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## CHEFS IN A HURRY? VISIT TME AT HOTELYMPIA 2012

For an unbeatable range of money-saving offers and expert advice on temperature applications, the TME stand (S1645) at Hotelympia 2012 (26 Feb – 1<sup>st</sup> March) is the place to be for all chefs and hotel managers looking to solve a temperature problem.

Temperature specialists and thermometer suppliers, TME, can't wait to showcase their exciting *ThermaSprint* rapid-response probes to industry professionals at Hotelympia. If you're serious about fast food, you'll love this brand NEW temperature capability from TME – one of the UK's leading thermometer manufacturers. Manufactured with pioneering *ThermaSprint* technology, these amazing 3-second response probes are ideal for chefs in a hurry. Robust, dishwasher-safe and up to 10 times faster than conventional probes – they're also standard with TME's great value **SOLO** pocket thermometer and **MMCombi**.

TME supply everything required for temperature measurement and monitoring in the hospitality business, from food-safe thermometers and temperature probes to intelligent monitoring of hot water and heating systems for the prevention of Legionnaires' disease. Established in 1990, the company's designers have a wealth of experience, backed by their strong manufacturing base in the UK. Satisfied clients include individual cafes, restaurants and hotels as well as large supermarket chains and FM operations. Other great deals and products to check out on the TME stand at Hotelympia:

- Start saving money right away with TME's unbeatable *Thermometer for Life* pledge. Break it, beat it, bash it – we don't care! Spend just **£95** on a high quality, high accuracy UK-built digital thermometer and you'll never pay more than **£35** to repair or replace it again. And that's on top of your normal 2 year warranty!
- Choose value for money with TME's best-selling **MM2000** handheld thermometer – **IP67** waterproof with thermoplastic rubber boot included in the price.
- Discover TME's **MM7000** ThermoBar Scan – a unique Bluetooth thermometer with integral barcode scanner – transforming **HACCP** monitoring and legionella control.

From budget to bespoke – when temperature matters, TME have the solution. For further information or a free quote contact the Sales team on +44 (0) 1903 700651 – [sales@tmelectronics.co.uk](mailto:sales@tmelectronics.co.uk) or buy on-line at [www.tmelectronics.co.uk](http://www.tmelectronics.co.uk) Ends

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