

Specifications

At Rubbermaid we strive to make foodservice operations as productive, safe, and smooth as possible. Rubbermaid's line of thermocouples and probes feature more design innovations than any other foodservice thermometer available. Each innovation has been designed to maximize effectiveness in the foodservice industry.



TMP4000



TMP2000



TMP1000



TMP800



TMP500

DIGITAL TEMPERATURE MONITORING

| Item # | Description | Degree Increment | Range | Case Pack | Master Pack | Master Case Dimensions (in.) (D x W x H) | Case Weight (lbs.) | Case Cube (ft3) |
|---------|--------------------------------|------------------|---|-----------|-------------|--|--------------------|-----------------|
| TMP4000 | Combo Thermocouple/Infrared | .1°F/.1°C | -40°F to 450°F / -40°C to 230°C (P) -40°F to 600°F / -40°C to 300°C (IR) | 1 | 24 | 15.50" x 14.50" x 11.88" | 21.5 | 1.55 |
| TMP2000 | Thermocouple | .1°F/.1°C | -50°F to 450°F / -40°C to 230°C | 1 | 24 | 15.50" x 14.50" x 11.88" | 21.5 | 1.55 |
| TMP1000 | Dishwasher Safe Digital Pocket | .1°F/.1°C | -40°F to 450°F / -58°C to 230°C | 1 | 72 | 25.69" x 16.81" x 11.75" | 14.6 | 2.94 |
| TMP800 | Microtip Thermocouple | .1°F | -58°C to 572°C | 1 | 100 | 20.13" x 10.63" x 28.75" | 35.3 | 3.56 |
| TMP500 | Infrared | .1°F/.1°C | -67°F to 482°F / -55°C to 250°C | 1 | 48 | 19.00" x 15.75" x 12.75" | 12.2 | 2.21 |



THBP

Ideal for burgers, fish and meats



THMP

Quick read for thin or delicate foods



THOP

Monitor food temperatures while cooking



Thermocouple Accessories

| Item # | Description | Degree Increment | Range | Case Pack | Master Pack | Master Case Dimensions (in.) (D x W x H) | Case Weight (lbs.) | Case Cube (ft3) |
|--------|--------------------------|------------------|--------------------------------|-----------|-------------|--|--------------------|-----------------|
| THBP | Type K - Burger Probe | 0-100°C ± 5°C | -58°F to 482°F / 50°C to 250°C | 1 | 50 | 18.00" x 12.13" x 16.63" | 12.75 | 2.15 |
| THMP | Type K - Micro-tip Probe | 0-100°C ± 5°C | -58°F to 482°F / 50°C to 250°C | 1 | 50 | 13.31" x 10.81" x 13.13" | 13.2 | 1.09 |
| THOP | Type K - Oven Probe | 0-100°C ± 5°C | -58°F to 482°F / 50°C to 250°C | 1 | 50 | 13.31" x 10.81" x 13.13" | 13.2 | 1.09 |



High Performance Temperature Measurement



Customer Service: 1-800-347-9800
www.rcpworksmarter.com

04/08 CG 20M FSP733
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Work Smarter.



High Performance Temperature Measurement



MULTI-PURPOSE PRECISION TOOL COMBO THERMOCOUPLE/INFRARED - TMP4000

-40°F to 450°F / -40°C to 230°C (P) -40°F to 600°F / -40°C to 300°C (IR)

- Infrared 8:1 ratio
- Max/Min hold modes
- °F and °C selectable
- Soft-touch silicone keypad
- Convenient storage pouch provides protection
- Auto-off/low battery indicator
- IP54 water resistant for easy cleaning
- Type K thermocouple included (5")

NSF CE IP54

FAST, PRECISION THERMOCOUPLE THERMOCOUPLE WITH PROBE - TMP2000

-40°F to 450°F / -40°C to 230°C (P)

- Max/Min hold modes
- °F and °C selectable
- Soft-touch silicone keypad
- Convenient storage pouch, provides protection
- Auto-off/low battery indicator
- IP54 water resistant for easy cleaning
- Type K thermocouple included (5")

NSF CE IP54

CHECK WARE WASHING TEMPERATURES! DISHWASHER SAFE DIGITAL POCKET - TMP1000

- Field calibration
- Max/Min/Hold modes
- °F and °C selectable
- Ultra thin probe
- Auto-off/low battery indicator
- IP54 and Dishwasher safe

NSF CE IP54



SLIM THERMOCOUPLE FOR THIN SLICED MEATS THERMAPEN MICROTIP - TMP800

-58 to 572°F

- Super fast 3-second read
- Open to turn on, close to turn off - easy to use, no buttons
- Folding microtip thermocouple probe perfect for thin sliced deli meats and delicate foods

NSF CE



THERMOCOUPLE ACCESSORIES FOR ALL TYPES OF FOODSERVICE APPLICATIONS!



THBP - BURGER PROBE

- Burger probe with disc stop to ensure correct .24" insertion into patties
- Type K Thermocouple with 4' coiled cable cord
- Manufactured and tested to tolerances 4x better than standard ANSI specs

THMP - MICROTIP

- Micro-tip (0.5" x 0.07") probe ideal for liquids and semi solids and other delicate foods
- Type K Thermocouple with 4' coiled cable cords
- Manufactured and tested to tolerance 4x better than standard ANSI specs

THOP - OVEN PROBE

- Oven probe with 40" high temp Teflon lead to place in foods within the oven
- Manufactured and tested to tolerance 4x better than standard ANSI specs

PALM SIZED INFRARED POCKET INFRARED - TMP500

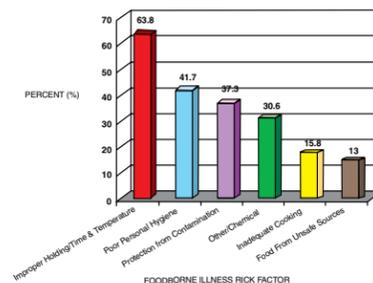
-67 to 482°F, -55 to 250°C

- 6:1 Infrared Ratio
- Max/Min modes
- °F and °C selectable
- Ergonomic, palm sized design with trigger button on side
- Detachable neck lanyard for convenience

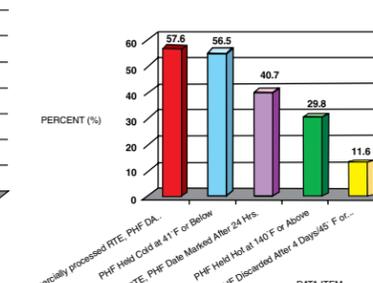
CE



Out of Compliance Observations - Full Service



Improper Holding Time/Temperature



EVERY YEAR FOODSERVICE ACCIDENTS COST MILLIONS OF DOLLARS IN WASTED FOOD, LOST PRODUCTIVITY AND LITIGATION.

In fact, a single food borne illness outbreak can cost a restaurant an average of \$75,000 (National Restaurant Association). Additionally, the FDA recently updated the FDA Code in 2005 to reflect more emphasis around high risk microbiological contamination. Out of compliance observations by the FDA are still a major issue in time and temperature monitoring.

Source: USFDA- USFD Study 2004