



## DAIRY THERMOMETER TCX11

The TCX11 is a digital thermometer entirely made of stainless steel, specially designed to be used in the dairy industry.

The bayonet locking system of the stainless steel case, combined with a 3 mm unbreakable transparent front and the double gasket applied, guarantees the IP67 sealing for both fluids and steam.

These thermometers have a fast and accurate temperature reading up to the tenth of a degree. They are designed for cooking hard cheese and to work best at temperatures within 50°C, but they can still be used wherever there is a need for a robust thermometer with a degree of vapor protection.

Thanks to the off-set function, it is possible to calibrate the thermometer in a simple and precise way to always get a perfect reading.

The electronics are powered by 2 AA 1.5V batteries so that allowing autonomy for 2 years of continuous daily use. The large LCD display guarantees the temperature reading, even in direct steam conditions, without errors.

The probe is made of stainless steel 316 Ø 12 mm with a tapered tip to ensure the maximum possible reading speed and compatibility with food contact.

The standard lengths are from 60 cm to 1 m, but it is still possible to make customized probes.

### APPLICATIONS

- Dairy sector
- Food industry
- Water

### MAIN FEATURES

- Reading field -40+140°C
- Precision  $\pm 0,3^{\circ}\text{C}$  for the whole range of temperature (calibratable)
- Fast reading every second
- Reading resolution 0,1°C
- Stainless steel case IP67 sealing, waterproof
- Unbreakable transparent disc
- Double gasket applied to the disc
- Power supply 2x AA 1,5V alkaline
- Battery life about 2 years