscrew probes for ease of penetration with semi-solid and frozen meat
- black body probes which absorb heat radiation for greater temperature accuracy

All probes are compatible with TME's robust MM2000 waterproof thermometers – and for enhanced record-keeping, TME's unique MM7000 Bluetooth/Barcode thermometers.

For more information visit www.tmelectronics.co.uk or contact 01273 845964, sales@tmelectronics.co.uk

Notes to Editors

For more information including images, contact Danielle Sensier, Ann Gerry or James Deadman at TME Sales 01903 700651 sales@tmelectronics.co.uk