Technical Data Sheet

Document Reference	110
Date of Issue	31st July 2024
Revision Number	002
Date of Last Revision	11th Aug 2025

110
Digital Thermometer

Technical Data Sheet Applicable To:

110-P01	Detectable Thermometer with digital display, Blue
110-P03	Detectable Thermometer with digital display, Red

Industry Usage:
This metal detectable food temperature probe thermometer is available in blue or red, and has a wide measuring range and high accuracy levels.

Features and Benefits:

- Metal detectable & X-ray visible
- Measuring Range: -50°c to 300°c (-58°f to 572°f)
- Display resolution: +/- 0.1
- Measuring accuracy: +/- 1 degree at temperatures from -20°c to 200°c (-4°f to 392°f), +/- 2 degrees at other temperatures
- “Hold” temperature function
- Auto shut off
- Low voltage indication display LOB when voltage is lower than 1.5v
- Instant read

Material and Compliance information:

The above product is manufactured using pigments which are in accordance with:

- European Resolution AP (89) 1
- Recommendation IX of the BfR for colouring plastics
- EN71-3 Toy regulation
- EU regulation EU No. 2019/1381 amending regulation EU No 1935/2004
- Is based on a polymer carrier that is compliant with:
- EU Regulation EU No 2020/1245 amending and correcting Regulation (EU) No 10/2011
- EU Regulation EU No 2019/1381 amending Regulation EU No 1935/2004
- Has been produced according to Regulation 2023/2006/EC on good manufacturing practice for materials and articles intended to come into contact with food, applicable to plastic raw materials.

This compliance statement is based on information supplier by the polymer and pigment manufacturers, migration testing according to regulation 10/2011, migration modelling and quality control systems in place at Detectamet.

REACH – No substances of very high concern (SVHC) above the 0.1% weight (w/w) threshold limit are present in the materials.

We confirm that the above-mentioned products are suitable for use in contact with all food types and are in conformity with the applicable requirements of the following regulations and standards:

- Regulation (EC) No. 1935/2004 on Materials and Articles intended to come into contact with food.
- Commission Regulation (EU) No. 10/2011 on Plastic materials intended to come into contact with food including its updates Regulation 1282/2011 and Regulation 1183/2012
- Regulation (EC) no. 2023/2006 on Good Manufacturing Practice for materials and articles intended to come into contact with food
- US FDA 21 CFR 177.1520 (Olefin polymers) with colorants and additives cleared for use through listing in 178.3297 (Colorants for polymers), 178.2010 (antioxidants and/or stabilisers for polymers, or other respective parts of the FDA regulations.
- Migration test data obtained under short-term repeat use test conditions (6dm2/KG food) has demonstrated that levels of overall migration and specific migration of additives from these products will not exceed the legal limits with all food types.

Test Simulants	Food Types	Testing Conditions
A-C, D1, D2 of Regulation No. 10/2011 for Plastic Materials and Articles in contact with food	All dry. Aqueous, acidic, alcoholic and fatty foods	2 hours at 70°c, Repeat use. Test OM3 of regulation 10/2011

2 hours at 70°c, Repeat use. Test OM3 of regulation 10/2011

Dual-use food additives may be present but any migration into food will be minimal.

This compliance statement is based on information supplied by the polymer and pigment manufacturers, migration testing according to Regulation 10/2011, migration modelling and quality control systems in place at Detectamet.

General information

- Maximum use temperature: 100°c (212°f)
- Maximum Wash Temperature: 121°c (249.8°f)
- Do not store at deep freeze temperatures prior to use

Cleaning

It is recommended that prior to and after use, scrapers are cleaned, disinfected & sterilized, as appropriate to their intended use (to minimise risk of microbial growth and cross contamination, maximizing their efficiency and durability)

REACH – No substances of very high concern (SVHC) above the 0.1% weight (w/w) threshold limit are present in the materials.

Stainless steel probe

Below is a composition of the material used for the stainless-steel temperature probe:

Serial No.	Steel Mark	Size (mm)	Chemical Composition									
			C	SI	Mn	P	S	Ni	Cr	Mo	Cu	Pb
1	304	2.65*1220	0.078	0.95	1.98	0.039	0.024	8.09	18.12		-	-

Heat No	Weight	Delivery Status	Tensile Strength				Hardness value
			Tensile Strength	Yield Strength	Elongation	Yield Extended	
6	12236kg	2B	465				165

Regulations and standards:

This statement refers to the Products manufactured by Detectamet in stainless steel (304 grade) for direct contact with food.

AISI Designation	European Standard Designation	
	Name	Number
304 (Austenitic)	X5CrNi18-10	1.4301

We confirm that the above-mentioned products are suitable for use in contact with all food types under and condition of use and are in conformity with the applicable requirements of the following regulations and standards:

- Regulation (EC) no. 1935/2004 on Materials and Articles intended to come into contact with food
- Specific metals release limits of council of Europe (COE) resolution CM/Res (2013) 9 on metals and alloys used in food contact materials.

Manufacture of these products in under quality control procedures meeting the requirements of regulation (EC) no. 20232006 on good manufacturing practice for materials and articles intended to come into contact with food.

Instructions for use

- To turn on the thermometer, pull the probe away from the thermometer body. The LCD screen will turn on, display all options, then display the current probe temperature. To turn off, press the “ON/OFF” button
- The thermometer is set to display temperatures in degrees Fahrenheit. To switch to Celsius, press the “C/F” button. Saving max temperature records by pressing “C/F” key for 6 seconds (MAX button records the maximum temperature)
- Inserts the probe into the thickest part of the food to get its temperature
- Data-Hold> before withdrawing the probe from the food, press “HOLD” button. It will display the temperature reading until pressed again.
- The temperature will be displayed on the LCD Screen.
- The thermometer will turn off automatically after 10 minutes if no other buttons are pressed.
- To change the battery, open the case on the reverse side of the thermometer. Replace with an AAA Battery.

Automatic Calibration Operation

When the thermometer is turned off it resets to zero and auto calibrates for the next use.

Warning

DO NOT LEAVE THE THERMOMETER IN OVEN WHILE COOKING

DO NOT TOUCH THE HOT PROBE WITH BARE HANDS

Wash the metal probe in soapy water. Clean the thermometer by hand. Do not immerse fully in water. The metal probe can be sterilized by soaking in boiling water for several minutes.

Safety You Detect

detectamet.global