



## Testo Multi Thermometer

**\$48.40  
inc GST**

Ideal for canteens, catering, transportation etc  
Measuring range  $-40^{\circ}\text{C}$  to  $+230^{\circ}\text{C}$   
Accuracy  $\pm 1.0^{\circ}\text{C}$   
(between  $-20^{\circ}\text{C}$  and  $+180^{\circ}\text{C}$ )  
Waterproof IP 67 Temporary immersion protection  
(30 min, less than 1m under water at ambient temperature)



## Testo 110 Food & Butcher Sets

**Base unit  
\$234.30  
inc GST  
probes & TopSafe  
extra**

Highly accurate thermometer ideal for food, laboratory, refrigeration, freezing. Ten different probes available for wide range of uses - choose them to best suit your needs.  
\*Measuring range  $-50^{\circ}\text{C}$  to  $+275^{\circ}\text{C}$   
\*Accuracy between  $\pm 0.2^{\circ}\text{C}$  and  $\pm 0.4^{\circ}\text{C}$   
(\*Depending on probe selected)



## Testo 826-T3 2 in 1 thermometer

**\$528.00  
inc GST**

Combined probe and infrared thermometer  
Infrared: Measuring range  $-50^{\circ}\text{C}$  to  $+400^{\circ}\text{C}$ ,  
Accuracy  $\pm 2^{\circ}\text{C}$   
(between  $-50^{\circ}\text{C}$  and  $+100^{\circ}\text{C}$ )  
Probe: Measuring range  $-50^{\circ}\text{C}$  to  $+230^{\circ}\text{C}$ ,  
Accuracy  $\pm 0.5^{\circ}$   
(between  $-20^{\circ}\text{C}$  and  $100^{\circ}\text{C}$ )



## Testo 106-T1

**\$111.10  
inc GST**

Ideal for core temperature checks in all areas e.g. catering, hotels, industrial kitchens, supermarkets  
Measuring range  $-50^{\circ}\text{C}$  to  $+230^{\circ}\text{C}$   
Accuracy  $\pm 0.5^{\circ}\text{C}$   
(between  $-30^{\circ}\text{C}$  and  $+99.9^{\circ}\text{C}$ )  
Waterproof case and belt clips available



## Testo 105

**3 tip set  
\$564.30  
inc GST**

*Unit with penetration tip  
only - \$254.10 inc GST*

The professional temperature instrument with three interchangeable tips for measuring liquids, solids, frozen goods or large pieces of meat.  
Range  $-50^{\circ}$  to  $+275^{\circ}\text{C}$   
Accuracy  $\pm 0.5^{\circ}\text{C}$   
(between  $-20^{\circ}\text{C}$  and  $+100^{\circ}\text{C}$ )



## Testo 205 pH & temperature

**\$469.70  
inc GST**

Ideal for meat processing  
Robust food penetration pH/ $^{\circ}\text{C}$  meter with automatic temperature compensation  
Accuracy pH  $\pm 0.02\text{pH}$   
Accuracy temperature  $\pm 0.4^{\circ}\text{C}$

**Food Safety Standard 3.2.2 clause 22 states:**

*A food business must, at food premises where potentially hazardous food is handled, have a temperature measuring device that:*

- (a) is readily accessible; and*
- (b) can accurately measure the temperature of potentially hazardous food to +/- 1°C.*

**All probe thermometers supplied by Food Stars Pty Ltd meet this legal requirement**

**Alcohol wipes**



Sanitise your thermometer probe using individually wrapped alcohol wipes. (GST exempt)

- 10 for \$2.00
- 50 for \$6.50
- 100 for \$8.50
- 200 (box) for \$13.00

**Comparator cup**



Save time - Check probe and infrared thermometers against a laboratory calibrated thermometer, using a comparator cup.

**\$113.30  
inc GST**

This leaflet shows the most popular probe thermometers from our range. If you have a special food monitoring need, call us today for more information about

- Probe thermometers
- Infrared thermometers
- Data loggers
- pH measuring equipment
- Calibration certificates.

We also sell handwashing kits that contain fluorescing powders and potions to demonstrate effective handwashing technique and cross contamination.



Building food safety programs around the world

Food Stars Pty Ltd is committed to providing practical training and support for businesses to produce safe food and demonstrate compliance with the Food Safety Standards.

For more information about the Food Stars Program contact:

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**Probe Thermometers**

Effective  
temperature  
control  
is essential  
to ensure  
the safety of  
potentially  
hazardous foods

