

Temperature Measurement with Bluetooth® Wireless Technology

Enter the Smart Age with Bluetooth Products from ThermoWorks



Themapen® ONE Blue
HACCP Bluetooth Thermometer

Thermometers with Bluetooth® Wireless Technology

FOOD SERVICE | FOOD PROCESSING | HEALTH INSPECTIONS | INDUSTRIAL

The Leader in Foodservice Thermometers Featuring Bluetooth Wireless Technology

Best selection and most widely-used thermometers in food service. Highest precision backed by an internationally accredited calibration lab. Each device can be seamlessly integrated into existing mobile applications with a professional SDK. All models feature Bluetooth Low-Energy. Use our extensive line of connected thermometers for line checks, audits, receiving, grilling, cooking, high and low temp warewashing, machine testing, checking cold and hot holding, as well as measuring surface temperatures, cook-chill, ROP, and more.



Click or scan
to see all Bluetooth
Products at
ThermoWorks.com



PRODUCTS

ThermoWorks is dedicated to ...

Designing intuitive and durable products that make your daily life on the job easier and more efficient. That's why our products include a NIST-traceable certificate of calibration, so you can use them with complete confidence in the accuracy of your instrument.

THERMAPEN® ONE BLUE

p4



All the features of the award-winning Thermapen ONE, now with Bluetooth® wireless technology and enhanced checklist display. Perform line checks faster and more accurately with readings saved directly to your smart device.

Best in class accuracy to $\pm 0.5^{\circ}\text{F}$
Includes NIST-traceable calibration certificate
1 second readings
Waterproof to IP67

279-607

TEMPTEST® BLUE & TEMPTEST® 2 BLUE

p5



All the features of TempTest, now with Bluetooth wireless technology. Perform line checks faster and more accurately with readings saved directly to your smart device. You can use it as a standalone thermometer as well, if preferred.

2-3 second readings
High accuracy to $\pm 0.7^{\circ}\text{F}$
Interchangeable probe options
Waterproof to IP67

292-910 / 292-857

THERMAPEN® IR BLUE

p6



Combine the unparalleled speed and accuracy of a Classic Thermapen with the versatility of an instrument-grade infrared sensor with Bluetooth technology. Why carry two different thermometers when you can just carry Thermapen IR Blue?

Probe readings in only 2-3 seconds
Checklist functionality in the ThermoWorks App & Cloud
Adjustable emissivity infrared from 0.1 to 1.0

228-965

DISHTEMP® BLUE

p7



DishTemp Blue accurately and irreversibly records the max surface temperature of dishware in commercial dishwashers and saves the recordings directly to a smart device.

Measures true plate surface temperature
Records irreversible MAX temp of dishwasher
Use with checklists or integrate into your existing apps
Eliminate costly and inaccurate thermal labels

TX-5200

BLUEDOT®

p8



BlueDOT combines the simplicity of DOT®, top-rated oven alarm thermometer, with the connectivity of Bluetooth wireless technology giving you one simple, connected, and powerful thermometer.

Straightforward display—current and alarm temp
95-foot line-of-sight transmission
Track alarms, Max/Min, and graph in app

TX-1400

RAYTEMP® BLUE

p9



With an optic ratio of 5:1 and food grade accuracy, RayTemp Blue is perfect for close range, non-contact foodservice temperature measurements. Perform line checks faster and more accurately with readings saved directly to your smart device.

Adjustable emissivity
Range to 662°F
5:1 distance to spot ratio

228-920



THERMAPEN® ONE BLUE

- ONE Second Readings eliminates waiting, gets more done accurately
- Best in class accuracy to $\pm 0.5^{\circ}\text{F}$ ($\pm 0.3^{\circ}\text{C}$)
- Enhanced Checklist Display shows food item, high/low limits, PASS/FAIL

ThermoWorks is the industry leader in Bluetooth-connected temperature probes. ThermoPen ONE Blue is the future with its revolutionary checklist display that shows the operator the specific item to measure, its high and low food-safety limits, and whether the reading falls inside or outside the danger zone.

Protect customers and your brand. Empower your staff to make immediate food safety decisions instead of waiting and reviewing paper logs months later. This is a game changer for your restaurants or production facilities!



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SPECIFICATIONS

Range	-58 to 572°F (-49.9 to 299.9°C)
Accuracy	$\pm 0.5^{\circ}\text{F}$ ($\pm 0.3^{\circ}\text{C}$) from -4 to 248°F (-20 to 120°C), $\pm 0.7^{\circ}\text{F}$ ($\pm 0.4^{\circ}\text{C}$) from -58 to 392°F (-50 to 200°C), otherwise $\pm 1.8^{\circ}\text{F}$ ($\pm 1.0^{\circ}\text{C}$)
Resolution	0.1°
Response Time	1 second
Probe	4.3 L inches, high performance Type K thermocouple
Wireless Comm.	BLE 5.0
Approvals	US (FCC), Canada (IC), EU (CE - Complies with all relevant directives for Europe), AU/NZ (RCM)
Auto-off	1 to 1440 minutes (1 days) - default 10 minutes, (adjustable in the app)
Water Resistance	IP67
Operating Range	-4 to 122°F (-20 to 50°C)
Battery	1.5 volt AAA, 500 hours typical, included
Dimensions	1.97 H x 6.2 W x 0.75 D inches (50 H x 157 W x 19 D mm)
Weight	0.25 lbs (112g) (4.5 oz)
Certificate	Includes NIST-traceable calibration certificate. NSF Certified



Made in England



TEMPTTEST® BLUE & TEMPTTEST® 2 BLUE

- Waterproof IP67, compact design
- Automatic 360° rotating display
- SDK & technical support available
- Interchangeable thermocouple probes available

The TempTest Blue and TempTest 2 Blue combine Bluetooth® wireless technology with high accuracy, precision, and fast response. Simply connect to your host device (iOS or Android) via the app, probe the item to be measured, and press the button to securely transmit your temperature data up to 150 feet.



The thermometer is housed in a waterproof IP67 case with an ergonomic rubber seal. Both include Biomaster antimicrobial technology to reduce bacterial growth. TempTest Blue incorporates a stainless steel food penetration probe with a fast-response tip. The true temperature of a product can be measured in 2-3 seconds. TempTest 2 Blue features a removable probe. Choose from dozens of interchangeable Type K probe options including surface, needle, air, and wire probes.

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SPECIFICATIONS

Range	-58.0 to 572.0°F (-49.9 to 299.9°C)
Accuracy	±0.7°F (±0.4°C) from -58 to 392°F (-49.9 to 199.9°C) otherwise ±1.8°F (±1.0°C)
Resolution	0.1°
Response Time	2-3 seconds (reads to within 1°F of final temperature of an ice bath in 3 seconds)
Probe	Type K thermocouple
Auto-off	1 to 1440 minutes (1 day) - default 10 minutes
Water Resistance	IP67
Wireless Comm.	BLE 5.0
Approvals	US (FCC), Canada (IC), EU (CE - Complies with all relevant directives for Europe), AU/NZ (RCM)
Operating Range	-4 to 122°F (-20 to 50°C)
Battery	1.5 volt AAA x 2, 1,000 hours typical
Dimensions	7.9 H x 1.9 W x 0.7 D inches (200 H x 47 W x 17 D mm) including probe
Weight	3.7 oz. (105 g)
Certificate	Includes NIST-traceable calibration certificate, NSF Certified



THERMAPEN® IR BLUE

- Probe readings in only 2-3 seconds, infrared readings in 1 second
- Checklist functionality in ThermoWorks App & Cloud
- Adjustable emissivity infrared from 0.1 to 1.0

Two professional instruments in one! Now with Bluetooth® Wireless Technology!

Go paperless with Themapen IR Blue! Get your temp checks done more accurately, faster, and without paper recording errors. Use the ThermoWorks mobile app and Cloud for quick access to your data, or integrate with your existing software platform through your integration partner.



SPECIFICATIONS

IR Range	-58.0 to 662°F (-49.9 to 349.9°C)
IR Accuracy	±1.8°F (±1.0°C) from 32 to 212°F (0 to 100°C) otherwise ±3.62°F (±2.0°C) or 2% of reading, whichever is greater
IR Response Time	1 second
Distance-to-Target	5:1 target ratio (5 inch distance measures a 1 inch diameter target area)
Emissivity	0.95 default - adjustable 0.1 to 1
Probe Range	-58.0 to 572.0°F (-49.9 to 299.9°C)
Probe Accuracy	±0.7°F (±0.4°C) from -58 to 392°F (-49.9 to 199.9°C) otherwise ±1.8°F (±1.0°C)
Probe Response Time	2-3 seconds (reads to within 1°F of final temperature of an ice bath in 3 seconds)
Probe	0.12 dia. x 4.3 L inches (3.3 x 110 L mm) reduces to 0.06 dia. x 0.60 L inches (1.5 dia. x 1.75 L mm), High Performance Type K Thermocouple
Resolution	0.1°
Wireless Comm.	BLE 5.0
Water Resistance	IP54
Auto-Off	10 minutes (adjustable in app)
Operating Range	-4 to 122°F (-20 to 50°C)
Certificate	Includes NIST-traceable calibration certificate. NSF Certified
Dimensions	6.18 H x 1.97 W x 0.75 D inches (157 H x 50 W x 19 D mm)

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DISHTEMP® BLUE

- Simulates maximum plate surface temperatures
- Waterproof to IP66
- Transmits temperature data directly to any smart device
- Replaces costly throwaway test strips

DishTemp Blue Dishwasher Thermometer transmits temperature data to your iOS or Android smart device via a secure wireless connection of up to 20 feet.

DishTemp Blue is specifically designed to save time and paper and eliminate human error when recording dishwasher cycle temperatures. DishTemp Blue also simulates a plate as it's cleaned and sanitized in a commercial dishwasher, accurately and irreversibly recording the maximum surface temperature, eliminating the need for costly and inaccurate test strips or stem thermometers that do not stay in place. Store your daily dishwasher temps digitally so you're always ready for an inspection.



SPECIFICATIONS

Range	32 to 194°F (0 to 90°C)
Accuracy	±0.9°F (±0.5°C)
Resolution	0.1°
Water Resistance	IP66
Operating Range	32 to 194°F (0 to 90°C)
Wireless Communication	Bluetooth version 4.1 About 20 feet (6 meters) (device dependent)
Approvals	US (FCC Part 15), Canada (IC), EU (CE - Complies with all relevant directives for Europe), AU/NZ (RCM)
Battery	1x CR2032 (3V) lithium coin cell, 50 hours
Display	1.04 H x 1.77 W inches (26.5 H x 45 W mm)
Dimensions	5 dia. x 0.55 D inches (127 dia. x 14 D mm)
Certificate	Includes NIST-traceable calibration certificate
Special Feature	Irreversible Max temperature indicator



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BLUEDOT®

- Straightforward display—current and alarm temp
- 95-foot line-of-sight transmission
- Track alarms, Max/Min, and graph in app
- Uses Pro-Series® temperature probes

BlueDOT combines the simplicity of DOT, our top-rated oven alarm thermometer, with the connectivity of Bluetooth® wireless technology giving you one simple, connected, and powerful thermometer. Simply set your temperature target with the up or down buttons, or right from your smartphone, and BlueDOT will beep when it gets there. Hear your alarms on BlueDOT and your smart device with the mobile app. The wireless connection also allows you to track Max/Min temperatures and graph your cook. BlueDOT has big, easy-to-read digits, a backlit display, molded-in splash-proof seals, and a commercial-grade housing making it durable and user-friendly. It comes with a ThermoWorks Pro-Series probe with a cable that withstands up to 700°F (370°C), a fold-out stand, and a magnetic back for surface mounting. BlueDOT works with any of the optional Pro-Series probes outlasting all competitors. Intended for commercial food service, BlueDOT beats houseware brands for simplicity and durability.



SPECIFICATIONS

Probe Range	-58 to 572°F (-50 to 300°C)
Cable Max Temp	Max 700°F (370°C)
Accuracy	±1.8°F (±1.0°C) from -4 to 248°F (-20 to 120°C) ±3.6°F (±2.0°C) from -58 to -4°F / 248 to 392°F (-50 to -20°C / 120 to 200°C)
Max Sound Volume	70dB
Wireless Communication	Bluetooth version 4.1 About 95 feet line-of-sight (device dependent)
Approvals	US (FCC), Canada (IC), EU (CE - Complies with all relevant directives for Europe), AU/NZ (RCM)
Water Resistance	IP65 (excluding probe connector)
Operating Range	32 to 122°F (0 to 50°C)
Backlight	10 seconds
Resolution	1°
Units	°C/°F switchable
Sensor	Thermistor
Battery	2 x AAA, 500 hours typical (using Bluetooth)
Dimensions	3.125 H x 3.125 W x 0.75 D inches (79.4 H x 79.4 W x 19.1 D mm)



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RAYTEMP® BLUE

- Securely transmit temperature data to any smart device
- Distance to spot ratio of 5:1
- Time-saving, paperless HACCP recording
- Includes NIST-traceable certificate of calibration

RayTemp Blue infrared non-contact thermometer incorporates many of the features of the RayTemp 2, but with Bluetooth® wireless technology. With an optic ratio of 5:1 and food grade accuracy, RayTemp Blue is perfect for close range, non-contact foodservice temperature measurements. Simply connect to your host device (iOS or Android) via the app, press and hold the measure button,



and aim at the target to display the surface temperature and securely transmit measurements up to 150 feet. Can be integrated with existing apps with available SDK—call for details.

SPECIFICATIONS

Range	-58 to 662°F (-49.9 to 350°C)
Accuracy	±1.8°F (±1.0°C) from 32 to 212°F (0 to 100°C) otherwise ±3.6°F (±2.0°C) or 2% of reading, whichever is greater
Response Time	1 second
Distance to Target	5:1 target ratio (5 inch distance measures a 1 inch diameter target area)
Emissivity	0.95 default - adjustable 0.1 to 1
Spectral Range	5 to 16 µm
Resolution	0.1° / 1°
Units	°C/°F switchable (user reconfigurable in app)
Water Resistance	IP54
Wireless Communication	Bluetooth LE
Approvals	US (FCC), Canada (IC), EU (CE - Complies with all relevant directives for Europe), AU/NZ (RCM)
Battery	3 x 1.5 volt AAA included, 3,000 hours typical
Auto-Off	10 minutes (adjustable in app)
Operating Range	-4 to 122°F (-20 to 50°C)
Display	1 H x 1.5 W inches (24 H x 38 W mm) LCD
Dimensions	5 H x 2.2 W x 1 D inches (128 H x 56 W x 25 D mm)
Weight	4.6 oz. (130 grams)
Certificate	Includes NIST-traceable calibration certificate

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