



HANDHELD THERMOMETERS

Economical. Reliable. Durable.



GET A GRIP ON TEMPERATURE MEASUREMENT

Economical.

The IMC range of handheld thermometers offers a practical and cost-effective solution to high accuracy temperature measurement.

Reliable.

These devices are perfect for a wide range of applications throughout the food industry including food manufacturing, food service and food retail.

Durable.

With an easy to use point-and-probe function, the handheld thermometers provide users with a long term solution to maintaining product quality throughout the food industry.

WHY IMC?

The IMC handheld digital thermometers not only offer a very wide measurement range, they also provide a rapid response, which is fundamental to busy food environments. A variety of probes also offer ThermoSprint Technology, which delivers an impressive 3 second response time – up to 10 times faster than conventional digital measurements. Many of the probes are solid with a one-piece handle that encapsulates the cable and the needle. This delivers excellent strength and durability, and makes the thermometers entirely waterproof and dishwasher safe for further contamination prevention.

Advantages:

- Reduces the risk of potentially exposing contaminated produce to consumers
- Assists with HACCP compliance requirements
- Reduces food wastage costs
- Protects company reputation
- Quick and easy to use

Features:

- Wide measurement range
- Fast measurement response rate
- Clear temperature display
- User-replaceable batteries
- Low battery indication
- Splash proof casing (*Solo)
- Waterproof casing (*MM2000 Range, MMCOMBI, MM7000)
- Durable for excellent long term temperature monitoring



INTRODUCING IMC HANDHELD THERMOMETERS

Solo

Reliable and easy to use, the Solo handheld thermometer with built-in food grade stainless steel needle probe is ideal for food service and food retail environments.

- Measurement range of -50°C to $+250^{\circ}\text{C}$
- Accuracy of $\pm 0.5^{\circ}\text{C}$
- Splash-proof casing
- User-selectable colour coding ribbon for different risk types e.g. vegetable – green, raw meat – red
- Clear temperature display on front of unit
- Includes *ThermaSprint* technology.



MMCOMBI

The MMCOMBI is a microprocessor driven handheld instrument with fixed general purpose (TP05) needle probe. This provides a simple point-and-probe solution to high accuracy temperature measurement for the food service industry.

- Measurement range of -100°C to +400°C
- Accuracy of $\pm 0.2^{\circ}\text{C} \pm 0.15\%$ of reading
- Waterproof to IP67 standards
- Supplied complete with shock resistant holster
- Encapsulated solid handle
- Includes *ThermaSprint* technology.



MM2000 range

Similar to the MMCOMBI, each 2000 unit is microprocessor driven but offers the additional benefit of interchangeable probes. With the widest selection of unit functionality and probe options, the 2000 range provides a complete solution to cost-effective temperature monitoring for multiple application requirements.



MM2000

- Measurement range dependent on probe, -200°C to +1372°C
- Can be used with all available probes (*see probe page*)
- Wide operating range of -30°C to +50°C
- Accuracy of $\pm 0.1\%$ of reading $\pm 0.2^{\circ}\text{C}$
- Resolution of 0.1 to 1000
- Auto-ranging
- Self-Calibrating
- Waterproof to IP67 standards
- Supplied with thermoplastic rubber boot
- $^{\circ}\text{C}/^{\circ}\text{F}$ selectable

MM2010

Incorporates all the features of the MM2000, plus:

- $^{\circ}\text{C}/^{\circ}\text{F}/^{\circ}\text{A}$ selectable
- Hold function
- Dual display
- Simultaneous display of real-time
- Max/min/hold measurement

MM2030

Incorporates all the features of the MM2000, plus:

- Accuracy of $\pm 0.1\%$ of reading $\pm 0.2^{\circ}\text{C}$
- $^{\circ}\text{C}/^{\circ}\text{F}/^{\circ}\text{A}$ selectable
- Simulation of thermocouple output (for cross checking)
- Millivolt measurement/output

A REVOLUTIONARY LEAP FORWARD

MM7000

This MM7000 ThermoBarScan is a revolutionary leap forward in portable thermometers. With its unique integral barcode scanner the instrument can log product or location in addition to time, date and temperature. This is then wirelessly downloaded to local PC, mobile phone or PDA via Bluetooth for user analysis.

- Measurement range (probe dependent) -200°C to +1820°C
- Accuracy of $\pm 0.1\%$ of reading $\pm 0.2^\circ\text{C}$
- Integral barcode reader
- Logs up to 1000 timed and dated temperature records
- Built-in Bluetooth communication
- Supplied complete with open-source PC software
- Can be used with all available probes
- C/ $^\circ\text{F}$ selectable
- Infra-Red sensor compatibility



SOUS VIDE KIT

As with all cooking, the Sous Vide method requires temperatures to be closely monitored in order to ensure food-safe dining. The Sous Vide temperature monitoring kit enables chefs and food processors to test the temperature of food inside a vacuum sealed bag without compromising the seal.



Kit comprises of:

- SVKC01 Carry Case
- TEMPLB Temperature Log Book
- MM2000 Single Input Thermocouple Thermometer
- SVTAPE Self Sealing
- TP10 Fine Needle Probe







INTERCHANGEABLE, ROBUST PROBES FOR FAST AND ACCURATE MEASUREMENT

The available probes below are interchangeable throughout the 2000 range and the MM7000. Each IMC probe not only offers a wide temperature measurement range with fast response, but also is entirely waterproof and dishwasher safe for busy environments.

For speed and strength choose *ThermaSprint* technology

ThermaSprint technology allows the sensing element of the probe to become an integral part of the needle, producing a fantastic 3 second response time combined with the strength of IMC's robust encapsulated handle design.

Up to 10 times faster than conventional probes!

For speed and strength choose	Temperature Range	Application
 <p>TP05 – GENERAL PURPOSE NEEDLE PROBE Includes <i>ThermaSprint</i> technology.</p>	-100°C to +280°C	This waterproof probe is designed for cooked/chilled products, or any semi-solid material.
 <p>TP10 – FINE NEEDLE SMALL HANDLE FOR SOUS VIDE COOKING Includes <i>ThermaSprint</i> technology.</p>	-100°C to +280°C	With a 1.5mm fine needle, the TP10 is designed for minimal damage when monitoring the temperature of a product within a vacuum pack.
 <p>TP07 – HEAVY DUTY NEEDLE PROBE Includes <i>ThermaSprint</i> technology.</p>	-100°C to +280°C	The heavy duty needle probe is ideal for measurement of semi-solid or solid materials.
 <p>TA12 – FAST RESPONSE FLAT FOOD PROBE</p>	-50°C to +300°C	Designed for measuring temperature between boxes the TA12 is also ideal for air and liquid measurement.
 <p>TS01-S – DUAL SURFACE / IMMERSION PROBE</p>	-50°C to +250°C	2-in-1 probe used for surface temperatures and immersed to take liquid temperatures.
 <p>TFS01 – FOOD SIMULANT PROBE</p>	-50°C to +150°C	Designed to have similar thermal characteristics to a pack of meat, the TFS01 reflects the temperature of the surrounding product within cold storage and is ideal for long term monitoring.

