

Kitchen thermometers guide

Monitoring and controlling the temperature of food is a fundamental of food safety. Fildes Food Safety offers a variety of thermometers to suit all commercial kitchens. Regular usage of food thermometers is the best defence against bacteria and must occur at every stage of the cooking, cooling, holding and reheating process. Ensuring you choose the right thermometer is essential for the health and safety of patrons.



Meat Dial Thermometer

The **Meat Dial Thermometer** has a temperature range of 54°C to 88°C and is perfect for accurate temperature measurements of meat and poultry.



Hand Held Digital Thermometer

The **Hand Held Digital Thermometer** can detect internal food and ambient temperatures, with a probe temperature range of -50°C to 300°C. The thermometer is not suitable for inside ovens and is non-submersible.



Slimline Infrared with Probe Thermometer

The **Slimline Infrared with Probe Thermometer** is HACCP certified and has a built in fold away probe. It's infrared temperature range is -55°C to 250°C.



Digital Thermometer with Foldable Probe

The **Digital Thermometer with Foldable Probe** has a temperature range of -50°C to 300°C. It is an essential kitchen item, highly recommended to assist in the safe cooking practices of meat and poultry.



Mini Digital Probe Thermometer

The **Mini Digital Probe Thermometer** from Fildes food Safety has a temperature range of -50°C to 200°C and is water resistant.

Fildes Food Safety offers a **range of thermometers for temperature control and monitoring**, each product is unique and provides essential safe cooking practices. Browse the full range via the website www.foodsafetysolutions.com.au.