Instrumentation

Reliable instrumentation with proven success throughout the entire food and beverage industry.

- UKAS Calibration
- Traceable Calibration
- In-house Calibration
- LazaPort Calibrators
- Verifiers
- Choosing Your Thermometer
- Probe Thermometers
- Reference Thermometers
- Dual Thermometers
- Bluetooth Thermometers
- Infrared Thermometers

- Data Logging
- pH Meters & Electrodes
- Humidity Meters
- Bostwick Consistometers
- Refractometers
- Scales & Balances
- Calibration Weights
- Food Oil Monitor
- Callipers
- QC Sampling Tools
Choosing the right calibration standard.

UKAS
The highest standard of calibration and should be used for all reference, inspection and auditing equipment. UKAS calibration is also highly advisable for instruments used in high risk areas. Calibration is conducted in accordance with ISO17025 and is audited annually by UKAS. All UKAS calibration certificates carry the UKAS logo.

CALTRAC
Caltrac is Klipspringer’s traceable calibration option. This means instruments are calibrated against equipment and procedures which are traceable to national standards, but certificates issued do not carry the UKAS logo and are not subject to routine inspection by a third party.

Klipspringer provides UKAS calibration for temperature and relative humidity, and Caltrac (traceable to UKAS calibration) for temperature, pH, weight (mass) and food oil monitors.

Find the correct calibration code with the UKAS Calibration Selection Guide...

UKAS Standard temperature calibration for thermometer and probe.

<table>
<thead>
<tr>
<th>Temperature range</th>
<th>CODE</th>
</tr>
</thead>
<tbody>
<tr>
<td>40°C 0°C 30°C 50°C</td>
<td>U1</td>
</tr>
<tr>
<td>40°C 0°C 30°C 50°C</td>
<td>U2</td>
</tr>
<tr>
<td>40°C 0°C 30°C 50°C</td>
<td>U3</td>
</tr>
<tr>
<td>40°C 0°C 30°C 50°C</td>
<td>U4</td>
</tr>
<tr>
<td>40°C 0°C 30°C 50°C</td>
<td>U5</td>
</tr>
</tbody>
</table>

UKAS Standard temperature calibration for data loggers.

<table>
<thead>
<tr>
<th>Temperature range</th>
<th>CODE</th>
</tr>
</thead>
<tbody>
<tr>
<td>-18°C 0°C 40°C 70°C 100°C 120°C</td>
<td>UL1</td>
</tr>
<tr>
<td>-18°C 0°C 40°C 70°C 100°C 120°C</td>
<td>UL2</td>
</tr>
<tr>
<td>-18°C 0°C 40°C 70°C 100°C 120°C</td>
<td>UL3</td>
</tr>
<tr>
<td>-18°C 0°C 40°C 70°C 100°C 120°C</td>
<td>UL4</td>
</tr>
</tbody>
</table>

CALCHECK
Calcheck is a calibration check undertaken by laboratory technicians as part of routine service and repair work. All repaired instruments will be CalChecked on completion of work as part of the quality control procedure on the work undertaken. No certificate is issued with CalCheck calibrations.

FREE-ISSUE
Free-issue certificates are supplied with many new instruments as proof of instrument accuracy at point of manufacture.

Note: Check and Free-issue certificates do not negate or replace the need for traceable or UKAS calibration.

GOOD TO KNOW...

Klipspringer is a UKAS accredited calibration laboratory for temperature, humidity and reference weight calibration in accordance with International Standard ISO17025:2017. Our fully qualified technicians are authorised UKAS signatories and are able to calibrate all major makes and model of instrument.

To contact the Klipspringer Service Team call 01473 461 800. Or to register for the calibration reminder service visit: www.klipspringer.com/crs

UKAS Temperature Calibration
UKAS Humidity Calibration
UKAS Weight Calibration

UKAS Calibrations

Thermometers
Instrument Selection
Data Loggers
pH
Humidity
Conductivity
Refractometers
Scales & Weights
Calibrators
GC Sampling
“Every assignment requested for calibration and relevant certification is supervised by trained technicians who are obliged to meticulously follow the terms of our accreditations.”

What are the challenges experienced with traditional methods of in-house probe thermometer calibration checks?

- Are all digital thermometers and probes operating within permitted tolerances?
- Where there is accuracy drift, is it the instrument or probe?
- Which method of in-house calibration is most appropriate and cost effective?
- Do you have the time to regularly check each instrument?

Consider these 3 options:

**Ice and boiling water**
- Ice not always readily available.
- Consistent preparation needed to achieve meaningful results.
- Any remaining air spaces distort calibration readings.
- Falling temperatures requires additional reference thermometer.

**Test caps**
- Quick to use.
- No validation of associated temperature probe.
- Not suitable for validating fixed or integral probes.
- Only check to one temperature value.
- Require multiple certification with multiple cost!

**LAZAPORT**
- Can be UKAS certified.
- Verifies accuracy of complete unit – thermometer and probe.
- Stable and consistent (±0.2°C) to two temperature points.
- Checks multiple numbers simultaneously.
- Can check probes at -18°C.
- No preparation time delays.

Check the calibration selection guide on page 138 to choose the correct Caltrac calibration.

To contact the Klipspringer Service Team call 01473 461 800.
Or to register for the calibration reminder service visit:
www.klipspringer.com/crs

For more information about LazaPort4 and LazaPort12 in-house thermometer and probe calibration see page 142.
Upgrade in-house probe thermometer check procedures with LAZAPORT.

Raise traceability
Lift accuracy
Boost reliability
Save time

LAZAPORT12

Heat source calibration verifier for up to 12 thermometers and probes simultaneously, with provision for checking infrared thermometers to 2 temperature points.

The demands of compliance and auditing require food processors to check the accuracy of thermometers and probes on an increasingly frequent basis – monthly, weekly or even daily. LAZAPORT calibrators significantly increase the speed and accuracy of testing procedures, saving time and money whilst helping to meet compliance requirements.

• Verifies thermometer and probe together.
• No preparation time delays.*
• Accurate and stable (±0.2°C).
• Facilitates regular accuracy verification.
• Optional UKAS certification.
• Provides full traceability.
• Promotes awareness in monitoring.
• Compact and easily transported.
• CE Approved.

LazaPort calibrators are compatible with most makes and models of thermometer – simply confirm your probe shape and dimensions.

<table>
<thead>
<tr>
<th>CODE</th>
<th>ACCURACY</th>
<th>PORT TEMPS.</th>
<th>POWER</th>
<th>DIMENSIONS</th>
<th>WEIGHT</th>
<th>CERTIFICATION</th>
<th>WARRANTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECMP12</td>
<td>±0.3°C Uniformity</td>
<td>6x 0°C, 6x 100°C</td>
<td>240v AC, 50 Hz (standard 3 pin socket)</td>
<td>258 x 310 x 198 mm</td>
<td>5.25kg</td>
<td>Traceable certificate. UKAS option available.</td>
<td>1 year</td>
</tr>
</tbody>
</table>

Price: £2,445.00

LAZAPORT 4

Quickly investigates accuracy of complete probe thermometer unit (instrument and probe) at either 0°C/100°C or -18°C/100°C. Checks up to 4 sets simultaneously.

The demands of compliance and auditing require food processors to check the accuracy of thermometers and probes on an increasingly frequent basis – monthly, weekly or even daily. LAZAPORT calibrators significantly increase the speed and accuracy of testing procedures, saving time and money whilst helping to meet compliance requirements.

• Verifies thermometer and probe together.
• No preparation time delays.*
• Accurate and stable (±0.2°C).
• Facilitates regular accuracy verification.
• Optional UKAS certification.
• Provides full traceability.
• Visual reference temperatures.
• Promotes awareness in monitoring.
• Compact and easily transported.
• CE Approved.

LazaPort calibrators are compatible with most makes and models of thermometer – simply confirm your probe shape and dimensions.

<table>
<thead>
<tr>
<th>CODE</th>
<th>ACCURACY</th>
<th>PORT TEMPS.</th>
<th>POWER</th>
<th>DIMENSIONS</th>
<th>WEIGHT</th>
<th>CERTIFICATION</th>
<th>WARRANTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECMPI4</td>
<td>±0.3°C Uniformity</td>
<td>3x 0°C, 3x 100°C or 2x -18°C, 2x 100°C</td>
<td>240v AC, 50 Hz (standard 3 pin socket)</td>
<td>290 x 270 x 240 mm</td>
<td>5.7kg</td>
<td>Traceable certificate.</td>
<td>1 year</td>
</tr>
</tbody>
</table>

Price: £1,055.00
Price: £1,335.00

*Can be left unattended whilst stabilising. Requires 6 minutes.

www.klipspringer.com/lazaport
01473 461 800 / sales@klipspringer.com

0°C/100°C model: £1,055.00
-18°C/100°C model: £1,335.00

www.klipspringer.com/lazaport
01473 461 800 / sales@klipspringer.com
Price: £2,445.00
ECV Series Verifiers

Remove the need for multiple test caps

Verifiers perform the same function as standard test caps, providing temperature simulation at fixed points. With a 3-position switch, precise reference points -18°, 0° and 100°C can be verified in quick succession. The initial outlay is quickly recouped as one certificate of calibration replaces three certificates for separate test caps year after year.

Price: ECVP100 - £145.00 (for ATFX410-1 / ATFX420-1 Thermometer)
Price: ECVA100 - £145.00 (for ACFX200 Thermometer)

<table>
<thead>
<tr>
<th>CODE</th>
<th>ECVA100, ECVP100</th>
</tr>
</thead>
<tbody>
<tr>
<td>TEMP. POINTS</td>
<td>-18.0, 0.0, 100.0°C</td>
</tr>
<tr>
<td>ACCURACY</td>
<td>±0.1°C</td>
</tr>
<tr>
<td>POWER</td>
<td>n/a</td>
</tr>
<tr>
<td>DIMENSIONS</td>
<td>140 x 62 x 27 mm</td>
</tr>
<tr>
<td>CERTIFICATION</td>
<td>Full UKAS Certificate</td>
</tr>
</tbody>
</table>

For verifying instrument and probe together, see LazaPort – pages 142-143.
**Probe Thermometers**

**ATFX410-1**
Leading the way in consistent and accurate temperature measurement. Entirely suited for food contact and widely accepted as the standard for manufacturers, fast food and retail outlets and of course, inspectors. Ergonomically robust with no immediate access to fastenings, the instrument responds to hard work and takes punishment in its stride. The unique probe connection moulding encapsulates the precision lemo connector providing full protection against total liquid immersion and most importantly – steam!

Start-up sequence displays +5 and +65°C to confirm that instrument electronics are within specification – a reassuring feature.

**Price:** £126.00

**Probe Thermometers**

**SPT Series Temperature Probes**
Compatible with the ATFX410-1 thermometer.

**Fast response penetration probe**

**Heavy duty penetration probe**

**Air probe**

**Between-pack probe**

**Immersion probe**

<table>
<thead>
<tr>
<th>PROBE TYPE</th>
<th>PROBE DIMENSIONS</th>
<th>LEAD TYPE</th>
<th>COLOUR OPTIONS</th>
<th>CODE</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Penetration</td>
<td>Ø 3.3 x 110 mm</td>
<td>Coiled</td>
<td>Blue, Yellow</td>
<td>SPT10</td>
<td>£41.50</td>
</tr>
<tr>
<td>Penetration</td>
<td>Ø 4.7 x 95 mm</td>
<td>Straight</td>
<td>Red, Blue</td>
<td>SPT15</td>
<td>£49.00</td>
</tr>
<tr>
<td>Penetration</td>
<td>Ø 3.3 x 120 mm</td>
<td>Straight</td>
<td>Yellow, PTFE</td>
<td>SPT10</td>
<td>£46.00</td>
</tr>
<tr>
<td>Penetration</td>
<td>Ø 4.7 x 100 mm</td>
<td>Straight</td>
<td>Blue, PTFE</td>
<td>SPT15</td>
<td>£49.00</td>
</tr>
<tr>
<td>Penetration</td>
<td>Ø 6.0 x 1000 mm</td>
<td>Straight</td>
<td>Yellow, PTFE</td>
<td>SPT18</td>
<td>£90.00</td>
</tr>
<tr>
<td>Penetration</td>
<td>Ø 8.0 x 300 mm</td>
<td>Straight</td>
<td>Blue, PTFE</td>
<td>SPT19</td>
<td>£95.00</td>
</tr>
<tr>
<td>Penetration</td>
<td>Ø 8.0 x 1000 mm</td>
<td>Straight</td>
<td>Blue, PTFE</td>
<td>SPT19</td>
<td>£95.00</td>
</tr>
<tr>
<td>Penetration</td>
<td>Ø 4.7 x 600 mm</td>
<td>Straight</td>
<td>Blue, PTFE</td>
<td>SPT17</td>
<td>£63.50</td>
</tr>
<tr>
<td>Penetration</td>
<td>Ø 3.3 x 300 mm</td>
<td>Straight</td>
<td>Blue, PTFE</td>
<td>SPT16</td>
<td>£53.00</td>
</tr>
<tr>
<td>Penetration</td>
<td>Ø 3.3 x 120 mm</td>
<td>Straight</td>
<td>Yellow, PTFE</td>
<td>SPT10</td>
<td>£46.00</td>
</tr>
<tr>
<td>Penetration</td>
<td>Ø 3.3 x 95 mm</td>
<td>Straight</td>
<td>Blue, PTFE</td>
<td>SPT15</td>
<td>£49.00</td>
</tr>
<tr>
<td>Penetration</td>
<td>Ø 3.3 x 110 mm</td>
<td>Straight</td>
<td>Yellow, PTFE</td>
<td>SPT10</td>
<td>£46.00</td>
</tr>
<tr>
<td>Penetration</td>
<td>Ø 3.3 x 95 mm</td>
<td>Straight</td>
<td>Blue, PTFE</td>
<td>SPT15</td>
<td>£49.00</td>
</tr>
<tr>
<td>Penetration</td>
<td>Ø 3.3 x 120 mm</td>
<td>Straight</td>
<td>Blue, PTFE</td>
<td>SPT10</td>
<td>£46.00</td>
</tr>
</tbody>
</table>

**“We have trialled many thermometers here but always have to come back to the ATFX410 for reliability and accuracy.”**

**IP67**
Total protection against immersion, steam and fine dust.

- Line up precision connector pins and probes.
- Lower and push into probe assembly straight.
- Move protective cap towards instrument.
- Engage and twist firmly on to waterproof seal.

**S/Steel Wall Bracket**
Code: AFX21
Price: £16.25

**S/Steel Wall Lock Box**
Code: AFX62
Price: £38.00

**S/Steel Wall Bracket**
Code: AFX62
Price: £38.00

**S/Steel Wall Lock Box**
Code: AFX62
Price: £38.00

**Instrument Stations**
Page: 156

**Antibacterial Probe Wipes**
Page: 118

**Other related products**

- Protective Silicone Boot
  - Code: AEB41
  - Price: £12.50

- S/Steel Wall Bracket
  - Code: AFX21
  - Price: £16.25

- S/Steel Wall Lock Box
  - Code: AFX62
  - Price: £38.00

- Instrument Stations
  - Page: 156

- Antibacterial Probe Wipes
  - Page: 118

- UKAS & Onsite Calibration
  - Page: 143

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**www.klipspringer.com/atfx410**

01473 461 800 / sales@klipspringer.com
ACFX200

A tough working thermometer with large, clear backlit display. Strong ABS casing has colour coded face plate, a great feature where cross-contamination is a concern.

Top-end waterproof probe connection for operators that may feel more comfortable with this configuration.

Fitted with lithium long life batteries to provide long periods of accurate measuring.

Price: £79.50

S/Steel Wall Bracket
Code: AFX41
Price: £17.50

Other related products

<table>
<thead>
<tr>
<th>PROBE TYPE</th>
<th>PROBE DIMENSIONS</th>
<th>LEAD TYPE</th>
<th>COLOUR OPTIONS</th>
<th>CODE</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fast response penetration</td>
<td>Ø 3.3 x 90 mm</td>
<td>Straight</td>
<td></td>
<td>SPA110</td>
<td>£39.50</td>
</tr>
<tr>
<td>Heavy duty penetration</td>
<td>Ø 4.7 x 90 mm</td>
<td>Straight</td>
<td></td>
<td>SPA151</td>
<td>£49.50</td>
</tr>
<tr>
<td>Air</td>
<td>Ø 3.3 x 120 mm</td>
<td>Straight</td>
<td></td>
<td>SPA201</td>
<td>£49.00</td>
</tr>
<tr>
<td>Between-pack</td>
<td>Ø 5.8/3.5 x 160 mm</td>
<td>Straight</td>
<td></td>
<td>SPA36</td>
<td>£49.00</td>
</tr>
<tr>
<td>Immersion</td>
<td>Ø 3.3 x 120 mm</td>
<td>Straight</td>
<td></td>
<td>SPA13</td>
<td>£39.50</td>
</tr>
<tr>
<td></td>
<td>Ø 3.3 x 300 mm</td>
<td>Straight</td>
<td></td>
<td>SPA14</td>
<td>£49.50</td>
</tr>
<tr>
<td></td>
<td>Ø 4.7 x 300 mm</td>
<td>Straight</td>
<td></td>
<td>SPA16</td>
<td>£56.00</td>
</tr>
<tr>
<td></td>
<td>Ø 4.7 x 600 mm</td>
<td>Straight</td>
<td></td>
<td>SPA17</td>
<td>£59.50</td>
</tr>
</tbody>
</table>

SPT Series Temperature Probes

Compatible with the ATFX200 series thermometers.

Precision Pt1000 sensor delivers consistent accuracy of ±0.5°C without compromising quick response and stabilisation. Complement and enhance colour coding regime by using colour coded probes — selected penetration and air probes available with coloured handles.

www.klipspringer.com/acfx200
Fixed / Integral Probe Thermometers

### ATFX410-1 Reference Thermometer Kit
Based on the stable accuracy of ATFX410-1, this reference kit is accompanied by a full UKAS certificate. Probe wipes included to eliminate cross contamination. Full thermometer specification on page 146.

**Price:** £249.00

<table>
<thead>
<tr>
<th>Code</th>
<th>ATFX410-1REF</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Range</strong></td>
<td>-50°C...+300°C</td>
</tr>
<tr>
<td><strong>Accuracy</strong></td>
<td>±0.3°C</td>
</tr>
<tr>
<td><strong>Resolution</strong></td>
<td>0°C</td>
</tr>
<tr>
<td><strong>Sensor</strong></td>
<td>Pt1000</td>
</tr>
<tr>
<td><strong>Protection</strong></td>
<td>IP67</td>
</tr>
<tr>
<td><strong>Battery Life</strong></td>
<td>&lt; 5 years</td>
</tr>
<tr>
<td><strong>Warranty</strong></td>
<td>2 years</td>
</tr>
<tr>
<td><strong>Certification</strong></td>
<td>Full UKAS 5 point, -18, 0, +40, +70, +100°C</td>
</tr>
</tbody>
</table>

**ATFX410**
Resilient, budget pen type thermometer with strong stainless steel fixed probe.

**Code:** ATFX1010

**Range:** -50°C...+200°C  
**Accuracy:** ±1.0°C (-50...+150°C)  
**Resolution:** 0.1°C  
**Sensor:** Thermistor  
**Probe:** 125 x Ø 3.5 mm  
**Protection:** IP67  
**Battery:** LR44  
**Warranty:** 1 year  
**Dimensions:** 202 x Ø 22 mm  
**Certification:** See page 158 for calibration options

**Price:** £17.00 (Case Qty: 25, Case Price: £15.30)

**ATTX110**
Compact handheld thermometer offering low cost temperature monitoring.

**Code:** ATTX110

**Range:** -50°C...+350°C  
**Accuracy:** ±0.8°C  
**Resolution:** 0.1°C  
**Sensor:** Thermocouple Type T  
**Probe:** 105 x Ø 3.0 mm  
**Protection:** IP55, protection against dust & low pressure water jets  
**Battery:** CR2032, user replaceable  
**Warranty:** 1 year  
**Dimensions:** 182 x 42 x 17 mm  
**Certification:** Conformity certificate inc. (UKAS calibration available on request - see page 138 for options.)

**Price:** £52.00

**ATTX200**
Excellent accuracy across typical working temperatures. Large clear screen for easy reading. An integral flexible cable connects with a robust stainless steel penetration probe.

**Code:** ATTX200

**Range:** -30 to +199.9°C  
**Accuracy:** ±0.5°C (-30...100°C)  
**Resolution:** 0.1°C  
**Sensor:** Thermocouple Type T  
**Probe:** 120 x Ø 3.0 mm  
**Protection:** IP55, protection against dust & low pressure water jets  
**Battery:** CR2450, user replaceable  
**Warranty:** 1 year  
**Dimensions:** 127 x 60 x 16 mm + probe  
**Certification:** Conformity certificate inc. (UKAS calibration available on request - see page 138 for options.)

**Price:** £91.00

**Optional Extras**
- Both instruments kits can be bespoke labelled – E.g. Company, Board, Department etc.
- Our new indelMark Service is available for both instrument and probe.

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**Calibration**
**Thermometers**
**Instrument List**
**Data Loggers**
**pH**
**Humidity**
**Coating Thickness**
**Reflectance**
**Scales & Weighs**
**Oil Monitor**
**QC Sampling**
**Folding Thermometers**

**ATLC1598**

An old favourite with many processors, food handlers and inspectors. Reputedly the most accurate folding probe thermometer available. Compact and strong, the ATLC1598 thermometer has the accuracy and repeatability of the ATFX410-1.

**Price:** £101.00

| Code | ATLC1598 | Range | -50°C...+200°C | Operating Temp. | 0°...+50°C | Accuracy | ±0.3°C | Resolution | 0.1°C | Sensor | Pt1000 | Protection | IP54, protection against dust & splash proof | Battery Life | Approx. 4 years | Dimensions | 157 x 48 x 20 mm | Probe Dimensions | 125 x Ø 3.0 mm | Warranty | 2 years | Certification | Conformity certificate inc. (UKAS) calibration available on request - see page 138 for options |

**ATL700**

Compact, colour coded folding probe thermometer with stepped probe for fast response time. Folding probe switches power on/off.

**Price:** £49.50

| Code | ATL700 | Range | -30°C...+220°C | Operating Temp. | -25°C...+50°C | Accuracy | ±0.5°C (-30°C...+100°C) | ±1°C (remainder) | Resolution | 0.1°C | Sensor | NTC thermistor | Protection | IP65, total protection against dust & protection from low pressure water jets | Battery Life | Approx. 4 years | Dimensions | 118 x 33 x 36 mm | Probe Dimensions | 70 x Ø 3.5/1.6 mm | Warranty | 1 year | Certification | Conformity certificate inc. (UKAS) calibration available on request - see page 138 for options |

**IRTLC750i / IRTLC750BT**

The IRTLC750i builds on the great success of its predecessor along with new features and benefits. Provides for both invasive and non-contact temperature monitoring. The IRTLC750BT comes with Bluetooth function*.

- Checks temperatures by infrared for surface or probe for invasive results.
- Reversible display to accommodate both measurement positions.
- Double lasers define the surface area measured.

**Price:**
- IRTLC750i - £119.00
- IRTLC750BT - £195.00

*Please enquire regarding compatible software.

Available in 6 colours:
- WT: Code: ALTC700-WT
- BL: Code: ALTC700-BL
- YL: Code: ALTC700-YL
- BK: Code: ALTC700-BK
- RD: Code: ALTC700-RD
- GN: Code: ALTC700-GN

**Dual / Bluetooth Thermometers**

**IRTLC750i / IRTLC750BT**

The IRTLC750i builds on the great success of its predecessor along with new features and benefits. Provides for both invasive and non-contact temperature monitoring. The IRTLC750BT comes with Bluetooth function*.

- Checks temperatures by infrared for surface or probe for invasive results.
- Reversible display to accommodate both measurement positions.
- Double lasers define the surface area measured.

**Price:**
- IRTLC750i - £119.00
- IRTLC750BT - £195.00

*Please enquire regarding compatible software.

Using 2 laser beams to determine the precise surface monitored.
LAZASCAN205

Laza Precision infrared thermometer offering fantastic value without compromise.

Rubberised housing enhances grip and ease of use. Water resistant housing with integral one piece trigger makes this instrument a food friendly design. Twin beam/laser guide enables operator to control the sample area size, thereby facilitating more accurate and reliable readings.

The Lazascan205 supersedes the Lazascan210 with a number of enhancements to make it more operator friendly. Fixed emissivity and LED settings help deliver more consistent results.

**Price:** £77.50

**CODE** IRLS205

**RANGE** -60°C...+550°C

**OPERATING TEMPERATURE** 0°C...50°C

**ACCURACY** ±2.0°C or 2% (greater of)

**RESOLUTION** 0.1°C (-60°...+200°C), 1°C (+200°C+)

**EMISSIVITY** 0.95

**DISTANCE:SPOT** 12:1

**FOCAL POINT** 300 mm

**PROTECTION** IP54

**BATTERY** 2 x 1.5v AAA 100 x Ø 3.0 to 2.34 mm

**DIMENSIONS** 43 x 77 x 165 mm

**WARRANTY** 1 year

**CERTIFICATION** Conformity Certificate inc.

IRTFI550

Very good accuracy, low resolution and an exceptional distance-to-spot ratio. Adjustable emissivity accommodates virtually any surface encountered (please request emissivity setting guide). In addition, the IRTFI550 accepts a Type K thermocouple SMP connector probe for on-the-spot confirmation.

**Price:** £199.00

**CODE** IRTFI550

**RANGE** -60°C...+550°C

**ACURACY** ±1.0°C or 1% (23...510°C), ±2.0°C (-18...22°C)

**RESOLUTION** 0.1°C

**EMISSIVITY** 0.1...1.0

**DISTANCE:SPOT** 30:1

**PROBE** Type K Thermocouple SMP Connector

**PROTECTION** IP50

**BATTERY** 2x AAA

**DIMENSIONS** 195 x 121 x 46 mm

**WARRANTY** 2 years

**CERTIFICATION** Conformity certificate inc. [UKAS calibration (probe only) available on request.]

**Comparator Pot**

Checking the accuracy of all your infrared thermometers against a calibrated reference thermometer.

Using a thermometer of known accuracy (reference thermometer), insert probe into base port and leave in situ until thermometer display is absolutely stable. Hold infrared thermometer immediately over the mouth of the comparator tube and beam on to the base section. Compare the readings for the two instruments and the difference (if any) indicates the accuracy drift of the infrared thermometer. In addition, working probe thermometers can be checked against a reference probe of known accuracy.

**Code:** EIRC3   **Price:** £40.97

www.klipspringer.com/infrared  01473 461 800 / sales@klipspringer.com
Reduce instrument downtime and repair costs with bespoke instrument stations.

- **Reduce downtime**
  Storing each thermometer in a known location ensures that it can be instantly located when required.

- **Reduce repair costs**
  Safe and proper storage of probe thermometers when not in use significantly reduces mishaps.

- **Engender a culture of care and ownership**
  When operatives become accountable for correct storage of instrumentation, replacement and repair costs are significantly reduced.

- **Improve segregation and awareness**
  Reinforce colour coding policies, highlight areas and special instructions by adding titles and footnotes to instrument stations.

- **5S, lean management and visual standards**
  Instrument stations support 5S and lean management concepts simply and effectively. Introduction of bespoke installations has impressed auditors at every level.

Every instrument station is bespoke - call the design team today on 01473 461 800 to request a proof.

klipspringer.com/instrument-stations
Factors to consider when selecting data loggers.

1. Parameters
   What parameters are to be measured (e.g. air/core temperature, relative humidity, CO2 etc)?

2. Measuring range
   What are the upper and lower limits of the parameter(s) being measured?

3. Manual download vs real time
   Realtime logging allows access to live data as it is recorded, facilitating real time alarms. This allows corrective measures to be taken, or in the case of cooking/cooling validation, product quality can be maximised to extend shelf life.
   Alternatively, manual download provides a static report at the end of the process (suitable for traceability and due diligence).

4. Alarms
   Are max/min alarm points required? In the event of an alarm being triggered, what notifications are necessary (realtime logging offers Klaxons, SMS, email and other notifications.)

5. Operating temperature
   The ambient temperature in which the logger will be operating (e.g. oven cooking temperatures are not conducive to extending logger life. Can the logger be based outside the oven?).

6. Environment
   Take into account factors such as moisture and location which may affect logger performance and longevity.

7. Data
   How and where will data be accessed? Localised software or via the cloud with global access? What levels of security and protection are required?

To talk to the Klipspringer data logging team call 01473 461 800.
Temperature logging has never been easier. SenseAnywhere from Klipspringer uses ultra low power data loggers that wirelessly communicate and store data in the Cloud. They are easy to install, use and maintain.

- **Improved compliance**
  24/7 monitoring provides a complete audit trail, along with full data visibility from any location globally.

- **Reduce labour costs**
  Allow staff to focus on important tasks by eliminating time taken on simple, repetitive compliance checks.

- **Eliminate risk**
  Instant notification of any alarms (e.g. fridge/freezer failures) for complete peace-of-mind.

How it works

Sensors automatically connect to nearest AccessPoint wirelessly. AccessPoint forwards data to the Cloud if alarm points have been exceeded you will receive notification via email or text. Log in to the Cloud via any computer or smart device to view and analyse your data.

Data Security

The wireless communication between the data loggers and network is a 2-way communication. The protocol features re-transmission attempts and duplicate packet filtering so no event gets lost. All data is securely backed-up.

Why choose SenseAnywhere

**Easy to install**
Quick 10 minute set up
No cables or software
No installation costs
It’s as simple as register and connect, all in your own time.

**Easy to use**
Cloud based
Data accessible from any smart device
Auto-alarms
Manage by exception, knowing if something is wrong you’ll be notified.

**Easy to maintain**
No back-ups required
No maintenance
10 year sensor battery life

Talk to the Klipspringer SenseAnywhere team today - call 01473 461 800
**Real time monitoring in 5 simple steps**

1. **Base Station**
The base station forms the hub of the monitoring system. Programme sensors, review system status, and action alarms from here. Requires power and data supply.

2. **Wireless Sensors**
With an impressive wireless range of 250m* (indoors), and battery powered, sensors can be placed almost anywhere for temperature, humidity, PPM, doors etc.

3. **Repeaters**
Extend the reach of the system by using wireless repeaters to increase signal strength.

4. **Alarms**
In the event of an alarm, receive notification by Klaxon, phone, SMS and other methods.

5. **Reporting**
Log in to the system from any PC or tablet to review data, analyse reports and update settings.

---

**Core features of WatchmanOne**

- **Wireless**
- **No software.**
- **No renewable licensing.**
- **No need for a dedicated PC.**
- **Tiered user structure.**
- **Up to 20 password protected users for full security.**
- **Access data from any location globally via web browser.**
- **Instant alarm notification via email or SMS.**

- **Internal alarm sounders.**
- **Modular** – simple to add or relocate sensors as requirements change.
- **As little as 1 minute recording intervals.**
- **Roaming sensor for recording in-transit data.**
- **Protected from signal interference of other wireless devices.**
- **Extensive wireless signal range – (infinite with repeater modules).**

---

**Alarms & notifications**
Real time alarm automation via:
- **Audible alarms**
- **Email**
- **SMS/text**
- **Beacons**
- **3rd party partners**

**Data analysis & reports**
Overlay data from multiple sensors using the graphing tool. Data can also be printed or exported in CSV format.

**Data security**
For added data security, WatchmanOne Velocity backs-up automatically every 24 hours to an integrated storage device.
### LEBI-20
Versatile loggers suitable for environmental, in-transit and in-process monitoring.

Ideal for low cost continuous monitoring and documentation of temperature and humidity in static storage, refrigerators and deep freezer rooms, and for the transportation of sensitive product. Suitable for minimum compliance with industry standards for storage, processing and transportation of raw and finished product.

A remarkable memory capacity of 40,000 samples and the ability to record continuously for 416 days (at 15 minutes intervals) deserves attention. Red LED indicates breach of preset limits which have been exceeded for more than the programmed alarm delay period.

<table>
<thead>
<tr>
<th>CODE</th>
<th>PRICE</th>
<th>RANGES</th>
<th>ACCURACY</th>
<th>PROTECTION</th>
<th>SAMPLING RATES</th>
<th>MEMORY</th>
<th>ALARM</th>
<th>DIMENSIONS</th>
<th>CERTIFICATION</th>
<th>WARRANTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>LEBI-20TE</td>
<td>£89.00</td>
<td>-30°...+70°C</td>
<td>±0.5°C (-20°...+40°C)</td>
<td>IP67</td>
<td>60 seconds</td>
<td>40,000 samples</td>
<td>Visual, High/Low</td>
<td>140 x 62 x 27 mm</td>
<td>Conformity certificate inc.</td>
<td>2 year</td>
</tr>
<tr>
<td>LEBI-20TS</td>
<td>£162.00</td>
<td>-30°...+70°C</td>
<td>±0.8°C (remainder)</td>
<td>IP67</td>
<td>60 seconds</td>
<td>40,000 samples</td>
<td>Visual, High/Low</td>
<td>140 x 62 x 27 mm</td>
<td>Conformity certificate inc.</td>
<td>2 year</td>
</tr>
<tr>
<td>LEBI-20T</td>
<td>£76.00</td>
<td>-30°...+70°C</td>
<td>±0.5°C (-20°...+40°C)</td>
<td>IP67</td>
<td>24 hours</td>
<td>8,000 samples</td>
<td>Visual, High/Low</td>
<td>140 x 62 x 27 mm</td>
<td>Conformity certificate inc.</td>
<td>2 year</td>
</tr>
<tr>
<td>LEBI-20TF</td>
<td>£124.00</td>
<td>0.0°...+100°C</td>
<td>±0.8°C (remainder)</td>
<td>IP52</td>
<td>24 hours</td>
<td>8,000 samples</td>
<td>Visual, High/Low</td>
<td>140 x 62 x 27 mm</td>
<td>Conformity certificate inc.</td>
<td>2 year</td>
</tr>
<tr>
<td>LEBI-20TH</td>
<td>£125.00</td>
<td>-30°...+70°C</td>
<td>±1°C (remainder)</td>
<td>IP67</td>
<td>24 hours</td>
<td>40,000 samples</td>
<td>Visual, High/Low</td>
<td>140 x 62 x 27 mm</td>
<td>Conformity certificate inc.</td>
<td>2 year</td>
</tr>
</tbody>
</table>

**Operating options:** Endless loop, programmed start/stop, end at full memory, pre-programmed manual start.

**LEBI-20WB**
Lockable wall mounted unit for the complete LEBI-20 data logger family.

Price: £9.00

LEBI-20TS
Same specification as LEBI-20TE but with Klipspringer’s signature fast response penetration probe. Easy to grip, robust handle for applications which are more demanding on the probe. Tapered probe facilitates faster Response time.

LEBI-20TH
In addition to temperature, this dual function logger monitors and stores humidity data via an internal capacitance sensor. Operates with Winlog.basic software.

LEBI-20IF
Moulded interface provides positive docking to ensure successful programming and safe transfer of data via cable/USB to PC. (Winlog.basic software included).

Price: £86.00
LEBI-300 series USB loggers
The ideal companion for accompanying temperature sensitive products both in storage and in transport.

With features and reporting facilities way ahead of comparable USB loggers, these are so simple to operate. The LEBI-300 justifies every penny of investment when monitoring temperatures in cool rooms, cold stores, display fridges and freezer cabinets. The addition of probes facilitates care and multiple temperature measurements.

**LEBI-300 USB logger**

**LEBI-310 high precision multi-use USB loggers**

---

**Datalogging**

**CODE**   | **LEBI-300** | **LEBI-310** | **LEBI-310**
---|---|---|---
**PRICE** | £67.50 | £209.00 | £32.00
**RANGE** | -30°C...+70°C | -30°C...+70°C | -30°C...+60°C
**ACCURACY** | ±0.5°C (+/-40°C) | ±0.2°C (+/-30°C) | ±0.5°C (+/-40°C) ±0.2°C (+/-20°C)
**RESOLUTION** | 0.1°C | 0.1°C | 0.1°C
**TEMPERATURE OPERATING TEMPERATURE** | ±0.2°C (-30...+30°C) | ±0.2°C (+/-10°C) | ±0.8°C (+/-20°C) ±0.2°C (+/-40°C)
**OPERATING TEMPERATURE** | ±0.5°C (-20°...+40°C) | ±0.5°C (+/-10°C) | ±0.5°C (+/-40°C)
**MEMORY** | 40,000 samples | 120,000 samples | 20,000 samples
**BATTERY** | 3x CR2450 | 3x CR2450 | -
**PROTECTION** | IP65 | IP65 | -
**DIMENSIONS** | 80 x 33 x 14 mm | 80 x 33 x 14 mm | 80 x 28 x 12 mm
**SENSOR** | NTC | NTC | NTC
**CHANNELS** | Internal probe, external option | Internal probe, external option | Internal probe, external option
**SAMPLING RATE** | 1 minute...24 hours | 1 minute...24 hours | 1 minute...24 hours (preset)
**OPERATING TEMPERATURE** | -40°C...+85°C (-40°F...+185°F) | -40°C...+85°C (-40°F...+185°F) | -40°C...+85°C (-40°F...+185°F)
**RESOLUTION** | 0.1°C | 0.1°C | 0.1°C
**ACCURACY** | ±0.5°C (-20°...+40°C) | ±0.2°C (+/-10°C) | ±0.8°C (+/-20°C) ±0.2°C (+/-40°C)
**MEMORY** | 40,000 samples | 120,000 samples | 20,000 samples
**BATTERY** | 3x CR2450 | 3x CR2450 | -
**PROTECTION** | IP65 | IP65 | -
**DIMENSIONS** | 80 x 33 x 14 mm | 80 x 33 x 14 mm | 80 x 28 x 12 mm
**SENSOR** | NTC | NTC | NTC
**CHANNELS** | Internal probe, external option | Internal probe, external option | Internal probe, external option
**SAMPLING RATE** | 1 minute...24 hours | 1 minute...24 hours | 1 minute...24 hours (preset)
**OPERATING TEMPERATURE** | -40°C...+85°C (-40°F...+185°F) | -40°C...+85°C (-40°F...+185°F) | -40°C...+85°C (-40°F...+185°F)
**RESOLUTION** | 0.1°C | 0.1°C | 0.1°C
**ACCURACY** | ±0.5°C (+/-10°C) | ±0.2°C (+/-5°C) | ±0.8°C (+/-5°C) ±0.2°C (+/-10°C)
**MEMORY** | 40,000 samples | 120,000 samples | 20,000 samples
**BATTERY** | 3x CR2450 | 3x CR2450 | -
**PROTECTION** | IP65 | IP65 | -
**DIMENSIONS** | 80 x 33 x 14 mm | 80 x 33 x 14 mm | 80 x 28 x 12 mm
**SENSOR** | NTC | NTC | NTC
**CHANNELS** | Internal probe, external option | Internal probe, external option | Internal probe, external option
**SAMPLING RATE** | 1 minute...24 hours | 1 minute...24 hours | 1 minute...24 hours (preset)
**OPERATING TEMPERATURE** | -40°C...+85°C (-40°F...+185°F) | -40°C...+85°C (-40°F...+185°F) | -40°C...+85°C (-40°F...+185°F)
**RESOLUTION** | 0.1°C | 0.1°C | 0.1°C
**ACCURACY** | ±0.5°C (+/-10°C) | ±0.2°C (+/-5°C) | ±0.8°C (+/-5°C) ±0.2°C (+/-10°C)

*Internal Sensor Range – For External Sensor range see probe options on opposite page.*

**USB loggers have a simple, three stage operation...**

1. **Start** Program logger via DataLaunch software or online.
2. **Connect** Once logging cycle is programmed transfer to PC via USB port.
3. **Inspect** FDA CFR 21 Part 11 compliant PDF report is auto generated.

---

**WARRANTY**

1 year

*Logger not included. **Probe not included.

---

**DataLoggers**

**Calibration**

**Thermometers**

**Instrument Batteries**

**Dataloggers**

**pH**

**Harshity**

**Consistometers**

**Refractometers**

**Thermometers**

**Data Loggers**

**Calibration**

**Thermometers**

**Instrument Batteries**

**DataLoggers**

**pH**

**Harshity**

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**Refractometers**

**Thermometers**

**Data Loggers**

**Calibration**

**Thermometers**

**Instrument Batteries**

**DataLoggers**

**pH**

**Harshity**

**Consistometers**

**Refractometers**

**Thermometers**

**Data Loggers**

**WARRANTY**

1 year
LEBI-11

Small precision logger crafted from stainless steel for both casing and probe, providing strength and endurance.

Suitable for temperature monitoring during sterilisation and pasteurisation, works with Winlog.pro software. Delivers rapid calculation of both F and PU values as well as recording critical information in deep freeze, cook and chill, and shock freezing processes.

Contact Klipspringer to request a consultation and quotation.

PhoenixTM Logger

The PhoenixTM in-process multi-channel temperature profiling system is designed to measure exact product temperatures as it passes through harsh cooking, chilling and freezing processes.

The system helps ensure essential thermal process control and validation requirements are met and assists with process optimisation, trouble shooting as well as product development trials.

The system consists of:

- A multi-channel, water resistant aluminium-cased data logger, powered by user replaceable batteries.
- A sturdy stainless steel thermal barrier - submersible and low profile - to protect logger during process.
- Easy-to-use Thermal View Food software package enabling in-depth F0 and Pu value analysis and rapid visual confirmation of results.
- High quality industry specific thermocouples available in type T or type K.
- Optional “Cook As You Look” system with wireless RF telemetry enabling real time dynamic oven adjustments.

Contact Klipspringer to request a consultation and quotation.
TempMate S1
Cold chain monitoring the easy way with Tempmate S1 temperature data loggers.

Price: £27.00

Tempmate S1 loggers are specially designed for temperature monitoring in cold chain logistics. As a pre-programmed device, Tempmate S1 provides instant information on collected temperature data in storage or transport. An automatically generated PDF report produces detailed information in a number of formats, including data curve, tabulated single measurements and statistical information.

- Calibration validation certificate available electronically (PDF) on each device.
- Calibration certificate can be viewed and downloaded from each device via NFC.
- Digital sensor technology.
- External sensor providing improved response time.
- Made with recycled plastics.
- Multiple start/stop options - on logger, via pc, time-scheduled, start on alarm, or delayed start.
- Cloud enabled.
- Small and light design, ideal for small packages.
- Waterproof, food safe cover.
- Direct PDF report, no further software or hardware required.
- Detailed information including complete graph, table with every single measurement and statistical information (MIN, MAX, AVG, MKT, ...).
- LED for at a glance status information.
- Generates CSV file (for Excel or Access reporting).
- Reprogrammable.
- Password protection (optional).

<table>
<thead>
<tr>
<th>CODE</th>
<th>MEASURES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>PH300</td>
<td>pH</td>
<td>£149.00</td>
</tr>
<tr>
<td>PH310</td>
<td>Conductivity, TDS</td>
<td>£149.00</td>
</tr>
<tr>
<td>PH320</td>
<td>pH, conductivity, TDS Salinity</td>
<td>£189.00</td>
</tr>
</tbody>
</table>

Please enquire for best quantity price breaks.
## PH Meters - Handheld

### PH845
A robust bench-top pH and ORP meter with large backlit display and strong aluminium casing. Well suited to heavy duty and regular use.
- Portable
- USB interface
- Lops up to 4,000 readings
- Numeric password security
- Large, backlit LCD display
- Hygienic design – easy to clean buttons.
- Compact design
- Supplied with stand and electrode clamp
- Mains or battery powered.

**Price:** £709.00

### PH700
Multi-parameter bench meters for measurement of pH, ORP, and temperature.
An economical and reliable unit often found in laboratories testing water quality, effluents, rinse tanks, cooling towers, re-circulators and waste water, qualifying it as an excellent all-rounder in food and beverage production quality control.

**Price:** £582.00

### PHT810
Easy to use, manual temperature compensating pH meter with auto calibration and hold function. Robust, IP65 waterproof housing suited for wet environments.

**Price:** £174.00

### Electrode Cleaning Solution
- **PEB214:** 150 ml
  - **Price:** £26.50
- **PEB215:** 150 ml
  - **Price:** £19.50
- **PEB215L:** 1ltr
  - **Price:** £63.95

### Electrode Refill Solution
- **PEB216:** 150 ml
  - **Price:** £26.50
- **PEB216L:** 1ltr
  - **Price:** £63.95

### Electrode Storage Solution
- **PEB216:** 150 ml
  - **Price:** £19.50
- **PEB216L:** 1ltr
  - **Price:** £63.95

---

### Specifications

<table>
<thead>
<tr>
<th>Parameter</th>
<th>PH845</th>
<th>PH700</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CODE</strong></td>
<td>PHT810</td>
<td>PHT700</td>
</tr>
<tr>
<td><strong>PARAMETERS</strong></td>
<td>pH, ORP, °C</td>
<td>pH, ORP, °C</td>
</tr>
<tr>
<td><strong>HIGHLIGHTS</strong></td>
<td>Robust, portable pH/bench meter with logging option.</td>
<td>Large LCD with dual display.</td>
</tr>
<tr>
<td><strong>RANGE</strong></td>
<td>-2...16 pH</td>
<td>-2...16 pH</td>
</tr>
<tr>
<td><strong>RESOLUTION</strong></td>
<td>0.01 pH</td>
<td>0.01 pH</td>
</tr>
<tr>
<td><strong>ACCURACY</strong></td>
<td>±0.01 pH</td>
<td>±0.01 pH</td>
</tr>
<tr>
<td><strong>CALIBRATION POINTS</strong></td>
<td>Up to 5</td>
<td></td>
</tr>
<tr>
<td><strong>TEMPERATURE</strong></td>
<td>0...100 °C</td>
<td>0...100 °C</td>
</tr>
<tr>
<td><strong>RESOLUTION</strong></td>
<td>0.1 °C</td>
<td>0.1 °C</td>
</tr>
<tr>
<td><strong>ACCURACY</strong></td>
<td>±0.1 °C</td>
<td>±0.1 °C</td>
</tr>
<tr>
<td><strong>GENERAL</strong></td>
<td>Auto with Pt100, fixed temp.</td>
<td>Auto</td>
</tr>
<tr>
<td><strong>POWER SUPPLY</strong></td>
<td>9v DC adaptor</td>
<td>9v DC adaptor</td>
</tr>
<tr>
<td><strong>DIMENSIONS</strong></td>
<td>145 x 185 x 55 mm</td>
<td>175 x 155 x 69 mm</td>
</tr>
<tr>
<td><strong>WEIGHT</strong></td>
<td>750 g</td>
<td>650 g</td>
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<tr>
<td><strong>WARRANTY</strong></td>
<td>2 years</td>
<td>2 years</td>
</tr>
<tr>
<td><strong>PROTECTION</strong></td>
<td>IP67 (unit only)</td>
<td></td>
</tr>
</tbody>
</table>

**See page 174 for compatible pH electrodes.**
**General purpose electrode**
Robust PES body gives excellent resistance to harsh chemical, making this electrode suitable for a broad spectrum of pH testing, including chemical testing and applications for pH testing of food and beverages such as fruit juice and liquids.

**Thick and viscous liquid electrode**
Specifically designed under direction for a major producer of jams and preserves for use with sticky, viscous products and proved over many years. Works on liquid and semi-solid liquids up to 80°C. For products up to 130°C then use the P10/LAB/BNC High Temperature Probe, which would be suitable for products such as hot sauces, semi-solid ready meals etc. Features a replaceable liquid junction.

**Surface electrode**
Flat surface electrode with large porous Teflon junction. Particularly suitable for use within the dairy industry, where the Teflon junction avoids fouling from the proteins prevalent in dairy products, making cleaning easier. Also suitable for other applications such as sauces, dips and where the pH reading needs to be taken from a flat surface.

**Semi-solids spear tipped electrode**
Toughened glass spear tip electrode with a glass spear point suitable for piercing semi solids. Suitable for soft cheeses, soft meats.

**Semi-solids pointed tip electrode**
Main instrument body extended to protect electrode with a slim (6mm) lower short-length shaft pointed for ease of penetration. Soft products such as minced meat, meat mixes, cream and soft cheeses.

**Solids knife electrode**
Heavy duty semi-solids spear tipped electrode flexible cable
Toughened glass spear tip with a plastic body, a more robust design for such industries as food and beverages. Teflon junction to avoid fouling and easier cleaning. This can be used for a wider range for applications than the P19 including semi solid food items, such as hard cheese, meats, doughs.

**Buffer solutions**

<table>
<thead>
<tr>
<th>Buffer</th>
<th>Size</th>
<th>Price</th>
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<td></td>
<td>500ml</td>
<td>£12.00</td>
</tr>
<tr>
<td>Buffer 4</td>
<td>PE0504-04</td>
<td></td>
</tr>
<tr>
<td>Buffer 7</td>
<td>PE0407-07</td>
<td></td>
</tr>
<tr>
<td>Buffer 10</td>
<td>PE0504-10</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1 litre</td>
<td>£20.50</td>
</tr>
<tr>
<td>Buffer 4</td>
<td>PE0504-04</td>
<td></td>
</tr>
<tr>
<td>Buffer 7</td>
<td>PE0407-07</td>
<td></td>
</tr>
<tr>
<td>Buffer 10</td>
<td>PE0504-10</td>
<td></td>
</tr>
</tbody>
</table>

** Lotto**

**ELECTRODE BODY**

**JUNCTION TYPE**

**REF. TYPE**

**DIMENSIONS**

**TEMP. RANGE**

**PH RANGE**

**Price:**

---

**pH Electrodes & Solutions**

**pH Electrodes**

**Refractometers**

**Thermometers**

**Data Loggers**

**Instrument Builders**

**Calibration**

**Humidity**

**Conductivity**

**Scales & Weights**

**pH Monitor**

**GC Sampling**
### Humidity Meters

**HTFH610/HTFH620**

Consistent, accurate humidity and temperature meter. Choose between internal sensor (HTFH610) or external sensor (HTFH620) for those harder to reach areas.

Capable of both dew point and wet-bulb humidity calculations. Ideal for environmental monitoring. For maximum and hold features choose the HTFH620.

**Code:** HTFH610  
**Price:** £279.00

**Code:** HTFH620  
**Price:** £349.00

#### Parameters

<table>
<thead>
<tr>
<th>Parameter</th>
<th>HTFH610</th>
<th>HTFH620</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Humidity</strong></td>
<td>±2.5% RH (10...90%)</td>
<td>±2.0% RH (5...95%)</td>
</tr>
<tr>
<td><strong>Resolution</strong></td>
<td>0.1% RH</td>
<td>0.1% RH</td>
</tr>
<tr>
<td><strong>Temperature</strong></td>
<td>0°...+50°C</td>
<td>0°...+50°C</td>
</tr>
</tbody>
</table>

#### NEW STRONGER DESIGN

**Bostwick Consistometer**

The food industry’s preferred choice for measuring consistency and flow rate of any viscous product including dressings, jams, preserves, soups and sauces.

- Spring-loaded gate, with positive release mechanism, permitting instantaneous flow of samples.
- Manufactured from food contact approved stainless steel.
- Equipped with two adjustable leveling feet and integral spirit level.
- Available in two sizes - 24 cm and 30 cm.
- Available from stock for same day dispatch.

**24cm Consistometer**  
**Code:** VBOS-355-75  
**Price:** £529.00

**30cm Consistometer**  
**Code:** VBOS-355-80  
**Price:** £599.00

#### Specifications

- **Adjustable leveling feet**
- **Stainless Steel Tray**
- **Etched Measures**
- **Built-in spirit level**

### Bostwick Consistometers

**NEW STRONGER DESIGN**

### Humidity

**Humidity Meters**

**HTFH610/HTFH620**

Consistent, accurate humidity and temperature meter. Choose between internal sensor (HTFH610) or external sensor (HTFH620) for those harder to reach areas.

Capable of both dew point and wet-bulb humidity calculations. Ideal for environmental monitoring. For maximum and hold features choose the HTFH620.

**Code:** HTFH610  
**Price:** £279.00

**Code:** HTFH620  
**Price:** £349.00

#### Parameters

<table>
<thead>
<tr>
<th>Parameter</th>
<th>HTFH610</th>
<th>HTFH620</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Humidity</strong></td>
<td>±2.5% RH (10...90%)</td>
<td>±2.0% RH (5...95%)</td>
</tr>
<tr>
<td><strong>Resolution</strong></td>
<td>0.1% RH</td>
<td>0.1% RH</td>
</tr>
<tr>
<td><strong>Temperature</strong></td>
<td>0°...+50°C</td>
<td>0°...+50°C</td>
</tr>
</tbody>
</table>

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**24cm Consistometer**  
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#### Specifications

- **Adjustable leveling feet**
- **Stainless Steel Tray**
- **Etched Measures**
- **Built-in spirit level**
### Eclipse

**Optical handheld refractometer.**

- Quick and convenient to use.
- Clear ‘comfortable to read’ scales.
- Easy to clean prism.
- Zero or calibration adjustment with lock.
- Hand grip provides extra thermal insulation.
- Anti-roll design to preserve sample.
- Unique design allows for optimum sample quantity.
- Supplied with storage pouch.
- Push-on prism for low cost replacement.
- IP66 water resistant.
- All units serial numbered.
- Supplied with certificate of conformity.
- 1 year warranty.

#### CODE PRODUCT RANGE RESOLUTION PRICE

<table>
<thead>
<tr>
<th>CODE</th>
<th>PRODUCT RANGE</th>
<th>RESOLUTION</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>VR45-01</td>
<td>0.3% Sugar (Brix)</td>
<td>0.1</td>
<td>£182.00</td>
</tr>
<tr>
<td>VR45-02</td>
<td>50% Sugar (Brix)</td>
<td>0.2</td>
<td>£182.00</td>
</tr>
<tr>
<td>VR45-03</td>
<td>0.5% Sugar (Brix)</td>
<td>0.5</td>
<td>£182.00</td>
</tr>
<tr>
<td>VR45-05</td>
<td>0.8% Sugar (Brix)</td>
<td>0.2</td>
<td>£182.00</td>
</tr>
<tr>
<td>VR45-06</td>
<td>0.28% Salt (NaCl)</td>
<td>0.2</td>
<td>£214.00</td>
</tr>
</tbody>
</table>

#### CODE SCALE RESOLUTION ACCURACY PRICE

<table>
<thead>
<tr>
<th>CODE</th>
<th>SCALE</th>
<th>RESOLUTION</th>
<th>ACCURACY</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>VR38-02</td>
<td>0…54% Sugar (°Brix)</td>
<td>±0.2</td>
<td>£309.00</td>
<td></td>
</tr>
<tr>
<td>VR38-04</td>
<td>20…75% Sugar (°Brix)</td>
<td>±0.2</td>
<td>£309.00</td>
<td></td>
</tr>
<tr>
<td>VR38-05</td>
<td>38…95 sugar (°Brix)</td>
<td>±0.2</td>
<td>£309.00</td>
<td></td>
</tr>
<tr>
<td>VR38-20</td>
<td>1.33…1.42 Refractive Index</td>
<td>±0.0003</td>
<td>£319.00</td>
<td></td>
</tr>
<tr>
<td>VR38-22</td>
<td>0…30% Starch</td>
<td>±0.2</td>
<td>£319.00</td>
<td></td>
</tr>
<tr>
<td>VR38-28</td>
<td>0…28% Salinity (%NaCl)</td>
<td>±0.2</td>
<td>£319.00</td>
<td></td>
</tr>
<tr>
<td>VR38-A1</td>
<td>0…95% Sugar (°Brix)</td>
<td>±0.2</td>
<td>£613.00</td>
<td></td>
</tr>
</tbody>
</table>

**OPTi**

A highly reliable premium quality instrument suitable for use in the harshest environments.

- Ultrasonic bonding especially between rubberised switch membrane and the robust casing ensures protection against moisture ingress and excess wear.
- Single or dual scale models provide for a wide range of requirements in both RI and Brix measurements.
- Facility to check zero calibration in water provides an assurance of basic accuracy on a day-to-day basis if required.
- A bespoke storage pack with belt loop ensures availability of the OPTi refractometer just when and where it is needed.

**CODE PRODUCT RANGE RESOLUTION ACCURACY PRICE**

<table>
<thead>
<tr>
<th>CODE</th>
<th>PRODUCT RANGE</th>
<th>RESOLUTION</th>
<th>ACCURACY</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>VR38-02</td>
<td>0.3% Sugar (Brix)</td>
<td>±0.2</td>
<td>£309.00</td>
<td></td>
</tr>
<tr>
<td>VR38-04</td>
<td>20…75% Sugar (°Brix)</td>
<td>±0.2</td>
<td>£309.00</td>
<td></td>
</tr>
<tr>
<td>VR38-05</td>
<td>38…95 sugar (°Brix)</td>
<td>±0.2</td>
<td>£309.00</td>
<td></td>
</tr>
<tr>
<td>VR38-20</td>
<td>1.33…1.42 Refractive Index</td>
<td>±0.0003</td>
<td>£319.00</td>
<td></td>
</tr>
<tr>
<td>VR38-22</td>
<td>0…30% Starch</td>
<td>±0.2</td>
<td>£319.00</td>
<td></td>
</tr>
<tr>
<td>VR38-28</td>
<td>0…28% Salinity (%NaCl)</td>
<td>±0.2</td>
<td>£319.00</td>
<td></td>
</tr>
<tr>
<td>VR38-A1</td>
<td>0…95% Sugar (°Brix)</td>
<td>±0.2</td>
<td>£613.00</td>
<td></td>
</tr>
</tbody>
</table>

**Built in the UK using the latest techniques, it provides an ultra smooth, easy-to-clean prism dish capable of retaining for measurement dissolved solids and blends of numerous products requiring assessment for concentrations.**

- **Automatic temperature compensation (ATC)**
  - ICUMSA, None or Application Specific (model dependent)
- **Sample temperature range**
  - 5–90°C
- **Temperature sensor accuracy**
  - ±1°C (5–40°C)
- **Measurement time**
  - 2 seconds
- **Relative humidity**
  - 95% RH (non condensing)
- **Battery power indicator**
  - Yes
- **Sample indicator**
  - High, Low or No sample
- **Battery type**
  - 3V, 2 x AAA
- **Battery life expectation**
  - Approx 10,000 readings
- **Warranty**
  - 1 year
- **Dimensions**
  - 120 x 35 x 35 mm

Looking for a bench refractometer?

Call the technical team on 01473 461 800 to arrange a site visit and demo.
WBW Weighing Scales
These scales are ideal for food preparation, food processing plants and agriculture applications, WBW scales feature IP66-rated washdown housing and a large stainless steel weighing pan.

<table>
<thead>
<tr>
<th>CODE</th>
<th>VSG08</th>
<th>VSG16</th>
<th>VSG35</th>
<th>VSG60</th>
<th>VSG90</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRICE</td>
<td>£245.84</td>
<td>£245.84</td>
<td>£245.84</td>
<td>£245.84</td>
<td>£245.84</td>
</tr>
<tr>
<td>CAPACITY</td>
<td>2000g</td>
<td>4000g</td>
<td>6000g</td>
<td>8000g</td>
<td>10000g</td>
</tr>
<tr>
<td>RESOLUTION</td>
<td>0.2g</td>
<td>0.5g</td>
<td>1g</td>
<td>2g</td>
<td>5g</td>
</tr>
<tr>
<td>LINEARITY</td>
<td>UNIV (F+H)</td>
<td>0.4g</td>
<td>1g</td>
<td>2g</td>
<td>4g</td>
</tr>
<tr>
<td>PAN SIZE</td>
<td>260 x 135 mm</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>WEIGHING UNITS</td>
<td>g, kg, t, oz</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>STABILISATION TIME</td>
<td>2 sec</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>DISPLAY</td>
<td>Backlit LCD with 20 mm high digits</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>OPERATING TEMP</td>
<td>-10°C to 40°C</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>HOUSING</td>
<td>ABS plastic</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>OVERALL DM</td>
<td>231 x 265 x 153 mm (wxdxh)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>TRADE USE</td>
<td>Not suitable for use as trade scale</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- Colour warning indicators and limit presets.
- Backlit LCD with capacity tracker.
- Indicators for overload and low battery.
- Auto power off.
- AC adapter or rechargeable battery pack.

Gladiator Washdown Scales
Featuring a combination of durability and performance, Gladiator scales accomplish washdown weighing tasks in demanding food, pharmaceutical and industrial settings.

With an IP66 rating for washdown capabilities, Gladiator features easy-to-clean stainless steel construction that is ideal for wet or dusty environments. Connectors on the bottom are IP67-rated for thorough protection. Gladiator can expedite checkweighing tasks, with a large, backlit display that changes colour to show if the weight is over, under or within the set limit. The sealed keypad for fast recognition and easy operation. EIC type approval means Gladiator is suitable for use in retail operations.

<table>
<thead>
<tr>
<th>CODE</th>
<th>VSBW02</th>
<th>VSBW04</th>
<th>VSBW08</th>
<th>VSBW16</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRICE</td>
<td>£614.64</td>
<td>£614.64</td>
<td>£614.64</td>
<td>£614.64</td>
</tr>
<tr>
<td>CAPACITY</td>
<td>300g</td>
<td>600g</td>
<td>1000g</td>
<td>1500g</td>
</tr>
<tr>
<td>RESOLUTION</td>
<td>0.2g</td>
<td>0.5g</td>
<td>1g</td>
<td>2g</td>
</tr>
<tr>
<td>LINEARITY</td>
<td>UNIV (F+H)</td>
<td>0.2g</td>
<td>0.5g</td>
<td>1g</td>
</tr>
<tr>
<td>PAN SIZE</td>
<td>120 mm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>WEIGHING UNITS</td>
<td>g, kg, t, oz</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>STABILISATION TIME</td>
<td>2 sec</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>DISPLAY</td>
<td>Backlit LCD with 20 mm high digits</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>OPERATING TEMP</td>
<td>-10°C to 40°C</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>HOUSING</td>
<td>Stainless steel</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>OVERALL DM</td>
<td>174 x 252 x 80 mm (wxdxh)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>TRADE USE</td>
<td>Not suitable for use as trade scale</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- IP67 rated.
- Large backlit LCD with warn digits.
- Display colour coded in checkweighing mode.
- Stainless steel housing.
- Internal rechargeable battery.
- Hardwired mains cable ensures IP rating.

Highland® Portable Precision Balances
The Highland® balance scale offers advanced features in a compact, durable balance that stacks for easy storage.

<table>
<thead>
<tr>
<th>CODE</th>
<th>VSH0300</th>
<th>VSH0600</th>
<th>VSH1000</th>
<th>VSH1500</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRICE</td>
<td>£320.51</td>
<td>£320.51</td>
<td>£355.14</td>
<td>£390.84</td>
</tr>
<tr>
<td>CAPACITY</td>
<td>300g</td>
<td>600g</td>
<td>1000g</td>
<td>1500g</td>
</tr>
<tr>
<td>RESOLUTION</td>
<td>0.01g</td>
<td>0.02g</td>
<td>0.05g</td>
<td>0.1g</td>
</tr>
<tr>
<td>LINEARITY</td>
<td>UNIV (F+H)</td>
<td>0.5g</td>
<td>1g</td>
<td>2g</td>
</tr>
<tr>
<td>PAN SIZE</td>
<td>120 mm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>WEIGHING UNITS</td>
<td>g, kg, t, oz</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>STABILISATION TIME</td>
<td>2 sec</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>DISPLAY</td>
<td>Backlit LCD with 40 mm high-digits</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>OPERATING TEMP</td>
<td>-10°C to 40°C</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>HOUSING</td>
<td>ABS plastic</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>OVERALL DM</td>
<td>255 x 290 x 105 mm (wxdxh)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>TRADE USE</td>
<td>Not suitable for use as trade scale</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- Studying ABS construction for demanding usage.
- Suitable for laboratory or field.
- ShockProtect® advanced overload protection.
- HandiCal® internal calibration.

Latitude Compact Bench Scale
Latitude compact bench scales deliver an excellent value for weighing, checkweighing, percentage weighing, and counting. With easy operation, Latitude is ideal for production, warehouse, or field use, as it is powered by the included AC adapter or internal rechargeable battery. The battery operates for 240 hours, so there are no worries about being powered. For added flexibility and convenience, Latitude can be charged using any USB power source, such as the USB connection in a vehicle or external USB power banks.

<table>
<thead>
<tr>
<th>CODE</th>
<th>VSBX06</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRICE</td>
<td>£193.31</td>
</tr>
<tr>
<td>CAPACITY</td>
<td>6 kg</td>
</tr>
<tr>
<td>RESOLUTION</td>
<td>1g</td>
</tr>
<tr>
<td>LINEARITY</td>
<td>UNIV (F+H)</td>
</tr>
<tr>
<td>PAN SIZE</td>
<td>240 x 160 mm</td>
</tr>
<tr>
<td>WEIGHING UNITS</td>
<td>g, kg, t, oz</td>
</tr>
<tr>
<td>STABILISATION TIME</td>
<td>2 sec</td>
</tr>
<tr>
<td>DISPLAY</td>
<td>Backlit LCD with 24 mm high digits</td>
</tr>
<tr>
<td>OPERATING TEMP</td>
<td>-10°C to 40°C</td>
</tr>
<tr>
<td>HOUSING</td>
<td>ABS plastic</td>
</tr>
<tr>
<td>OVERALL DM</td>
<td>174 x 252 x 80 mm (wxdxh)</td>
</tr>
<tr>
<td>TRADE USE</td>
<td>Not suitable for use as trade scale</td>
</tr>
</tbody>
</table>

- Response time of less than 1 second!
- Checkweighing LEDs clearing show under, over and acceptable limits.
- Sealed keypad protects against dirt and spills.
- Overload protection helps prevent damage to internal components.
- Extended battery life of up to 240 hours.
Over the last 20 years, multiple restaurants, hotels and pub chains have come to rely on the Food Oil Monitor to measure the quality of hot cooking oils with ease, speed and precision, helping them to:

- Maximise the life of cooking oils with significant cost savings.
- Ensure consistent texture, taste and appearance of finished fried products.
- Accurately measure “ageing” of hot oil during food preparation.
- Avoid the risk of harmful acrylamide accumulations.
- Deliver on compliance to relevant regulations.

The FOM330 measures ageing of hot cooking oils by quickly determining Total Polar Compound (TPC). While customers are free to set their own benchmarks, it is recommended (and may in future be enforced) that oils giving readings in excess of 25TPC should be changed immediately. This guideline is set to avoid potential accumulations of substances harmful to health – e.g. acrylamides.

Great operating features:

- User friendly.
- Fast response: enhanced temperature compensation for swift monitoring.
- Robust build: strong stainless steel stem and ‘all round’ sensor protection.
- Easy to clean: anti-scratch sensor avoids accumulations for fast response.
- Compliant: annual calibration service with guaranteed turnaround times.

Price: £367.50

### Stainless steel M1 calibration weights

<table>
<thead>
<tr>
<th>CODE</th>
<th>WEIGHT</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>WTM120-S</td>
<td>1g</td>
<td>£15.23</td>
</tr>
<tr>
<td>WTM125-S</td>
<td>2g</td>
<td>£16.23</td>
</tr>
<tr>
<td>WTM135-S</td>
<td>5g</td>
<td>£17.81</td>
</tr>
<tr>
<td>WTM150-S</td>
<td>10g</td>
<td>£18.96</td>
</tr>
<tr>
<td>WTM160-S</td>
<td>20g</td>
<td>£21.99</td>
</tr>
<tr>
<td>WTM175-S</td>
<td>50g</td>
<td>£54.00</td>
</tr>
<tr>
<td>WTM180-S</td>
<td>100g</td>
<td>£64.00</td>
</tr>
<tr>
<td>WTM225-S</td>
<td>2g</td>
<td>£15.23</td>
</tr>
<tr>
<td>WTM250-S</td>
<td>5g</td>
<td>£17.81</td>
</tr>
<tr>
<td>WTM275-S</td>
<td>100g</td>
<td>£67.29</td>
</tr>
<tr>
<td>WTM325-S</td>
<td>50g</td>
<td>£54.00</td>
</tr>
<tr>
<td>WTM375-S</td>
<td>200g</td>
<td>£101.49</td>
</tr>
</tbody>
</table>

- UKAS certification available, see page 138.
- Obtain maximum traceability with Indelimark.
- Each weight supplied in serial numbered case for safe storage.

**CODE FOM330**

<table>
<thead>
<tr>
<th>RANGE</th>
<th>0...40% polar compound, 50...200°C</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCURACY</td>
<td>Typically ±0.2 polar compound ±1.0°C</td>
</tr>
<tr>
<td>RESOLUTION</td>
<td>0.5 polar compound, 1.0°C temperature</td>
</tr>
<tr>
<td>SENSOR</td>
<td>Di-electric constant polar compounds Temperature-thermometer</td>
</tr>
<tr>
<td>PROTECTION</td>
<td>125 x Ø 3.5 mm</td>
</tr>
<tr>
<td>PROTECTION</td>
<td>IP67</td>
</tr>
<tr>
<td>BATTERY LIFE</td>
<td>5 years</td>
</tr>
<tr>
<td>WARRANTY</td>
<td>1 year</td>
</tr>
<tr>
<td>DIMENSIONS</td>
<td>125 x 14 x 22 mm</td>
</tr>
<tr>
<td>CERTIFICATION</td>
<td>Conformity certificate inc.</td>
</tr>
</tbody>
</table>

**CODE FOM330 Wall Bracket**

Price: £21.00

**CODE Bespoke Food Oil Monitoring Station**

Rotating display gives live readings to food operators.

Price: £450.00
Waterproof digital calliper 0-150 mm
Suitable for testing ingredients and packaging. 40 mm jaws. Excellent accuracy and resolution. 4-way measurement. IP67 – coolant/dustproof
Price: £215.62

Digital snap micrometer
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View the full range at:
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### Additional Notes
- **Data loggers** are used for monitoring various environmental conditions such as temperature, humidity, and light levels.
- **Griddle brush** is a type of cleaning tool used for smearing or spreading materials.
- **Groove brush** is a cleaning brush used for removing debris or cleaning surfaces.
- **Hand held squeegees** are used for removing excess liquid from surfaces.
- **In-transit data logging** provides real-time monitoring of temperature and humidity during transportation.
- **Infrared thermometers** are used for non-contact temperature measurement.
- **Infrared calibration check** ensures the accuracy of infrared thermometers.
- **Institutional stations** are used for calibrating and maintaining instruments.

### Additional Resources
- **Institutional Calibration**<br>Visit the Klipspringer website for more information on institutional calibration services.
- **Institutional Management**<br>Explore the Klipspringer product range for advanced institutional solutions.
- **Klipspringer A-Z Product Index**<br>Access the full A-Z product index for comprehensive product listings.

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Catalogue and prices effective from 01 January 2020.