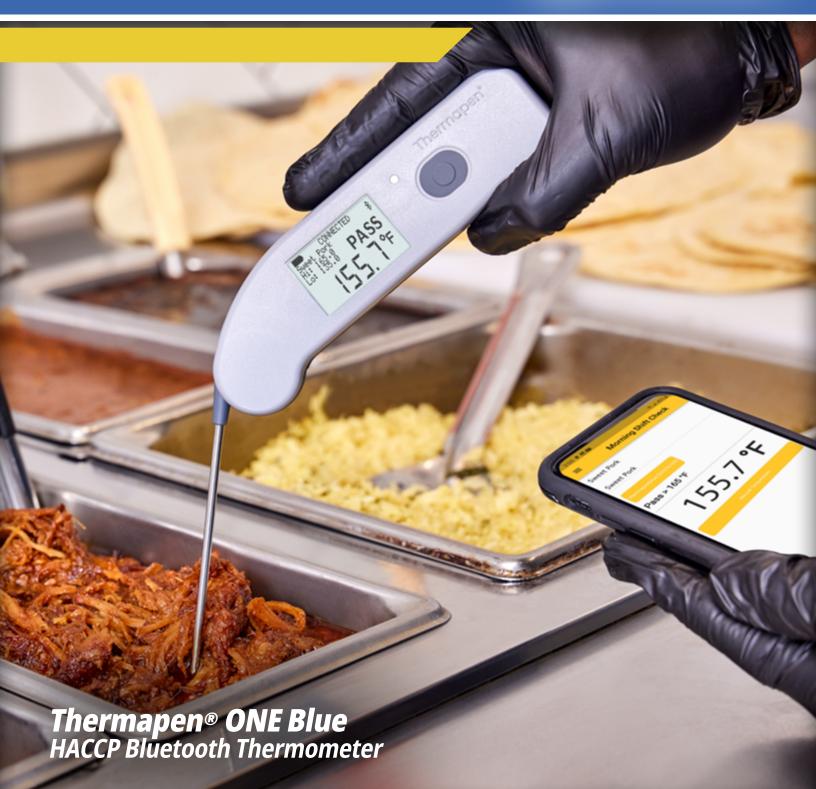
# Temperature Measurement with Bluetooth Wireless Technology

Enter the Smart Age with Bluetooth Products from ThermoWorks





# 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 NISTtraceable certificate of calibration, so you can use them with complete confidence in the accuracy of your instrument.

#### TEMPTEST® BLUE & **TEMPTEST® 2 BLUE**



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 ±0.7°F Interchangeable probe options Waterproof to IP67

#### **DISHTEMP® BLUE**





TX-5200

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 exisiting apps

#### THERMAPEN® IR BLUE



228-965

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

#### **BLUEDOT®**



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

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

#### **THERMAPEN® ONE BLUE**



279-607

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 ±0.5°F Includes NIST-traceable calibration certificate 1 second readings Waterproof to IP67

#### **THERMA K BLUE**



292-041

Therma K Blue is the workhorse Bluetooth thermometer that measures whatever you need with high precision. Choose from hundreds of standard thermocouple probes to measure cooktops, buffet stations, prep areas, walk-ins, and much more.

Compact, ergonomic design Interchangeable type K thermocouple probes High-Temp Measurement range to 2501°F (1372°C)

#### **RAYTEMP® BLUE**

p10



#### 228-920

With an optic ratio of 5:1 and food grade accuracy, RayTemp Blue is perfect for close range, noncontact 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



# THERMAPEN® ONE BLUE

- ONE Second Readings eliminates waiting, gets more done accurately
- Best in class accuracy to ±0.5°F (±0.3°C)
- Enhanced Checklist Display shows food item, high/low limits, PASS/FAIL

ThermoWorks is the industry leader in Bluetooth-connected temperature probes. Thermapen 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!



Range	-58 to 572°F (-49.9 to 299.9°C)

±0.5°F (±0.3°C) from -4 to 248°F (-20 to 120°C), ±0.7°F (±0.4°C) from -58 to Accuracy 392°F (-50 to 200°C), otherwise ±1.8°F

(±1.0°C)

0.1° Resolution

**Response Time** 1 second

4.3 L inches, high performance Type K **Probe** thermocouple

Wireless Comm. **BLE 5.0** 

> US (FCC), Canada (IC), EU (CE - Complies with all relevant directives for Europe), **Approvals**

AU/NZ (RCM)

1 to 1440 minutes (1 days) - default 10 **Auto-off** 

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

1.97 H x 6.2 W x 0.75 D inches **Dimensions** 

(50 H x 157 W x 19 D mm)

Weight 0.25 lbs (112g) (4.5 oz)

Includes NIST-traceable calibration Certificate

certificate. NSF Certified



#### **LEARN MORE**















## **TEMPTEST® BLUE & TEMPTEST® 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.

#### SPECIFICATIONS

SPECIFICATIONS				
Range	−58.0 to 572.0°F (−49.9 to 299.9°C)			
<b>Accuracy</b> ±0.7°F (±0.4°C) from –58 to 392°F (–49.9 to 19 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 Thermapen 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)

±1.8°F (±1.0°C) from 32 to 212°F (0 to 100°C) **IR Accuracy** 

otherwise ±3.62°F (±2.0°C) or 2% of reading,

whichever is greater

**IR Response Time** 1 second

5:1 target ratio (5 inch distance measures a 1 inch Distance-to-Target

diameter target area)

**Emissivity** 0.95 default - adjustable 0.1 to 1

-58.0 to 572.0°F (-49.9 to 299.9°C) **Probe Range** 

±0.7°F (±0.4°C) from -58 to 392°F (-49.9 to 199.9°C) **Probe Accuracy** 

otherwise ±1.8°F (±1.0°C)

2-3 seconds (reads to within 1°F of final temperature **Probe Response** Time

of an ice bath in 3 seconds)

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°

**Probe** 

Wireless Comm. **BLE 5.0** 

**Water Resistance** 

**Auto-Off** 10 minutes (adjustable in app)

**Operating Range** -4 to 122°F (-20 to 50°C)

> Includes NIST-traceable calibration certificate. NSF Certificate

6.18 H x 1.97 W x 0.75 D inches **Dimensions** 

(157 H x 50 W x 19 D mm)















### THERMA K BLUE

- Bluetooth-enabled readings with ±0.7°F accuracy
- Interchangeable Type K thermocouple probes for ultimate versatility
- High-temp measurement range: -327.82 to 2501.6°F (-199.9 to 1372°C)

Tired of juggling multiple thermometers and unreliable readings? Meet Therma K Blue — a Bluetooth® thermometer built for the fast-paced demands of commercial kitchens. Designed with precision and versatility in mind, it pairs seamlessly with hundreds of type K thermocouple probes, giving you the flexibility to monitor food, surfaces, and air with one reliable device. Splashproof and tough enough for daily use, Therma K

Blue takes the hassle out of temperature checks. It syncs effortlessly with the ThermoWorks App for real-time data logging and compliance, while its antimicrobial Biomaster technology and robust battery life ensure consistent performance. From prep stations to walk-ins, Therma K Blue keeps your kitchen running smoothly, ensuring you're always ready to meet food safety standards with confidence.

#### **SPECIFICATIONS**

**Range** -147.8 to 2501°F (-99.9 to 1372°C)

**Accuracy** ±0.5°F (±0.3°C) from 32 to 212°F (0 to 100°C)

±0.7°F (±0.4°C), ±0.1% full range

Response Time 1 second

**Units** °C/°F switchable (user reconfigurable in app)

Water Resistance IP54

Wireless BLE 5.0

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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** 4.9 oz. (140 grams)

Certificate Includes NIST-traceable calibration certificate. NSF

Certified















# **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)		
<b>Accuracy</b> ±0.9°F (±0.5°C)			
Resolution	0.1°		
Water Resistance IP66			
Operating Range 32 to 194°F (0 to 90°C)			
Wireless Communication	Didetecti. Version iii.		
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		





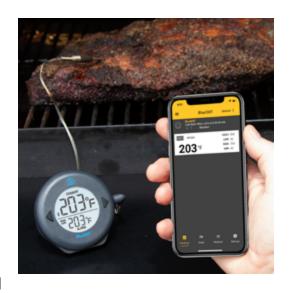




## **BLUEDOT®**

- · 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)

Max 700°F (370°C) **Cable Max Temp** 

±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 Accuracy

to -20°C / 120 to 200°C)

**Max Sound** 70dB Volume

Wireless Bluetooth version 4.1

About 95 feet line-of-sight (device dependent) Communication

> US (FCC), Canada (IC), EU (CE - Complies with all **Approvals**

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

Units °C/°F switchable

Sensor Thermistor

**Battery** 2 x AAA, 500 hours typical (using Bluetooth)

3.125 H x 3.125 W x 0.75 D inches **Dimensions** (79.4 H x 79.4 W x 19.1 D mm)









# **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,

#### **SPECIFICATIONS**

Range -58 to 662°F (-49.9 to 350°C)

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 Bluetooth LE

Communication Bluelooth 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



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.











