french cooking

by

Professional Solutions for your kitchen and your home

the HACCP solution
guaranteed and certified accuracy by our laboratory

the PREMIUM solution
premium instruments controlled in our laboratory

the 100% solution
a new line of patented thermometers with sleeve Made in France
TRACEABLE CALIBRATION CERTIFICATE with Traceability Guarantee

The thermometers displaying this symbol can be delivered with a Traceable Calibration Certificate with Traceable Guarantee.

Usually, all normalized items with an individual number are connotated.
The Traceable Calibration Certificate by ALLA FRANCE is recognized in 72 countries worldwide.

Each Traceable Calibration Certificate is recorded in our database with the following information:

- Calibration date
- Re-control date
- Calibration temperature
- Immersion of the instrument
- Individual instrument number
- Individual Certificate number
- Official Master used traceable to BNM-COFRA, PTB-DAROS/DKD, UKAS/NAMAS, NIST, GOST, INMETRO...

Thermometers are calibrated in thermostated baths in comparison with an Official Master.
Hygrometers are calibrated by comparison with a standard in a chamber with stable hygrometry and temperature.
Hydrometers are calibrated by comparison with a standard of the same sensitivity and the same diameter, in an uniform and stable liquid temperature.

Digital thermometers are controled at 2 standard temperature points 0°C and 100°C (except for 91000-069/CC-ca, which has control points at -18°C and 0°C)
If you want to control your instruments at different points, you must mention the desired control temperature.
Digital hygrometers are controled at 2 standard humidity points: 35% HR and 70% HR.

A GUARANTEE OF TRACEABILITY
Standards are connected to a National Calibration Channel of one of the signatories of the Mutual Recognition Multilateral Agreement MLA(*) as agreed by the EA(*) (European cooperation of Accreditation).

The traceability of our standardization is recognized by the signatories of the MLA (Multilateral Agreement) and of the MRA (Mutual Recognition Arrangement).

The reported expanded uncertainty of measurement corresponds to a coverage probability not less than 95%. Standard uncertainties were calculated according to ISO GUM (Guide for the Uncertainty Measurement).

(*) For more information on the EA, MLA, ILAC countries signatories please visit:

http://www.european-accreditation.org
and
http://www.ilac.org

More information ?

www.allafrance.com
Page > Certification

How to obtain the Traceable Certificate

When placing your order mention the product code followed by the letters .../EU

Example:
> 91000-022/CC-ca (without certificate)
> 91000-022/CC-ca/EU (with certificate)
What is HACCP?
HACCP or Hazard Analysis Critical Control Point, is a system which identifies, evaluates and controls hazards which are significant for food safety.

What is IP index?
 Protection Index (IP) indicates the level of protection of the product.
The first number indicates the level of protection against solid objects (dust, flour...). The second number indicates the level of protection against liquid. Depending on the value of these figures, the Protective Index factor varies.

**FIRST NUMBER** = PROTECTION INDEX SOLIDS
0 = No protection
1 = Protection against solid foreign objects larger than 50 mm
2 = Protection against solid foreign objects larger than 12 mm
3 = Protection against solid foreign objects larger than 2.5 mm
4 = Protection against solid foreign objects larger than 1 mm
5 = Protection against dust deposits
6 = Total protection against dust (sealed)

**SECOND NUMBER** = PROTECTION INDEX LIQUIDS
0 = No protection
1 = Protection against falling drops of water, the item being in its normal position
2 = Protection against falling drops of water, the item being inclined at 15° relative to its normal position
3 = Protection against rainwater, provided that it is not an angle greater than 60° to the vertical
4 = Protection against splatter and splashing water
5 = Protection against water projected from a nozzle
6 = Protection against water packets or powerful jets
7 = Protection against immersion for a given time
8 = Protection against permanent immersion

EXAMPLE: IP 65
P = Protection Index / 6 = first number = solids / 5 = second number = liquids
This example means that an IP65 item is protected against the dust penetration and is resistant to water projected from a nozzle.
Here is our selection of thermometers suitable for the food industry and complying with the HACCP recommendations.

Temperature monitoring is part of the Sanitary Control Plan (PMS) to ensure the safety and quality of the food products cooked and distributed in community kitchens.

As far as HACCP temperature monitoring devices are concerned, EN 13485 standard sets out the technical and functional requirements for thermometers intended for means of transport, storage facilities and distribution systems for refrigerated and frozen food. For you, we have selected three products in these two pages: 91000-046/CC-ca, 91000-065/CC-ca and 91000-068/CC-ca.

**91000-036/CC-ca**

**HACCP DIGITAL THERMOMETER**

-50+300°C / -58+572°F

Display resolution: 0.1°

Guaranteed & certified Accuracy:

±0.5°C / ±1°F

(-20+100°C/-4+212°F)

otherwise ±2°C / ±3°F

Functions: Backlight - Auto-Off - IP68

Stainless steel piercing probe:

150 mm - Ø4 mm

Very fine tip Ø1.8 mm

Electro magnetic induction: compatible

Cable: 136 mm

In hanging box with instructions.

- 91200-036-sa spare probe

**91000-065/CC-ca**

**EN 13485 HACCP DIGITAL THERMOMETER**

-50+200°C / -58+392°F

Display resolution: 0.1°

Guaranteed & certified Accuracy:

±0.5°C / ±1°F

(-20+100°C/-4+212°F)

otherwise ±1°C / ±2°F

Functions: DATA HOLD - IP67

Reset button

Stainless steel piercing probe:

120 mm - Ø2.5 mm

Very fine tip Ø2 mm

Electro magnetic induction: compatible

In hanging box with instructions.

**91000-046/CC-ca**

**EN 13485 HACCP DIGITAL THERMOMETER**

-50+200°C / -58+392°F

Display resolution: 0.1°

Guaranteed & certified Accuracy:

±0.5°C / ±1°F

(-20+100°C/-4+212°F)

Functions: DATA HOLD - IP67

Automatic calibration at 0°C / 32°F

Stainless steel piercing probe:

125 mm - Ø3.5 mm

Very fine tip Ø2.5 mm

Electro magnetic induction: compatible

6 colors available

In hanging box with instructions.
**Colour coded thermometer**

With the colour code, choose the best product for your needs.

- General purpose
- Cooked meat
- Fruit & Salad
- Raw meat
- Raw fish
- Cooked fish

**91000-022/CC-ca**

HACCP DIGITAL THERMOMETER WITH ROTARY PROBE

-50°+300°C / -58°+572°F

Display resolution: 0.1°

Guaranteed & certified Accuracy:

±0.5°C / ±1°F

(-20°+100°C/-4°+212°F)

otherwise ±2°C / ±4°F

Functions: MAX/MIN - DATA HOLD

Stainless steel piercing probe:

115 mm - Ø3.5 mm - rotation 180°

Electro magnetic induction: compatible

In hanging box with instructions.

**91000-069/CC-ca**

EN 13485 HACCP DIGITAL FRIDGE/FREEZER THERMOMETER

-50°+70°C / -58°+158°F

Display resolution: 0.1°

Guaranteed & certified Accuracy:

±0.5°C / ±1°F

(-4+6°C+25+42°F)

otherwise ±1°C±2°F

Functions: Programmable alarm (stops ringing only when turned off)

MAX/MIN - IN/OUT - Magnet

Cable: 100 cm

In hanging box with instructions.

**91000-037/CC-va**

HACCP THERMOMETER WITH THERMISTOR PROBE

-50°-300°C / -58°-572°F

Display resolution: 0.1°

Guaranteed & certified Accuracy:

±0.5°C / ±1°F

(-20°+100°C/-4°+212°F)

Accuracy: ±1°C / ±2°F (+100+150°C/+212+392°F)

otherwise ±2°C / 3.6°F

Functions: MAX/MIN - DATA HOLD - Alarm

Detachable thermistor probe: 165 mm - Ø3.5 mm

DIN plug - Cable: 120 cm - Shock protection

Electro magnetic induction: compatible

Delivered in plastic case with instructions.
91000-042/F
SPECIAL BAKERY
DIGITAL THERMOMETER
-50°-300°C / -58°-572°F
Display resolution: 0.1°C [±200°C / ±322°F]
Accuracy: ±1°C [±2°F] otherwise ±2.5° ±2°F [±4°F] otherwise ±4°F
Functions: DATA HOLD - MAX/MIN
Stainless steel piercing probe: 135 mm x 0.2,5 mm
Electro magnetic induction: compatible
In French Cooking blister with instructions.

91200-004-sa
UNIVERSAL FIXING CLIP
for digital thermometer
In French Cooking hanging bag

91000-047/F
PREMIUM
DIGITAL THERMOMETER
-50°-300°C / -58°-572°F
Display resolution: 1°
Accuracy: ±1°C [±2°F] (-20°-130°C / -4°-266°F)
±2°C [±4°F] (< 200°C / 392°F ) otherwise ±4°C [±7°F]
Functions: Timer 999-59M-59S
Alarm - Magnet
Stainless steel piercing probe: 125 mm x 0.35 mm
With universal fixing clip
Electro magnetic induction: compatible
In French Cooking blister with instructions.

91000-050/F
DIGITAL THERMOMETER
-50°-200°C / -58°-392°F
Display resolution: 0.1°
Accuracy: ±1°C [±2°F] otherwise ±2°C ±2°F [±3°F] otherwise ±4°F
Stainless steel piercing probe: 130 mm x 0.35 mm
In French Cooking blister with instructions.

91000-051/F
WATER RESISTANT
DIGITAL THERMOMETER
-50°-200°C / -58°-392°F
Display resolution: 0.1°
Accuracy: ±1°C [±2°F] otherwise ±2° or ±3°C
±2°F [±3°F] otherwise ±4° or ±5°F
Function: MAX/MIN
Stainless steel piercing probe: 125 mm x 0.35 mm
In French Cooking blister with instructions.

91000-054/F
T-MODEL
DIGITAL THERMOMETER
-50°-200°C / -58°-392°F
Display resolution: 0.1°
Accuracy: ±1°C [±2°F] otherwise ±2°C ±2°F [±3°F] otherwise ±4°F
Stainless steel piercing probe: 125 mm x 0.35 mm
In French Cooking blister with instructions.
91000-010/F
POCKET DIGITAL THERMOMETER
WITH ROTARY PROBE
-50°+200°C / -58°+392°F
Display resolution: 0.1°
Accuracy: ±1°C (-20°+150°C) otherwise ±2°C or ±3°C
±2°F (-4°+302°F) otherwise ±4°F or ±6°F
Functions: MAX/MIN - DATA HOLD
Stainless steel piercing probe:
80 mm - Ø3.5 mm - Rotation: 180°
Electro magnetic induction: compatible
In French Cooking blister with instructions.

91000-011/F
PISTOL SHAPED THERMOMETER
WITH ROTARY PROBE
-50°+300°C / -58°+572°F
Display resolution: 0.1°
Accuracy: ±1°C (-20°+150°C), ±3°C (+150°+250°C)
otherwise ±4°C
±2°F (-4°+302°F), ±5°F (302°+482°F) otherwise ±7°F
Functions: MAX/MIN - DATA HOLD - Alarm
Stainless steel piercing probe: 110 mm - Ø4 mm
Rotation: 90°
Electro magnetic induction: compatible
In French Cooking blister with instructions.

91000-052/F
DIGITAL THERMOMETER
WITH ROTARY PROBE
-50°+300°C / -58°+572°F
Display resolution: 0.1°
Accuracy: ±1°C (-20°+150°C) otherwise ±2°C or ±3°C
±2°F (-4°+302°F) otherwise ±4°F or ±6°F
Functions: MAX/MIN - DATA HOLD
Stainless steel piercing probe:
125 mm - Ø3.5 mm - Rotation: 180°
Electro magnetic induction: compatible
In French Cooking blister with instructions.

91000-055/F
WATERPROOF DIGITAL THERMOMETER
-50°+200°C / -58°+392°F
Display resolution: 0.1°
Accuracy: ±1°C (-20°+120°C) otherwise ±2°C
±2°F (-4°+248°F) otherwise ±4°F
Function: DATA HOLD
Response time very fast
Stainless steel piercing probe:
120 mm - Ø2.5 mm
Can be washed in a dishwasher
Electro magnetic induction: compatible
In French Cooking blister with instructions.

91000-060/F
DIGITAL THERMOMETER
WITH RING
0°+300°C / +32°C+572°F
Display resolution: 1°
Accuracy: ±1°C/2°F
Functions: Auto-off
Stainless steel piercing probe:
135 mm Ø 3.8mm
Electro magnetic induction: compatible
In French Cooking blister with instructions.

91000-055/F
WATERPROOF DIGITAL THERMOMETER
-50°+200°C / -58°+392°F
Display resolution: 0.1°
Accuracy: ±1°C (-20°+120°C) otherwise ±2°C
±2°F (-4°+248°F) otherwise ±4°F
Function: DATA HOLD
Response time very fast
Stainless steel piercing probe:
120 mm - Ø2.5 mm
Can be washed in a dishwasher
Electro magnetic induction: compatible
In French Cooking blister with instructions.

91000-010/F
POCKET DIGITAL THERMOMETER
ROTARY PROBE
-50°+200°C / -58°+392°F
Display resolution: 0.1°
Accuracy: ±1°C (-20°+150°C) otherwise ±2°C or ±3°C
±2°F (-4°+302°F) otherwise ±4°F or ±6°F
Functions: MAX/MIN - DATA HOLD
Stainless steel piercing probe:
80 mm - Ø3.5 mm - Rotation: 180°
Electro magnetic induction: compatible
In French Cooking blister with instructions.

91000-011/F
PISTOL SHAPED THERMOMETER
WITH ROTARY PROBE
-50°+300°C / -58°+572°F
Display resolution: 0.1°
Accuracy: ±1°C (-20°+150°C), ±3°C (+150°+250°C)
otherwise ±4°C
±2°F (-4°+302°F), ±5°F (302°+482°F) otherwise ±7°F
Functions: MAX/MIN - DATA HOLD - Alarm
Stainless steel piercing probe: 110 mm - Ø4 mm
Rotation: 90°
Electro magnetic induction: compatible
In French Cooking blister with instructions.

91000-052/F
DIGITAL THERMOMETER
WITH ROTARY PROBE
-50°+300°C / -58°+572°F
Display resolution: 0.1°
Accuracy: ±1°C (-20°+150°C) otherwise ±2°C or ±3°C
±2°F (-4°+302°F) otherwise ±4°F or ±6°F
Functions: MAX/MIN - DATA HOLD
Stainless steel piercing probe:
125 mm - Ø3.5 mm - Rotation: 180°
Electro magnetic induction: compatible
In French Cooking blister with instructions.
SOUS-VIDE COOKING
AND LOW TEMPERATURE

In order to preserve vitamins and trace elements, both essential for good health, you need to avoid long or high temperature cooking, or even cooking directly in water.

Usually, sous-vide cooking is done at low temperatures. Depending on the nature of the food, the cooking temperatures can be different:

- 80 °C to 100 °C for vegetables and fruits,
- 60 °C to 90 °C for fish, seafood or terrines,
- 80 °C for white meat, poultry and some sensitive fish,
- 60 °C à 70 °C for red meats.

The cooking times are therefore regular and long.

The advantages of vacuum cooking are multiple:
- The product loses little weight
- sous-vide cooking retains the nutritional and organoleptic qualities of the product;
- the cooking is homogeneous;
- it is possible to heat the product without altering it

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**91000-030/CSV**
IMMERSION ELECTRIC THERMOMETER
for VACUUM COOKING

- Digital display: 0-95°C / 203°F
- Display resolution: 0.1°C
- Accuracy: ±0.5°C
- Functions: Alarm and temperature settings
- Timer - Backlight
- Stainless steel circulator
- Maximum volume: 20 liters
- Flow rate: 10 liters/minute
- Cable: 125 cm
- 220 - 240V / 50Hz / 1300 W

In box with instructions.
A COMPLETE SUITCASE FOR COOKING VACUUM

91000-031/CSV
COMPLETE BOX
SPECIAL FOR SOUS-VIDE COOKING
contains:

Waterproof thermometer:
-200+1 300°C / -328+2 372°F
Display resolution: 0.1° (+50 to 200) / 1° (+200 to 300)
Accuracy: ±1°C / ±0.3% / ±2°F
Functions: MAX/MIN + DATA HOLD
Relative temperature + Backlight
Also functions with an adaptor (not supplied)

Special vacuum probe:
Very thin needle: 60 mm - Ø1 mm
Cable: 120 cm

Special self sealing foam:
5 strips x 14 cm

In suitcase with instructions.

- 91000-031/N the digital thermometer alone
- 91200-013-wr the spare probe
- A-sol/91000-CSV the spare foam (14 strips x 14 cm)

70000-013/F
VACUUM COOKING DIAL THERMOMETER
+40 to +90°C
Ø 45 mm
Stainless steel probe 200 mm ø4 mm
Coloured ideal cooking areas
With dip
In French Cooking blister, with instructions.
91000-034/F
TOUCH SCREEN OVEN THERMOMETER
0°-250°C / +32-482°F
Display resolution: 1°
Accuracy: ±2°C/3.7°F
Functions: Timer 99H:59M - Alarm
Backlight - Magnet - Free standing
Stainless steel probe: 160 mm - ø4 mm
Stainless steel cable: 100 cm, heat resistant
In French Cooking blister with instructions.

91000-043/F
WIRELESS OVEN THERMOMETER
0°-300°C / +32-572°F
Display resolution: 1°
Functions: Timer 23H:59M-59S
Clock - Alarm - Backlight - Clip
Waterproof stainless steel curved probe: 180 mm - ø2.5 mm
Waterproof stainless steel cable: 105 cm
In French Cooking blister with instructions.

91000-043-vr spare probe

91000-044/F
DIGITAL THERMOMETER / TIMER
SPECIAL OVEN
-50°-300°C / -58-572°F
Display resolution: 0.1°
Functions: Timer 99M:59S - Alarm - Magnet
Curved stainless steel probe: 180 mm - ø4 mm
Cable: 100 cm
In French Cooking blister with instructions.

91000-044-sa spare probe

91000-003/F
FOLDING SCREEN
DIGITAL OVEN THERMOMETER
0°-300°C / +32-572°F
Display resolution: 1°
Accuracy: ±1°C (0°-150°C) otherwise ±3°C
±2°F (+32-302°F) otherwise ±5°F
Functions: Timer 23H:59M-59S
Clock - Alarm - Magnet
IP67 stainless steel probe: 150 mm - ø4 mm
Waterproof Stainless steel cable: 100 cm
Electro magnetic induction: compatible
In French Cooking blister with instructions.

91000-003-vr spare probe

91000-002/F
DIGITAL OVEN THERMOMETER
-50°-300°C / -58-572°F
Display resolution: 0.1°
Accuracy:
±1°C (-20-150°C) otherwise ±2°C
±2°F (-4-302°F) otherwise ±4°F
Functions: MAX/MIN - DATA HOLD
Timer 99H:59M - Alarm - Magnet
Curved stainless steel probe: 150 mm - ø4 mm
Stainless steel cable: 100 cm
Electro magnetic induction: compatible
In French Cooking blister with instructions.

91000-002-sa spare probe

THE CABLE STAYS IN THE OVEN!
72000-002/F
OVEN THERMOMETER
BIG DIAL
-50+300°C / +100+600°F
Stainless steel Ø53 mm
With hook
In French Cooking blister with instructions.

72000-001/F
DIAL OVEN THERMOMETER
-50-300°C
Stainless steel Ø50 mm
With hook
In French Cooking blister with instructions.

CONNECT
91100-003-ca
iCARE
OVEN THERMOMETER CONNECTED
Bluetooth 4.0 compatible with Iphone and Android
Application free download on your smartphone
Range: ±250°C in open space
-50+300°C / -50+557°F (instantaneous test)
0+250°C / -32+482°F (long-time monitoring)
Display resolution: 1°C
Accuracy: ±1°C / ±2°F
Functions: Immediate alert on your smartphone
of the programmed core temperature - Alarm
5 levels of cooking and 6 preset meat categories
Programming - Timer - History - LED monitor
Delivered with 2 colored stainless steel probes
Stainless steel piercing probe: 97mm ø4mm
Silicone grip - cable: 150cm
With hook
In box, with instructions.
- 91101-001-vr spare probe

91000-038/F
RECALIBRATABLE DIGITAL THERMOMETER
-50+200°C / -50+392°F
Display resolution: 0.1°C
Accuracy: ±0.5°C (-20+150°C) otherwise ±2°C
±1°F (-4+302°F) otherwise ±4°F
Recalibrate by screw at the back.
Functions: MAX/MIN - DATA HOLD - Magnet
Stainless steel piercing probe: 125 mm - Ø3.5 mm
Cable: 200 cm
Electro magnetic induction: compatible
In French Cooking blister with instructions.

91000-008/F
COOKING THERMOMETER
-40+300°C / -40+572°F
Display resolution: 0.1°C
Accuracy: ±1°C (-40+150°C) otherwise ±2°C
±1°F (-40+302°F) otherwise ±4°F
Functions: MAX/MIN - DATA HOLD - Magnet
Stainless steel piercing probe: 90 mm - Ø3.5 mm
Cable: 110 cm
In French Cooking blister with instructions.
- 91200-008-vr spare probe

91000-012/F
WATER RESISTANT DIGITAL THERMOMETER
-50+200°C / -50+392°F
Display resolution: 0.1°C
Accuracy: ±1°C (-20+150°C) otherwise ±2°C
±1°F (-4+302°F) otherwise ±4°F
Functions: MAX/MIN - DATA HOLD - Alarm
Stainless steel piercing probe: 125 mm - Ø3.5 mm
Cable: 100 cm
Electro magnetic induction: compatible
In French Cooking blister with instructions.
**91000-009/F**
FRIDGE/FREEZER DIGITAL THERMOMETER
-50°-70°C / -58°-158°F
Display resolution: 0.1°
Accuracy: ±1°C/±1.8°F
Functions: MAX/MIN - IN/OUT - Magnet
Programmable alarm (stops ringing only when turned off)
Cable: 100 cm
In French Cooking blister with instructions.

**91000-059/F**
FRIDGE/FREEZER DIGITAL THERMOMETER WITH ALARM
-50°-70°C / -58°-158°F
Display resolution: 0.1°
Accuracy: ±1°C/±2°F
Cable: 150 cm
Alarm - Suction cup - Magnetic back
In French Cooking blister with instructions.

**91200-059-sa** spare probe

**91000-039/F**
DIGITAL FRIDGE/FREEZER THERMOMETER WITH THERMAL BRAKE
-50°-70°C / -58°-158°F
Display resolution: 0.1°
Accuracy: ±1°C/±2°F
Functions: programmable alarm (stops ringing only when turned off)
MAX/MIN - IN/OUT - Magnet - Cable: 100 cm
In French Cooking blister with instructions.

**2 ALARMS / 2 DISPLAYS / 2 PROBES**

**91000-028/F**
DIGITAL FRIDGE/FREEZER THERMOMETER DOUBLE PROBE
-40°-70°C / -40°-158°F
Display resolution: 0.1°
Accuracy: ±1°C/±2°F
Functions: Double display - Double probe -
2 programmable alarms (buzzer & light warning signals)
MAX/MIN - IN/OUT - Magnet
Timer to register and cumulate the excess temperature period
Cables: 100 cm
In French Cooking blister with instructions.

**THERMAL BRAKE**
Avoids temperature jumps due to the repeated opening of the fridge door.

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Circular chart 7 days recorder! For storage of fresh and frozen foods

Accuracy: ±2°C - Ø125 mm chart
European standard EN12830
Environment Sa2
Wall surface mounting with 2 fixation bars
External copper probe and capillary
IP 64 Front Panel

- **92800-001-ca**
  -15-35°C

- **92800-002-ca**
  -35-15°C

- **92800-003-ca**
  -40+40°C

Charts
In pack of 100.

- **92900-001**
- **92900-002**
- **92900-003**
- **92900-004**

**92800-004-ca** -10+40°C
For ambient temperature
Accuracy: ±2°C
Ø125 mm chart - Wall surface mounting with 2 fixation bars
Internal probe - IP 64 Front Panel

**92900-005**
Spare pen
In pack of 4 units.
**71800-001/F**
Stainless Steel Fridge / Freezer Dial Thermometer
-30°C - 0°C / -20°C - 80°F
Free standing - With hook
In French Cooking blister.

**PLASTIC PEN THERMOMETER**
-25°C - 50°C / -13°F - 122°F
Blue liquid filled
With hook
**72500-001/F**
In French Cooking blister.
**72500-001-sa**
In plastic bag.

**91000-049/F**
Digital Fridge / Freezer Thermometer
-20°C - 50°C / -4°F - 122°F
Display resolution: 0.1°C
Accuracy: ±1°C ±2°F
Magnet - Hook
In French Cooking blister with instructions.

**71700-003/F**
Fridge / Freezer Plastic Thermometer Vertical Model
-40°C - 40°C / -40°F - 112°F
Blue liquid filled
Coloured areas
With hook
In French Cooking blister.

**PLASTIC FRIDGE / FREEZER DIAL THERMOMETER**
-50°C - 50°C / -58°F - 122°F
Ø70 mm - With hook
**71700-001/F**
In French Cooking blister.
**71700-001-sa**
In plastic bag.

**71700-002/F**
In French Cooking blister.
**71700-002-sa**
In plastic bag.

**CC EU BIO-TEMP THERMOMETER**
Teflon coating with thermal brake
Blue liquid filled
±150 mm
With Conformity Certificate.
**5980T005-T-qp**
-30°C - 5°C / -22°F - 41°F
**5986T010-T-qp**
-5°C - 30°C / 23°F - 86°F

**THERMAL BRAKE**
avoid temperature changes due to repeated openings of the fridge.
**91000-024/F**
**SCREW-IN PROBE THERMOMETER**
**SPECIAL FOR FROZEN**
**-50 to 200°C**
Display resolution: 0.1°C
Accuracy: ±1°C (20 to 120°C) otherwise ±2°C
Function: DATA HOLD
Stainless steel screw-in probe: 105 mm - 08 mm
In French Cooking blister with instructions.

**91000-023/F**
**STRONG PROBE THERMOMETER**
**-50 to 200°C**
Display resolution: 0.1°C
Accuracy: ±1°C (20 to 120°C) otherwise ±2°C
Function: MAX/MIN
Stainless steel piercing probe: 125 mm - 05 mm
Electro magnetic induction: compatible
In French Cooking blister with instructions.

**74600-014/B**
**VETERINARY DIGITAL THERMOMETER WITH LANYARD**
-32 to +44°C / -20 to +113°F
Display resolution: 0.1°C / 0.2°F
Accuracy: ±0.1°C between +35 to +39°C
±0.2°F between +95 to +102.2°F
Functions: Auto-off
With ring and cord
In BIOTEMP® blister with instructions.

**91000-058/F**
**STAINLESS STEEL THERMOMETER**
**WATER RESISTANT**
-50 to 300°C
Display resolution: 0.1°C
Accuracy: ±1°C (-20 to +150°C) otherwise ±2°C
Function: DATA HOLD
Stainless steel piercing probe: 125 mm - 03.5 mm
Electro magnetic induction: compatible
With ring
In French Cooking blister with instructions.

**91000-045/F**
**DIGITAL THERMOMETER**
with SILICONE SPATULA
-50 to 300°C / -58 to +572°F
Display resolution: 0.1°C
Stainless steel piercing probe: 75 mm - 03.7 mm
In French Cooking blister with instructions.

**91000-013-ca**
**VETERINARY DIGITAL THERMOMETER**
**WITH FLEXIBLE PROBE**
+35 to +43°C
Display resolution: 0.1°C
Accuracy: ±0.1°C
With ring
In BIOTEMP® box.

**91000-026-co**
**DIGITAL WINE THERMOMETER**
0 to 120°C / 32 to 212°F
Display resolution: 0.1°C
16 optimal wine temperature settings
Functions: Backlight - Alarm
Stainless steel piercing probe: 100 mm - 03.5 mm
With tasting statements
In presentation box with instructions.

**91000-025/F**
**BBQ THERMOMETER**
0 to 300°C / 32 to 572°F
Display Resolution: ±1°C
Accuracy:
±1°C (0 to 130°C), ±2°C (131 to 200°C)
otherwise ±4°C
±2°F (32 to 266°F), ±4°F (267 to 392°F)
otherwise ±8°F
6 preset meat categories and 4 levels of cooking
Functions: Backlight - Alarm
Hanging ring
Stainless steel fork probe: 140 mm
Detachable probe to place into dishwasher
In French Cooking blister with instructions.
**91000-031/N**

**WATERPROOF THERMOMETER FOR PIZZA OVEN**

-200+1 300°C / -328+2 372°F

Display resolution: 0.1°C (-50+200°C) 1°C (+200+1 300°C)
Accuracy: ±0.5°C / 0.3°F (-200+1 300°C)
±2°F (-328+2 372°F)

Functions: MAX/MIN - DATA HOLD
Relative temperature (REL) - Backlight
Also functions with an adaptor (not supplied)

Choose your **EXTRA LONG AND FLEXIBLE PROBE:**

- 91200-040/1500 1.5 m x Ø2 mm
- 91200-040/2000 2 m x Ø2 mm
- 91200-040/2500 2.5 m x Ø2 mm

In box with instructions.

Other probes for other uses are listed on page 35 of the catalog.

---

**91000-021-ca**

**DIGITAL THERMOMETER**

**EXTRA LONG PROBE WITH HANDLE**

-50+200°C / -58+392°F

Display resolution: 0.1°C
Accuracy: ±0.5°C (-50+150°C) otherwise ±2°C
±2°F (-58+302°F) otherwise ±4°F

Functions: °C/°F
Stainless steel probe: 1 450 mm - Ø10 mm

With instructions.

Special for tanks, hay, cheese, ground temperature controls in inaccessible areas.

---

**New**

**91000-020**

**THERMOMETER WITH VERY LONG DETACHABLE PROBE**

-50+200°C / -58+392°F

Display resolution: 0.1°
Accuracy: ±0.5°C (-50+150°C) otherwise ±2°C
±2°F (-58+302°F) otherwise ±4°F

Functions: MAX/MIN - DATA HOLD
Removable stainless steel probe:
1 500 mm - Ø6 mm
Cable: 100 cm

With instructions.

- 91200-020-vr spare probe

---

**91000-056/F**

**FRYING THERMOMETER**

LONG PROBE

-50+250°C / -58+482°F

Display resolution: 0.1°
Accuracy: ±0.5°C (0+100°C) otherwise ±2°C
±2°F (+32+212°F) otherwise ±4°F

Functions: MAX/MIN
Long stainless steel piercing probe: 300 mm - Ø3.5 mm
With fixing clip
In French Cooking blister, with instructions.

---

**Special pizza oven extra long probes**

---

**CAUTION!**
The accuracy indicated for the thermometer always depends on the accuracy of the selected probe.
**70000-001/F**
DIAL THERMOMETER FOR MEAT
Double scale
-40° to 70°C: 1°C
-40° to 160°F: 2°F
Ø45 mm
Stainless steel probe 130 mm
In French Cooking blister.

**70000-003/F**
DIAL THERMOMETER FOR HAM / MEAT
Double Scale
0° to 120°C: 1°C
+40° to 240°F: 2°F
Ø45 mm
Stainless steel probe 130 mm
In French Cooking blister.

**70000-005/F**
DIAL THERMOMETER FOR MEAT
+54° to 88°C: +130° to 190°F
Colored zones
Ø50 mm
Stainless steel probe 145 mm
In French Cooking blister.

**70000-007/F**
DEEP FRYING THERMOMETER
0° to 300°C: 10°C
Ø50 mm
Stainless steel probe 150 mm
With fixing clip.
In French Cooking blister.

**70000-006-ca**
LONG PROBE THERMOMETER
-20° to 104°C / 0° to 220°F
Ø50 mm
Stainless steel probe 300 mm
In box.

**70000-014/F**
Ø45 mm

**70000-015/F**
Ø25 mm - Magnifying effect

**70000-004/F**
DIAL THERMOMETER FOR HAM / MEAT
0° to 120°C: 1°C
Ø35 mm
Stainless steel probe 140 mm
With protective sleeve rotation 90°
In French Cooking blister.

**THERMOMETER FOR MILK COFFEE**
-10° to 100°C / +0° to 220°F
Colored areas
Stainless steel piercing probe 125 mm Ø4 mm
With fixing clip.
In French Cooking blister.

**70000-011/F**
Probe 200 mm

**70000-010/F**
Probe 125 mm

**THERMOMETER FOR MILK COFFEE, CAPPUCINO**
+50° to 100°C / +120° to 210°F
Colored zones
Ø45 mm
Calibratable by screw
Stainless steel probe Ø4 mm
With fixing clip.
In French Cooking blister.
72501-002-ca
PEN THERMOMETER
IN METAL CASE
In glass
-10+110°C: 1°C
Blue liquid filled
In cardboard box.

97000-001-ca
MINI PRECISION SCALE
Capacity: 1000g / 0.1g
Functions: Auto calibration
Auto Off after 60s
127 x 76 x 20 mm
Backlight
In French Cooking® box, with instructions.

97000-002-ca
ELECTRONIC KITCHEN SCALE
Capacity: 5kg / 1g
Functions: Unit conversion - Reset
Overload alert - Auto off (3 minutes)
LCD backlight
In French Cooking® box, with instructions.

For chocolate, foie gras...

21900-05-et
WINE THERMOMETER
In glass
0+30°C: 1°C
Red liquid filled
In pouch.

LIQUID CRYSTAL
SELF ADHESIVE
THERMOMETERS
92600-003
+10+45°C: 2°C
130 mm
92600-008
+4+28°C: 1°C
+39+82°F: 2°F
160 mm

YELLOW BACK FOR HIGH VISIBILITY

VARIOUS THERMOMETERS

Scales
NEW SLEEVES FOR A NEW LINE OF THERMOMETERS

0% MERCURY
100% MADE IN FRANCE

Polyolefine® can easily replace Teflon and is cheaper. It is food safe and as strong as Teflon.

High visibility thermometers with sterilizable sleeves

Choose Safety. Polyolefine or Teflon avoid the risk of broken glass during preparation. Dishwasher safe.

New

<table>
<thead>
<tr>
<th>Thermometer alone</th>
<th>In Teflon</th>
<th>In Polyolefine®</th>
<th>With white polipropylene sleeve</th>
<th>With grey polyamide sleeve</th>
<th>With stainless steel sleeve</th>
<th>With stainless steel sleeve + pan clip</th>
<th>In blister pack</th>
</tr>
</thead>
<tbody>
<tr>
<td>-50+50°C : 1°C</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>8010R050-qp</td>
<td>X</td>
<td></td>
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<tr>
<td>8010R050/T-qp</td>
<td>X</td>
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<tr>
<td>8010B050-vr</td>
<td></td>
<td>X</td>
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<tr>
<td>8010B050/T-vr</td>
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<tr>
<td>8010N050-vr</td>
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<tr>
<td>8010C050-vr</td>
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<td></td>
<td>X</td>
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<tr>
<td>8010B050/F-bl</td>
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<tr>
<td>8010B050/P0F-bl</td>
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<td>X</td>
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<tr>
<td>8010B050/P0-vr</td>
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<tr>
<td>8010N050/F-bl</td>
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<tr>
<td>8010C050/F-bl</td>
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<tr>
<td>8010R050/F-bl</td>
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<tr>
<td>8010R050/P0F-bl</td>
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<tr>
<td>8010R050/P0-qp</td>
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</tr>
</tbody>
</table>

Freezer thermometers

| -10+60°C : 1°C    |           |                 |                                 |                           |                             |                                      |                |
| 8010R060-qp       | X         |                 |                                 |                           |                             |                                      |                |
| 8010R060/T-qp     | X         |                 |                                 |                           |                             |                                      |                |
| 8010B060-vr       |           | X               |                                 |                           |                             |                                      |                |
| 8010B060/T-vr     |           |                 | X                               |                           |                             |                                      |                |
| 8010N060-vr       |           |                 |                                 | X                         |                             |                                      |                |
| 8010C060-vr       |           |                 |                                 |                           |                             |                                      |                |
| 8010B060/F-bl     |           |                 |                                 |                           |                             |                                      | X              |
| 8010B060/P0F-bl   |           |                 |                                 |                           |                             |                                      | X              |
| 8010B060/P0-vr    |           |                 |                                 |                           |                             |                                      | X              |
| 8010N060/F-bl     |           |                 |                                 |                           |                             |                                      |                |
| 8010C060/F-bl     |           |                 |                                 |                           |                             |                                      | X              |
| 8010R060/F-bl     |           |                 |                                 |                           |                             |                                      | X              |
| 8010R060/P0F-bl   |           |                 |                                 |                           |                             |                                      | X              |
| 8010R060/P0-qp    |           |                 |                                 |                           |                             |                                      |                |

Cooking thermometers

|              |           |                 |                                 |                           |                             |                                      |                |

Teflon® = Reg. TM E.I. du Pont de Nemours & Co.
<table>
<thead>
<tr>
<th>Temperature Range</th>
<th>Description</th>
<th>Thermometer alone</th>
<th>In Teflon</th>
<th>In Polyethylene</th>
<th>With white polypropylene sleeve</th>
<th>With grey polyamide sleeve</th>
<th>With stainless steel sleeve</th>
<th>With stainless steel sleeve + pan clip</th>
<th>In blister pack</th>
</tr>
</thead>
<tbody>
<tr>
<td>-40 to +30°C</td>
<td>Guaranteed HACCP accuracy ±0.5°C (-4°C/+6°C) High Visibility</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>-10 to +120°C: 1°C</td>
<td></td>
<td>X</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>+80 to +200°C: 1°C</td>
<td></td>
<td>X</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>+80 to +200°C: 1°C with coloured cooking zones</td>
<td></td>
<td>X</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>X</td>
<td></td>
</tr>
</tbody>
</table>

HACCP THERMOMETER
Motor and code: Instrument
Range of measurement/Ranger: Range of precision
Mark/Mark: Mark
French Cooking by Ali

Guaranteed accuracy ± 0.5°C
Between -4°C ET + 6°C
When a straw is placed into a glass of water, the straw appears bent. If the same straw is placed in a glass with water/sugar solution, the straw should appear even more bent (see illustration 1). This phenomenon is known as the Principle of Light Refraction.

Refractometers are measuring instruments which put the phenomenon of light refraction to practical use. They are based on the principle that as the density of a substance increases (e.g. when sugar is dissolved in water), its refractive index rises proportionately (how much the straw appears bent). This means that the refractive index of a solution, e.g. water/sugar, is proportional to the concentration of sugar.

**Light Aluminium Line:** RED

**For sorbets, jams, fruit juices, ice creams...**

**Hand Held Refractometer**

Very simple to use; only place one drop of your sample on the prism and read the result on the scale immediately. Each refractometer is calibrated to measure at 20°C (68°F), have the adjustable focus, a clear reading of the scale, and can be calibrated by screw. Models with Automatic Temperature Compensation (ATC) between +10 and +30°C, are suitable for applications where the temperature of the samples vary greatly. They are provided in box, with cloth, screwdriver, pipette, pocket case and instructions for use.

**CLASSIC LINE:** BLUE

<table>
<thead>
<tr>
<th>Model</th>
<th>Brix Concentration</th>
</tr>
</thead>
<tbody>
<tr>
<td>ATC 95000-019</td>
<td>0-10 % Brix</td>
</tr>
<tr>
<td>ATC 95000-005</td>
<td>0-15 % Brix</td>
</tr>
<tr>
<td>ATC 95000-001</td>
<td>0-25 % Vol / 0-20°Bé</td>
</tr>
<tr>
<td>ATC 95000-006</td>
<td>0-25 % Vol / 0-40 % Brix</td>
</tr>
<tr>
<td>ATC 95000-007</td>
<td>0-28 % Sel</td>
</tr>
<tr>
<td>ATC 95000-002</td>
<td>0-32 % Brix</td>
</tr>
<tr>
<td>ATC 95000-002COL</td>
<td>0-32 % Brix</td>
</tr>
<tr>
<td>ATC 95000-022</td>
<td>0-32 % Brix / 1.000-1.120 Sp.Gr</td>
</tr>
<tr>
<td>ATC 95000-008</td>
<td>0-40 % Brix / 0-25 % Vol / 0-20°Bé</td>
</tr>
<tr>
<td>ATC 95000-009</td>
<td>0-55 % Brix</td>
</tr>
<tr>
<td>ATC 95000-011</td>
<td>0-80 % Brix</td>
</tr>
<tr>
<td>ATC 95000-021</td>
<td>0-80 % Vol div 1 % Vol (0-80%) otherwise div 2% Vol (85-80%)</td>
</tr>
<tr>
<td>ATC 95000-015</td>
<td>0-90 % Brix</td>
</tr>
<tr>
<td>ATC 95000-010</td>
<td>8-42 % Brix</td>
</tr>
<tr>
<td>ATC 95000-013</td>
<td>45-82 % Brix</td>
</tr>
<tr>
<td>ATC 95000-014</td>
<td>58-90 ° Brix / 38-43°Bé / 12-27 % water</td>
</tr>
<tr>
<td>ATC 95000-016</td>
<td>58-92 % Brix</td>
</tr>
<tr>
<td>ATC 95000-004</td>
<td>0-140°OE / 0-25°Bé</td>
</tr>
<tr>
<td>ATC 95000-017</td>
<td>1.000-1.050 Sp.Gr. / Ureine / 0-12 g/dl</td>
</tr>
<tr>
<td>ATC 95000-003</td>
<td>0-100 % / 1.000-1.070 Sp.Gr.</td>
</tr>
<tr>
<td>ATC 95000-018</td>
<td>1.100-1.400 Sp.Gr. / 40-80 °C Cleaner</td>
</tr>
</tbody>
</table>

**With Backlight**

**Perfect for dark places**

<table>
<thead>
<tr>
<th>Model</th>
<th>Brix Concentration</th>
</tr>
</thead>
<tbody>
<tr>
<td>ATC 95500-001</td>
<td>0-25 % Vol / 0-20°Bé</td>
</tr>
<tr>
<td>ATC 95500-002</td>
<td>0-32 % Brix</td>
</tr>
<tr>
<td>ATC 95500-018</td>
<td>1.100-1.400 Sp.Gr. / 40-80 °C Cleaner</td>
</tr>
</tbody>
</table>
**DIGITAL REFRACTOMETERS**

With Automatic Temperature Compensation (ATC)
Delivered in box with pipette and instructions.

**Temperature:** 0°+40°C / +32°+104°F
**Resolution:** 0.1° **Accuracy:** ±1°C

### NEW DESIGN

**ATC 95200-001**

- % Brix: 0-35% - Resolution: 0.1 - Accuracy: ±0.2
- % Vol. prob.: 0-22% - Resolution: 0.1 - Accuracy: ±0.1
- °Oe: 0-150° - Resolution: 0.1 - Accuracy: ±1
- *Babø KMW: 0-25° - Resolution: 0.1 - Accuracy: ±0.1

### ATC 95200-002

<table>
<thead>
<tr>
<th>Range</th>
<th>Resolution</th>
<th>Accuracy</th>
</tr>
</thead>
<tbody>
<tr>
<td>% Brix</td>
<td>0-50%</td>
<td>0.1</td>
</tr>
<tr>
<td>% Salt</td>
<td>0-28°</td>
<td>0.1</td>
</tr>
<tr>
<td>Refractive Index</td>
<td>1.3330-1.4200</td>
<td>0.0001</td>
</tr>
</tbody>
</table>

**ATC 95200-007**

- Battery Acid: 1.000-1.500 Sp.Gr. - Resolution: 0.001 - Accuracy: ±0.005
- Ethylene Glycol: -50/0°C - Resolution: 0.1 - Accuracy: ±0.5
- Propylene Glycol: -50/0°C - Resolution: 0.1 - Accuracy: ±0.5
- Cleaner: -40/0°C - Resolution: 0.1 - Accuracy: ±0.5

### ATC 95200-009

- % Brix*: 0-40% - Resolution: 0.1 - Accuracy: ±0.2
- Baumé: 33-48° - Resolution: 0.1 - Accuracy: ±0.2
- % Water: 5-38% - Resolution: 0.1 - Accuracy: ±0.2

**Refractive Index** 1.3330-1.5177nD: 0.001 nD ±0.0003 nD

---

**STANDARD SOLUTIONS FOR REFRACTOMETERS**

For the control and the calibration of refractometers at 20°C. Single use solutions, in box of 6 vials of 5 ml.

For a long conservation,

With ISO 9001 Conformity Certificate

<table>
<thead>
<tr>
<th>Solutions</th>
<th>Hand Held Item</th>
<th>Digital Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>95100-001 0% Brix</td>
<td>95100-005 30% Brix</td>
<td></td>
</tr>
<tr>
<td>95100-003 12% Brix</td>
<td>95100-006 60% Brix</td>
<td></td>
</tr>
<tr>
<td>95100-004 25% Brix</td>
<td>95100-007 15% NaCl</td>
<td></td>
</tr>
</tbody>
</table>

---

**APPLICATIONS**

**RANGE**

**Hand Held Item**

**Digital Item**

### Distilled water

- 0% BRIX
- 95000-019
- 95200-009

### Emulsification solutions

- 0-8% BRIX
- 95000-019
- 95200-009

### Juice - must

- 0-140 °Oe
- 0-25 °Bebo
- 0-32 % BRIX
- 1,000-1,120 Sp.Gr
- 95200-004
- 95200-004
- 95200-002
- 95000-022

### Tomatoes

- 3-8% BRIX
- 95000-019
- 95200-009

### Yeast culture solutions

- 3-8% BRIX
- 95000-019
- 95200-009

### Tomato juice

- 4-9% BRIX
- 95000-019
- 95200-009

### Soybean milk

- 4-13% BRIX
- 95000-005
- 95200-009

### Oranges and pears

- 4-13% BRIX
- 95000-005
- 95200-009

### Mayonnaise

- 5-10% BRIX
- 95000-005
- 95200-009

### Sodas

- 5-15% BRIX
- 95000-005
- 95200-009

### Strawberries

- 6-12% BRIX
- 95000-005
- 95200-009

### Milk

- 6-17% BRIX
- 95000-005
- 95200-009

### Grapes

- 7-24% BRIX
- 95000-002
- 95200-009

### Apples

- 11-18% BRIX
- 95000-002
- 95200-009

### Fruit juice

- 12-17% BRIX
- 95000-005
- 95200-009

### Acidophilus

- 12-20% BRIX
- 95000-002
- 95200-009

### Ethylene / Propylene Glycol

- Windshield washer fluid: -50°C
- 95000-018
- 95500-018

---

**APPLICATIONS**

**RANGE**

**Hand Held Item**

**Digital Item**

### Lactic acid

- 12-22% BRIX
- 95000-002
- 95200-009

### Tomato paste

- 14-17% BRIX
- 95000-005
- 95200-009

### Winca

- 14-19% BRIX
- 95000-002
- 95200-009

### Canned fruits

- 14-20% BRIX
- 95000-002
- 95200-009

### Nectars of fruit

- 16-23% BRIX
- 95000-002
- 95200-009

### Colostrum

- 17-30% BRIX
- 95000-002/COL
- 95200-009

### Sauces and tomato sauce

- 28-38% BRIX
- 95000-008
- 95000-010

### Concentrated fruit juice

- 41-68% BRIX
- 95000-013
- 95200-009

### Egg yokes

- 45-60% BRIX
- 95000-009
- 95200-009

### Condensed milk

- 52-68% BRIX
- 95000-013
- 95200-009

### Paraffin oil

- 55-60% BRIX
- 95000-010
- 95200-009

### Syrup

- 58-80% BRIX
- 95000-013
- 95200-009

### Honey

- 58-80% BRIX
- 95000-014
- 95200-009

### Jams, jellys, marmelade

- 60-70% BRIX
- 95000-013
- 95200-009

### Alcohol

- 0-25% VOL
- 95000-001
- 95200-009

### Salinity

- 0-28 % SALT
- 95000-007
- 95200-002

### Sea water

- 0-100 PPT
- 95000-003
- 95200-009

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**HOW TO chose YOUR REFRACTOMETER?**
**DATA LOGGERS PREMIUM**

A Data Logger is an electronic device often programmable, which records individual measurements or series over a long period even several months. The values are digitized, stored, transmitted to a PC, or printed.

**TEMPERATURE RECORDER PREMIUM**

Resolution: 0.1°C / 0.2°F
Accuracy: ±0.5°C / ±0.9°F
Memory capacity: 32000 readings
Interval of points: 10 sec to 12h
USB Connection - Light alarm
Results in txt, xsl, csv, bmp, jpg format
DGraphTM software and USB driver available on:
www.silafrance.com/softwares/Data%20logger%20FR-EN.zip
Battery life: ± 3 years
In box with instructions.

91700-004-ca
-35+80°C / -31+178°F

91700-005-ca
-40+125°C / -40+257°F
External Temperature Probe

91700-002-ca
-35+60°C / -31+176°F / 0-100% RH

91700-003-ca
-40+100°C / -40+212°F / 0-100% RH
External Humidity Probe

**TEMPERATURE & HUMIDITY RECORDER PREMIUM**

Resolution: 0.1°C / 0.2°F and 0.1% RH
Thermometer accuracy: ±0.3°C / ±0.5°F
Hygrometer accuracy: ±3% RH
Memory capacity: 32000 readings
Interval of points: 10 sec to 12h
USB Connection - Sound alarm - Clock and calendar
Results in PDF format
Free software and driver available on:
www.silafrance.com/softwares/91700.exe
Compatible with Windows XP, Windows 7 / 8 - 64 and 32 bits.
Battery life: ± 1 year
In French Cooking blister, with instructions.
Monitoring of the cold chain

Refrigerated vehicles, Cold rooms, Vaccines, Pharmaceutical warehouses, Perishable foodstuffs and sensitive to temperature variations.

Easy temperature recording via USB 2.0 connection, Automatic programming and download (no installation). PDF report automatically generated by a simple PC connection.

Essential if you do not have a chiller...

Also called "The hygiene package", it can rapidly cool down your preparation's temperature to keep in compliance with regulations, stating that « all cooked food must be cooled from +63°C to less than +10°C in less than 2 hours... »

Decree CE N° 852/853 from 2004      Delivered by 12 units

In box x 10

HACCP

Hazard - Analysis - Critical Control Point

All instructions for use on our website

www.alfafrance.com

videotutorial-powerfreeze
**91500-003-ca**
**DIGITAL MULTI TIMER JUMBO**
4 in 1 (H-M-S)

Functions:
- 4 possible programs
- Waterproof front panel: IP 54
- Electrical plug & battery
- 80 dB sound
- Free standing

In box with instructions.

**91500-013/F**
**DIGITAL TIMER 4 in 1 (H-M-S)**

Functions:
- 4 Count-down possible programs
- Clock 12/24 H
- Large display
- 80 dB sound
- Magnet + Free standing

In French Cooking blister with instructions.

**91500-020/F**
**MINI BARISTA TIMER**

Functions:
- Count-down 99M-59S
- Count-up 99M-59S
- Jumbo display
- 80 dB sound
- Magnet

In French Cooking blister with instructions.

**91500-015/F**
**DIGITAL TIMER**
COUNT-UP & CLOCK (M-S)

Functions:
- Count-down 99M-59S
- Count-up 99M-59S
- Clock 12 H AM/PM
- Large display - 60 dB sound
- Hookable - Magnet - Free standing

In French Cooking blister with instructions.

**91500-018/F**
**TOUCH SCREEN TIMER (M-S)**

Functions:
- Count-down 99M-59S
- Count-up 99M-59S
- Touchscreen - Jumbo display
- Backlight - 80 dB sound
- Hookable - Magnet - Free standing

In French Cooking blister with instructions.

**91500-016/F**
**DIGITAL TIMER / COUNT-UP (H-M-S)**

Functions:
- Count-down 23H-59M-59S
- Count-up 23H-59M-59S
- Large display
- 80 dB sound - Free standing

In French Cooking blister with instructions.

**91500-019/F**
**TOUCH SCREEN TIMER (M-S)**
NEGATIVE DISPLAY

Functions:
- Count-down 99M-59S
- Count-up 99M-59S
- Touchscreen - Jumbo display
- Backlight - 80 dB sound
- Magnet - Free standing

In French Cooking blister with instructions.
91100-004-ca
CONNECTED I.R. LASER POINTER THERMOMETER
Bluetooth 4.0 compatible with iPhone and Android Application free download on your smartphone (Apple Store & Google Play).
Range: ±10 m in open space
Sharing data to WeChat, WhatsApp, email or other applications.
Double scale: -50 to 380°C / -58 to 716°F
Display resolution: 0.1° / Accuracy: ±2% or ±2°C
Fixed emissivity: 0.9 / Distance ratio: 12:1
Functions: DATA HOLD, Backlight
With pouch. In hanging box, with instructions.

92000-008-ca
EU
-50 to 280°C / -58 to 536°F
92000-009-ca
EU
-50 to 380°C / -58 to 716°F
92000-010-ca
EU
-50 to 530°C / -58 to 986°F
92000-011-ca
EU
-50 to 750°C / -58 to 1382°F

92000-013-ca
-50 to 600°C / -58 to 1122°F
Distance ratio: 16:1
92000-014-ca
-50 to 1100°C / -58 to 2012°F
Distance ratio: 50:1

DUAL LASER I.R. THERMOMETER
Display resolution: 0.1°
Accuracy: ±2°C / ±2%
Adjustable emissivity: from 0.1 to 1.0
Functions: MAX/MIN, Backlight, DATA HOLD, Programmable alarm, Protection bag.
In hanging box, with instructions.

74600-015/CC/B
I.R. LASER POINTER THERMOMETER WITH ACCURACY GUARANTEED CERTIFICATE
+32 to 43°C / +90 to 109°F
Display resolution: 0.1°C
Accuracy: ± 0.3°C / ± 0.54°F
Functions: Backlight, Auto-off, DATA HOLD, In BIOTEMP® blister, with instructions.

WITH ACCURACY CERTIFICATE

New
92000-004-bt
PROBE + I.R. THERMOMETER
-20+280°C / -40+536°F (I.R.)
-40+200°C / -40+392°F (Probe)
Display resolution: 0.1°C / 0.2°F
Accuracy: ±1°C / ±1.5°F
Distance ratio: 3/1
Fixed emissivity: 0.97
Functions: MAX - DATA HOLD
Timer - Backlight
Piercing rotary probe: 80 mm - rotation 180°
In box with instructions.

92000-007/N-bt
PSYCHROMETER
(Thermo-Hygrometer
IR Laser)
Ambient Temperature:
-20+50°C / -4+122°F
Display resolution: 0.1°
Accuracy: ±0.5°C / ±1°F
Humidity: 0+100 % RH
Display resolution: 1% RH
Accuracy: ±3% between 10 and 90% otherwise ±5%
IR Temp.: -40+500°C (-40+932°F)
Accuracy: ±2% or 2°C
between -20+450°C otherwise ±3%/°C
Dew point: -68+49.9°C
(-90.4+122°F)
In plastic case with instructions.

92000-012/F
I.R. THERMOMETER
POCKET MODEL
-50+300°C / -58+572°F
Display resolution: 0.1°
Accuracy: ±2°
Distance ratio: 2/1
Fixed emissivity: 0.95
Functions: MAX/MIN
With wrist strap - Backlight
Without laser pointer
In French Cooking blister with instructions.

HACCP

PREMIUM 92000-005-ca
I.R. THERMOMETER
WITH ROTARY PROBE
-20+280°C / -40+536°F (I.R.)
-40+200°C / -40+392°F (Probe)
Display resolution: 0.1°C
Accuracy: ±2°C or ±2%
Accuracy probe: ±0.5°C or ±1%
Distance ratio: 4/1
Fixed emissivity: 0.95
Functions: MAX/MAX - DATA HOLD
Backlight - Light pointer
3 leds: <1°C/4.6°C>60°C
Piercing rotary probe: 70 mm - ø 3.5mm
Rotation 180°
In HACCP box with instructions.
SAVE YOUR FRYING OIL!

Frying oil deteriorates during prolonged use over 180°C and can cause the appearance of carcinogenic derivatives. "...vegetable oil must be changed when its content of polar compounds is more than 25%. Beyond, the vegetable oil is unfit for human consumption."

No. 86-857 European Decree of 18/07/86 (J.O. of 24/07/86) require:

93000 FRYING OIL DISPOSABLE TESTERS

Measures the quality of the frying oil in % PC (Polar Compounds) and determines the thermal-oxidative utilization.

10 testers
In French Cooking box with Instructions.

93000-002 FRYING OIL DISPOSABLE TESTERS
In plastic bag of 2 testers, with instructions.

0.5% PC ACCURACY CERTIFIED

91600-003/S-va +67 DIGITAL COOKING OIL MONITOR
Polar compounds: 0-40% PC
Resolution: 0.5% PC / Accuracy: ±2%
Temperature: ±50±200°C
Resolution: 0.1°C / Accuracy: ±1°C
Function: DATA HOLD
Delivered with protective cover
In suitcase with Calibration Certificate and instructions.

The percentage of Polar Compounds in oil is immediately visible on the digital display, allowing you to quickly evaluate the thermal oxidation level of the frying oil.
**SPARE ELECTRODES**

Sensor life is routine, generally is 6 months to 2 years

92200-005-re ELECTRODE for 92100-005-ca
92200-006-re ELECTRODE for 92100-006-ca
92200-007-re ELECTRODE for 92100-007-ca
92200-008-re ELECTRODE for 92100-008-ca
92200-009-re ELECTRODE + KNIFE for 92100-009-va
92200-010-re ELECTRODE for 92100-010-va
92200-011-re ELECTRODE for 92100-011-co

**CERTIFIED SOLUTIONS for pH**

Conformity Certificate ISO 9001

In bottle of 500 ml
92400-004-ca pH 4
92400-007-ca pH 7
92400-010-ca pH 10

In box of 6 x 50 ml bottles
92300-004-ca pH 4
92300-007-ca pH 7
92300-010-ca pH 10

This type of packaging enables the product to be easily used. For long conservation in normal ambient conditions.

**92100-004-co**

POCKET PH-METER
0-14 pH
Display resolution: 0.1 pH
Accuracy: ±0.1 pH
Fixed electrode
Calibration by screw
With buffer solution
In plastic box with instructions.

**92100-005-co**

PH-METER In box
0-14 pH
Display resolution: 0.1 pH
Accuracy: ±0.1 pH
Interchangeable electrode:
(# 92200-005-re)
Self calibration pH 7
Automatic Temp. compensation (ATC)
With pH 7 solution
+1 soaking solution
+1 spare battery
In plastic box with instructions.

**92100-006-co**

PH-THERMOMETER
-1+15 pH / 0+60°C
Display resolution: 0.01 pH / 0.1°C
Accuracy: ±0.02 pH / ±1°C
Interchangeable electrode (# 92200-006-re)
Self calibration pH 4 - pH 7 - pH 10
Automatic Temp. compensation (ATC)
With pH 4 - pH 7 - pH 10 solutions
+1 soaking solution
+1 spare battery
In plastic box with instructions.

**92100-008-va**

PORTABLE PH-METER
0-14 pH
Display resolution: 0.01 pH
Accuracy: ±0.01 pH
Self calibration
Manual Temp. compensation (0+100°C)
Interchangeable electrode:
BNC connexion - Cable: 1m
Function: DATA HOLD
With 3 calibration solutions pH 4 - pH 7 - pH 10
In plastic case with instructions.

**92100-009-va**

PORTABLE PH-METER
0-14 pH
Display resolution: 0.01 pH
Accuracy: ±0.01 pH
Self calibration
Manual Temp. compensation (0+100°C)
Interchangeable electrode: piercing glass model
BNC connexion - Cable: 1m
Function: DATA HOLD
With 3 calibration solutions pH 4 - pH 7 - pH 10
In plastic case with instructions.

**92100-011-co**

POCKET PH-METER
0-14 pH
Display resolution: 0.01 pH
Accuracy: ±0.05 pH
Interchangeable electrode:
Self calibration pH 4 - pH 7 - pH 10
Automatic Temp. compensation (ATC) 0+60°C
In plastic box with instructions.
THE HOME

**91000-006/B**
DUAL DISPLAY THERMO-HYGROMETER
-50° to +70°C / -58° to 158°F / 20-99% RH
Display resolution: 0.1° / 1% RH
Accuracy: ±1°C / ±2°F / ±5% RH
Thermometer functions: MAX/MIN
Hygrometer functions: INDOOR
Double display - Cable: 200 cm
In BIOTEMP® blister with instructions.

**91000-016/B**
OUTDOOR THERMO-HYGROMETER
-50° to +70°C / -58° to 158°F / 20-99% RH
Double display resolution: 0.1° / 1% RH
Accuracy: ±1°C / ±2°F / ±3% RH
Thermometer functions: MAX/MIN
Hygrometer functions: MAX/MIN
OUTDOOR - External sensor
Cable: 300 cm
In BIOTEMP® blister with instructions.

**91000-027/B**
JUMBO DISPLAY THERMO-HYGROMETER
-50° to +70°C / -58° to 158°F / 20-99% RH
Display resolution: 0.1° / 1% RH
Accuracy: ±1°C / ±2°F / ±5% RH
Thermometer functions: MAX/MIN
IN/OUT - Ice point alert
Hygrometer functions: INDOOR
Double display - Cable: 200 cm
In BIOTEMP® blister with instructions.

**91000-055/B**
DIGITAL THERMO-HYGROMETER WITH CLOCK
-20° to +50°C / -4° to 122°F / 10-99% RH
Display resolution: 0.1° / 1% RH
Accuracy: ±1°C / ±2°F / ±5% RH between 30% and 70%
Clock function: 12/24H AM/PM
Thermometer functions: MAX/MIN - Alarm
Hygrometer functions: MAX/MIN - INT
In BIOTEMP® blister

**91000-032/B**
ALARM THERMOMETER
-50° to +70°C / -58° to 158°F
Display resolution: 0.1°
Accuracy: ±1°C / ±1.8°F
Functions: MAX/MIN - IN/OUT - Alarm
Cable: 300 cm
In BIOTEMP® blister with instructions.

**91000-041/B**
IN/OUTDOOR THERMOMETER DOUBLE DISPLAY
-50° to +70°C / -58° to 158°F
Display resolution: 0.1°
Accuracy: ±1°C / ±2°F
Functions: MAX/MIN - IN/OUT - Alarm
Cable: 200 cm
In BIOTEMP® blister with instructions.
74000-001/B
WALL THERMOMETER
-30+50°C / -20+120°F
Blue liquid filled
Plastic body
205 x 40 mm
In BIOTEMP® blister with instructions.

91000-007/B
DIGITAL PEN TYPE THERMO-HYGROMETER
0+50°C / 32+122°F / 30-95% RH
Display resolution: 0.1°C / 1% RH
Accuracy: ±1°C / ±2°F / ±3% RH
Thermometer functions:
MAX/MIN - RESET Button
In BIOTEMP® blister with instructions.

91000-029/B
MAX / MIN DIGITAL THERMOMETER
Digital display:
MAX/MIN temperature recorded
-40+50°C / -40+120°F
Display resolution: 0.1°
Reset button
Liquid scales:
Current temperature
-40+50°C / -40+120°F
Div. 1° - Blue liquid filled
Plastic body - Protection roof
In BIOTEMP® blister with instructions.

74000-008/B
GIANT THERMOMETER
-40+150°C / -40+302°F
Blue liquid filled - Plastic body
400 x 65 mm
In BIOTEMP® blister with instructions.

74500-001/B
DIAL THERMO-HYGROMETER
-30+60°C / 0-100% RH
Ø 90 mm
In BIOTEMP® blister.
**77000-002-ca**

**WIRELESS DIGITAL RAIN GAUGE**
**THERMO-HYGROMETER**

- Thermometer: IN 0+50°C / +32+122°F
- OUT -50+70°C / -58+128°F
- Display resolution: 0.1°C - Accuracy: ±1°C / ±2°F

- Hygrometer: 10-100% RH
- Display resolution: 1% RH - Accuracy: ± 5% RH

- Rain gauge: 0-9999 mm (0-393 inch)
- Display resolution: 0.1 mm - Accuracy: ± 1 mm

- Functions: Temperature / humidity MAX/MIN
- Calendar 2000 to 2099
- History: hour / day / week / month
- Wireless range in open space: 70 m

*In Box, with instructions.*

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**75000-002/B**

**MAX/MIN THERMOMETER**
**WITHOUT MERCURY**
-40+50°C / -40+120°F

- Plastic body
- With roof and reset button
- Blue liquid filled

*In BIOTEMP® blister with instructions.*

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**92100-001/S**

**SOIL TESTER**
- Triple scale:
  - 3.5-8 pH-meter
  - 0-10 RH hygrometer
  - 0-2000 kohmometer

- Dual probe: ±170 mm

*In blister with instructions.*

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**71200.080-vt**

**SOIL THERMOMETER**
-0+80°C : 1°C

*In glass - Red liquid filled

*In green plastic protective sheath ±310 mm*

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**74900-002-ca**

**WET & DRY THERMOMETER**

- 0+100°C
- Div. 1°

- Red liquid filled
- Plastic body
- Protection roof

*In box with instructions.*

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**74900-001/B**

**WET & DRY THERMOMETER**

- -10+50°C
- Div. 1°

- Red liquid filled
- Plastic body
- Protection roof

*In BIOTEMP® blister with instructions.*

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**NEW DESIGN**

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**AVAILABLE IN FEBRUARY 2020**

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**WITH TABLE FOR HUMIDITY**
**DIFFERENCE BETWEEN WET AND**
**DRY BULB AT THE MEASURED**
**TEMPERATURES**

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**0% MERCURY**
COFFEE HYDROMETER
0-7% coffee: 0.2%
Blue liquid thermometer:
±350 mm
In plastic box with instructions

1031T007/60-qp
+21+71°C
Calibration 60°C

1030T007/140-qp
+70+160°F
Calibration 140°F

1140FG087/20-qp
HYDROMETER FOR VEGETAL OIL
Double scale:
0.870-0.970 g/ml
50-0°Bé
±320 mm
In plastic box.

1150FG000/15-qp
MEAD HYDROMETER
(for honey in must)
Triple scale:
1.000-1.60 Sp.Gr.
0-50 honey Kg/hl
0-21% Vol.
±320 mm
In plastic box.

1470-01-qp
SAUCE SYPHON PIPETTE
In glass with rubber ball
±320 mm
In plastic box.

SALT HYDROMETER
Hydrometer
±1.25 g/ml for water

SYRUP HYDROMETER
Double scale:
1.100-1.400 g/ml and 15-40°Bé
±125 mm

BRINE AND SALT HYDROMETER
Double scale:
1.000-1.250 g/ml and 0-30°Bé
±195 mm

In French Cooking blister.

1010PM120/20-qp
In plastic box.
ALCOHOLOMETERS
4 SCALES
% Vol / GL / Tralles 0-100 : 1%
and Cartier 10-44° : 0.5°
Calibration temperature 20°C
With Conformity Certificate
In plastic box.

0500FC000/20-qp
Without thermometer ±360 mm

0500TP000/20-qp
With thermometer 0+40°C: 1°C
Red liquid filled ±370 mm

2200TT015/20-qp
QUEVENNE MILK HYDROMETER
WITH THERMOMETER
1.015-1.040 g/ml : 0.001 g/ml
Accuracy: ±0.002 at 20°C
Thermometer in the stem
0-40°C: 1°C red liquid
±250 mm.
In plastic box.

2200FG015/20-qp
QUEVENNE MILK HYDROMETER
Without thermometer
±225 mm
In plastic box.

2200TT021/20-qp
GERBER MILK HYDROMETER
WITH THERMOMETER
Negative scale
1 020-1 040 g/ml Div : 0.0005 g/ml
Accuracy : ±0.001 g/ml at 20°C
Stem thermometer
0+40°C : 1°C Red liquid
±310 mm
In plastic box.

2200FG021/20-qp
GERBER MILK HYDROMETER
Without thermometer
±225 mm
In plastic box.

1450-qp
COLOSTROMETER
in PIPETTE
Hydrometer: 25-125 g/l of gammaglobulin
Pipette: ±430 mm
In plastic box with instructions

1450-re-Kit1
COLOSTROMETER
in TRIAL JAR
Hydrometer: 25-125 g/l of gammaglobulin
Plastic test tube: 150 ml ±200 mm
With instructions.

1450-re
COLOSTROMETER
Hydrometer
25-125 g/l of gammaglobulin
±150 mm
In plastic box

ASK FOR THE
COMPLETE CATALOGUE
P.L.V. FREE on request
ideal to boost your sales

94000
THE CARDBOARD DISPLAY
with assembly instructions

This display is a resistant and ecological support that will fit on any countertop at point of sale

90900-001
DESINFECTING WIPES
WITHOUT RINSING FOR FOOD SURFACES

En14885 Protocol:
Bactericidal - Yeasticidal - Fungicide - Virucidal Disposable.
In box of 100 units.

SPARE PROBES TYPE K
for Ref 91000-031/N (P.15)

- 91200-014-sa
SURFACE / AIR / GAS PROBE
-55+500°C
130 mm x Ø 1,5 mm - Cable : 1m

- 91200-015-sa
SURFACE / AIR / GAS PROBE
-55+900°C
130 mm x Ø 5 mm - Cable : 1m

- 91200-016-sa
IMMERSION PROBE
-55+1000°C
135 mm x Ø 3/1,5 mm - Cable : 1m

- 91200-017-sa
PIERCING PROBE
-55+1000°C
135 mm x Ø 3 mm - Cable : 1m

- 91200-018-sa
IMMERSION PROBE
-200+1150°C
150 mm x Ø 3/1,5 mm - Cable : 1m

GLASS MODEL
GRADUATED CYLINDERS IN BOROSILICATE GLASS
ISO 4788
Graduation amber color

40300VG0100
100 ml

40300VG0250
250 ml

40300VG0500
500 ml

40300VG1000
1000 ml

GRADUATED CYLINDERS IN POLYPROPYLENE
Excellent chemical resistance. Sterilizable at 120°C.

40300PG0100
100 ml

40300PG0250
250 ml

40300PG0500
500 ml

40300PG1000
1000 ml

PLASTIC MODEL
UNGRADED CYLINDERS

40400PN0150
Screw base - 150 ml

40400PN0250
Screw base - 250 ml

40400PN0500
Screw base - 500 ml

TEST TUBE
4020.0070-gp
70ml / 140mm / Ø28mm
50 ml graduation mark

SPARE BATTERIES for the digital instruments

91306401-wr 91306402-wr 91306403-wr 91306404-wr 91306405-wr 91306406-wr 91306407-wr 91306408-wr 91306409-wr 91306410-wr
1,5V LR 44 1,5V Micro AAA 3V CR 2032 1,5V LR 6 AA 3V CR 2477 1,5V LR 54 3V CR 2450 3,6V Lithium