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REVOLUTIONARY CATERING THERMOMETER READS BARCODES

TM Electronics Ltd (TME), leaders in innovative temperature solutions, are transforming food safety monitoring with their new MM7000 *ThermoBar Scan*, a unique barcoding thermometer with Bluetooth communication.

This unique handheld device is invaluable to caterers, cafes, restaurants and bakeries – from delivery and storage of perishable goods right through to service – helping to reduce food waste, eliminate double-handling of records and ensure customers enjoy safe, quality food.

The MM7000 is a highly accurate temperature monitoring and auditing tool, offering a revolutionary **portable** logging capability: to scan and record not only temperature, time and date but also the **identity** of what is being scanned. It combines Bluetooth and barcode technologies in one easy-to-use device, which stores up to 250 readings before downloading data to your PC, mobile phone or PDA - **eliminating all paperwork**.

Thanks to the universal nature of barcodes, the MM7000 is suitable for monitoring a wide range of food and drink products, as well as fridges, freezers and ovens. Managers can use existing manufacturers barcodes already displayed on ingredients or very easily create new and unique barcodes for any food product, menu or appliance.

Managing Director, Tom Sensier says: "TME's unique barcode logging system gives catering managers and proprietors the proof they need that stringent European safety regulations like HACCP have been met".

TME manufactures a wide range of high quality temperature equipment, including thermometers, probes and data loggers. For more information visit www.tmelectronics.co.uk or contact the Sales Office tel +44 (0)1903 700651

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Notes for Editors

For more information on the MM700 *ThermoBar Scan* including images, email Danielle Sensier at sales@tmelectronics.co.uk or tel +44(0)1903 700651