



Therma 20 & 22

thermometers & probes



Therma 20 Thermometer

for high accuracy readings

- ✓ assured accuracy for the life of the thermometer
- ✓ meets the European Standard EN13485
- ✓ FREE traceable certificate of calibration

The Therma 20 thermistor thermometer has been specifically designed for use in the catering industry with HACCP and health and safety procedures in mind.

The instrument displays temperature to 0.1 °C over the range of -39.9 to 149.9 °C with a high system accuracy of ± 0.4 °C (-10 to 70 °C). This accuracy is guaranteed for life, due to the instruments advanced electronics. The Therma 20 features an easy to read, LCD display with low battery indication. The thermometer can be used in low ambient working temperatures down to -20 °C, which meets the requirements of the European Standard EN13485 for the temperature monitoring of quick frozen foods.

The instrument is housed in an ergonomic, robust ABS case that includes 'Biomaster' additive which reduces bacterial growth. The thermometer's auto-power off facility turns the instrument off automatically after ten minutes. The Therma 20 incorporates an easy to use Lumberg screw-locking type connector, allowing a wide range of interchangeable probes to be used. ETI offers an extensive range of interchangeable thermistor probes.

optional accessories

- 830-251 protective silicone boot, see opposite - the Therma 20 is waterproof to IP64 when used in conjunction with this protective boot
- 832-050 wall bracket (screws not supplied) and protective boot
- Thermistor calibration test caps with UKAS certification are available for checking the accuracy of the Therma 20 and 22 thermometers



order code	description
226-040	Therma 20
286-001	thermistor test cap -18 °C
286-002	thermistor test cap 0 °C
286-003	thermistor test cap 3 °C
286-004	thermistor test cap 70 °C
286-005	thermistor test cap 100 °C
830-251	protective silicone boot
832-050	wall bracket & protective boot

the Therma 20 is exclusive of probe

specification	Therma 20
range	-39.9 to 149.9 °C
resolution	0.1 °C
accuracy	± 0.4 °C (-10 to 70 °C)
battery	3 x 1.5 volt AAA
battery life	minimum 5 years (20000 hours)
sensor type	thermistor
display	12 mm LCD
dimensions	25 x 56 x 128 mm
weight	130 grams

FREE traceable certificate of calibration included

Therma 22 Thermometer

utilises thermistor or type T thermocouple probes

- ✓ range -199.9 to 400 °C
- ✓ fast response with high accuracy
- ✓ wide range of interchangeable probes
- ✓ auto-power off facility maximises battery life

The Therma 22 hand held thermistor and thermocouple thermometer has been specifically designed for those who need the versatility of both the thermocouple and thermistor probes in one compact unit.

The thermistor sensor gives greater accuracy for food processing, whilst the type T thermocouple sensor extends the measurement range and provides faster response. Plug the probe of your choice into the Therma 22 and the thermometer will take fast, accurate measurements.

The Therma 22 features an easy to read, LCD display with open circuit and low battery indication. The instrument displays temperature over the range of -39.9 to 149.9 °C (thermistor) or over the range of -199.9 to 400 °C (type T thermocouple).

The unit is housed in a robust ABS case that includes 'Biomaster' additive which reduces bacterial growth. The auto-power off facility maximises battery life, turning the instrument off automatically after ten minutes.

The Therma 22 incorporates a Lumberg screw-locking type connector, allowing a wide range of interchangeable probes to be used. ETI offers an extensive range of interchangeable type T thermocouple probes and thermistor probes.



optional accessories

- 830-251 protective silicone boot, see left - the Therma 22 is waterproof to IP64 when used in conjunction with this boot
- 832-050 wall bracket supplied with a protective boot (screws not supplied)
- Thermistor test caps with UKAS Certification, see opposite

Biomaster

What is Biomaster? - Biomaster additives are powerful broad-spectrum inorganic, silver-based biocides for use in plastics, helping to reduce hygiene risks. The concentration of silver, in the patented anti-microbial active agent in Biomaster, provides a release of silver ions on demand, which in turn safely inhibits microbial growth.

order code description

227-022	Therma 22
830-251	protective silicone boot
832-050	wall bracket & protective boot
the Therma 22 is exclusive of probe	



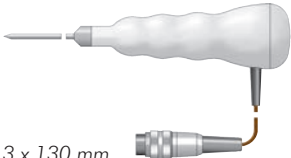
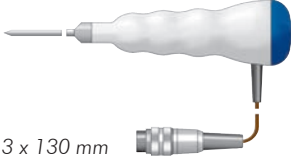
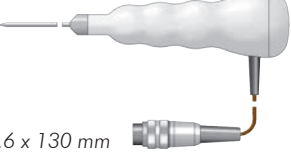
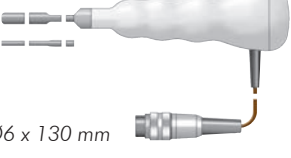
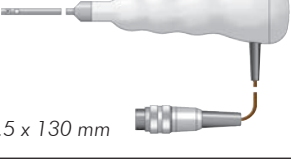
specification

	Therma 22
range - type T thermocouple	-199.9 to 400 °C
range - thermistor	-39.9 to 149.9 °C
resolution	0.1 °C to 300 °C thereafter 1 °C
accuracy - type T thermocouple	±0.5 °C (-50 to 150 °C)
accuracy - thermistor	±0.4 °C (-10 to 70 °C)
battery	3 x 1.5 volt AAA
battery life - thermocouple	minimum 10000 hours
battery life - thermistor	minimum 5 years (20000 hours)
sensor type	thermistor/type T thermocouple
display	12 mm LCD
dimensions	25 x 56 x 128 mm
weight	130 grams

FREE traceable certificate of calibration included

Therma 22 Thermometer Probes

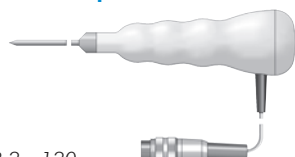
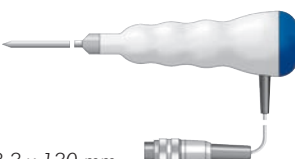
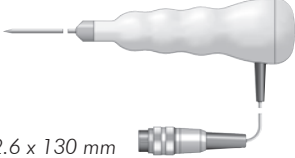
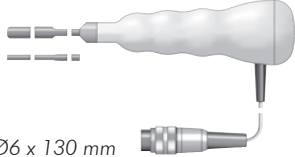
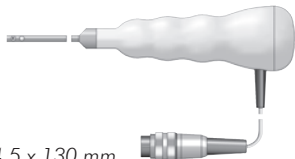
thermocouple type T probes with Lumberg connectors

		order code	
penetration probe  Ø3.3 x 130 mm	This stainless steel penetration probe is versatile and strong and incorporates a heavy duty, ribbed, polypropylene handle with a white end cap. Ideal for many temperature measurement applications including liquids, semi-solids and granular materials. Response time less than three seconds. Probe temperature range -60 to 250 °C.	177-166	
penetration probe  Ø3.3 x 130 mm	The above penetration probe is also available with colour-coded end caps. Probe temperature range -60 to 250 °C. ● blue cap ● brown cap ● green cap ● red cap ● yellow cap	177-162 177-163 177-164 177-165 177-167	
fast response probe  Ø2.6 x 130 mm	This stainless steel, fast response, needle penetration probe incorporates a heavy duty ribbed, polypropylene handle. The probe is suitable for liquids and soft semi-solid materials including fish, fruit and other soft or delicate materials. Response time less than one second. Probe temperature range -60 to 250 °C.	177-100	
rigid between pack probe  Ø6 x 130 mm	This rigid, stainless steel, between pack probe is strong and versatile. The probe incorporates a heavy duty ribbed, polypropylene handle. The probe has been specifically designed to measure temperature between packs or boxes of produce. Response time less than three seconds. Probe temperature range -60 to 250 °C.	177-060	
air or gas probe  Ø4.5 x 130 mm	This stainless steel, fast response, hand held air or gas probe incorporates a heavy duty ribbed, polypropylene handle. The probe is ideal for measuring air temperatures in refrigeration units, storage areas and other similar applications. Response time less than two seconds. Maximum probe temperature 250 °C.	177-300	
air or gas wire probe  Ø2.4 x 1000 mm PTFE lead	This fast response, air or gas wire probe is ideal for measuring air temperatures in fridges, freezers, chill cabinets and similar. The probe is supplied complete with a one metre PTFE lead. Response time less than 0.5 seconds. Probe temperature range -60 to 250 °C.	177-372	
foil between pack probe  40 x 50 mm with 1000 mm PTFE lead	This easy to use, fast response, foil between pack probe is flexible and has been designed to measure temperature between packs or boxes of produce in a variety of applications. The probe is supplied with a one metre PTFE lead. Response time less than two seconds. Maximum probe temperature 250 °C.	177-090	



Therma 20/22 Thermometer Probes

NTC thermistor probes with lumberg connectors

		order code	
penetration probe  Ø3.3 x 130 mm	This stainless steel penetration probe is versatile and strong and incorporates a heavy duty, ribbed, polypropylene handle with a white end cap. Ideal for many temperature measurement applications including liquids, semi-solids and granular materials. Response time less than two seconds. Probe temperature range -40 to 150 °C.	174-166	
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air or gas probe  Ø4.5 x 130 mm	This stainless steel, fast response, hand held air or gas probe incorporates a heavy duty ribbed, polypropylene handle. The probe is ideal for measuring air temperatures in refrigeration units, storage areas and other similar applications. Response time less than two seconds. Probe temperature range -40 to 150 °C.	174-300	
air or gas wire probe  Ø3.7 x 30 mm with 1000 mm FEP lead	This fast response, air or gas wire probe is ideal for measuring the air temperatures in fridges, freezers, chill cabinets and similar. The air or gas probe is supplied with a one metre FEP lead. Response time less than one second. Probe temperature range -40 to 150 °C.	170-372	
foil between pack probe  40 x 50 mm with 1000 mm FEP lead	This easy to use, flexible, fast response foil between pack probe has been designed to measure temperature between packs or boxes of produce in a variety of applications. Supplied with a one metre FEP lead. Response time less than three seconds. Maximum probe temperature 100 °C.	170-090	





In 2012 ETI proudly received the Queens Award for Enterprise for International Trade together with winning 'Overall Business of the Year' at the Southern Business Awards



distributed by:



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