

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.

Repairs and Servicing

Should your instrument get accidentally damaged or require servicing beyond the warranty period, the **maximum** charge we will make to repair or replace it will be £35.00 plus VAT. This should result in significant savings over standard repair and replacement costs.

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.

If you prepare and cook meals at your school, you can give each meal option on your menu it's own barcode. This is a simple, once-only operation. The Thermobarscan can then record the time and date of Critical Point temperature checks against that meal's barcode ensuring due diligence through paperless data recording.

All the food products that you buy in 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 schools or departments accurately and reliably.

You can also use the instrument to record the temperature of appliances like fridges or hot counters, by assigning your own barcode to them. 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.

School meal applications include the following:

Chilled and Frozen Food Deliveries

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

Preparation and Cooking of Meals

You can create your own barcodes for meals prepared on the premises. The instrument records temperature together with date and time of test next to product barcode in one easy, time saving operation. This is particularly convenient for staff in a busy kitchen environment, eliminating paperwork and encouraging good HACCP practices.

Refrigerators and Freezers

Create a unique barcode for each appliance enabling dated and timed temperature checks to be logged against each appliance at a fraction of the cost of expensive wireless monitoring.

Solo Compact Thermometer With Fold-Out Needle Probe: Top Quality and Design at a Budget Price

High-Accuracy Food Safe Thermometer

Ensures your temperature monitoring is accurate in accordance with HACCP requirements.

Complete Portability

The size and shape of the instrument together with the fold-out probe means the SOLO fits neatly into your pocket making it ideal for spot checks.

Top-Mounted Display

This means that the display can be read by a right or left-handed person without having to let go of the thermometer. Most other fold-out probe thermometers have the display on the side.

Integral Colour Code Display

The instrument has a window which you can adjust to show one of five colours. This helps to avoid cross contamination between different risk areas. A popular feature with Environmental Health Officers.

Easy, Inexpensive Battery Changes

The SOLO runs on two AA batteries. The battery compartment is easily opened by hand without the need to unscrew the case.

User-Friendly Temperature Symbols

Cook/Chill/Frozen Symbols illuminate in the display indicating the temperature zone you are currently measuring in.

Thermocouple Probe Sensor

The fastest responding probe type usually used in higher-priced instruments.

Designed and Built in the UK

The SOLO is built entirely at our UK works which gives us complete control over component and construction quality. Despite this advantage, the SOLO is priced lower than many imported instruments of questionable design and build quality. Many of these imports are sold by UK Thermometer Companies as their 'own brand'.

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.

Service

Our on-site manufacturing and servicing operation enables us to offer a unique and truly outstanding service to our customers, including 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 Page 3 for 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.