



Heat/Cool Cooking Thermometer



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Program an alarm when the desired temperature has been reached, and track the cooling rate of foods to prevent one of the most common causes of food-borne illness



High temperature probe can be used to test core temperatures of food in the oven



Thermometer also comes with clip accessory piece for easy attachment to objects



Handy magnet on rear of unit for adhering to pots, oven face, and other surfaces



Model 26000

Cooking and Cooling - all in the one device! Ensure your HACCP compliance by using the Heat/Cool Cooking Thermometer

- Alarms when cooking or cooling temperature has been reached
- Timer tracks cumulative cooking or cooling time
- Easy to clean heat resistant teflon wire and waterproof probe
- Accuracy compliant with FDA food code
- Each unit has own unique serial number for traceability purposes
- Unit can be calibrated
- Probe can be placed in oven

Technical Specifications

Temperature Range	-50°C to 200°C
Accuracy	±1°C
Probe	17cm stainless steel
Probe Wire	76cm heat-resistant teflon
Timer	Up to 23hr 59 min. in count up or down modes
Body	ABS plastic
Calibration	Factory calibrated (optional NIST traceable calibration)
Unit Weight	3.8oz
Resolution	.1°C
Timer	Up to 23.59 in count up or down