110 – Detectable Digital Thermometer

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This Declaration of Compliance Statement document is appropriate for the following products:

Product Name	Product Code	Description	Colour	Dimensions	Measuring Range	Material Type
Detectable Thermometer Blue	101-P01	Thermometer with digital display, detectable	Blue	155 x 45mm (6.10 x 1.77”), probe length 112mm (4.40”)	-50°C to 300°C (-58°F to 572°F)	PP
Detectable Thermometer Red	110-P03	Thermometer with digital display, detectable	Red	155 x 45mm (6.10 x 1.77”), probe length 112mm (4.40”)	-50°C to 300°C (-58°F to 572°F)	PP

Detectable Digital Thermometer Features:

1. Measuring range -58°F -572'F (-50°C - 300°C)
2. Display resolution +- 0.1
3. Measuring accuracy +- 1 degree at temperatures from -20°C - 200°C (-4°F - 392°F),+- 2 degrees at other temperatures
4. "Hold" temperature function
5. Auto shut off
6. Low voltage indication:Display LOB when voltage is lower than 1.5V
7. Instant read

Thermometer Body

The above is manufactured using pigments which are in accordance with: -

- European Resolution AP (89) 1
- Recommendation IX of the BfR for colouring plastics
- EN71-3 Toy regulation
- EU regulation EU No 2019/1381 amending Regulation EU No 1935/2004
- Is based on a polymer carrier that is compliant with: -
- EU regulation EU No 2020/1245 amending and correcting Regulation (EU) No 10/2011
- EU regulation EU No 2019/1381 amending Regulation EU No 1935/2004
- Has been produced according to Regulation 2023/2006/EC on good manufacturing practice for materials and articles intended to come into contact with food, applicable to plastic raw materials.

This compliance statement is based on information supplied by the polymer and pigment manufacturers, migration testing according to Regulation 10/2011, migration modelling and quality control systems in place at Detectamet.

REACH – No substances of very high concern (SVHC) above the 0.1% weight (w/w) threshold limit are present in the materials.

Regulations and Standards

- We confirm that the above-mentioned products are suitable for use in contact with all food types and are in conformity with the applicable requirements of the following regulations and standards:
- Regulation (EC) no.1935/2004 on Materials and Articles intended to come into contact with food.
- Commission Regulation (EU) No.10/2011 on Plastic materials intended to come into contact with food including its updates Regulation 1282/2011 and Regulation 1183/2012.
- Regulation (EC) no. 2023/2006 on Good Manufacturing Practice for materials and articles intended to come into contact with food.
- Council of Europe Resolution AP 89/1 on the use of Colorants in Plastic Materials coming into contact with food.
- US FDA 21 CFR 177.1520 (Olefin polymers) with colorants and additives cleared for use through listing in 178.3297 (Colorants for polymers), 178.2010 (antioxidants and/or stabilisers for polymers, or other respective parts of the FDA regulations.
- Migration test data obtained under short-term repeat use test conditions (6dm2/kg food) has demonstrated that levels of overall migration and specific migration of additives from these products will not exceed the legal limits with all food types.

Test Simulants	Food Types	Testing Condition
A-C, D1, D2 of Regulation No. 10,2011 for Plastic Materials and Articles in contact with food.	All dry, aqueous, acidic, alcoholic and fatty foods.	2 hours at 70C, Repeat use. Test OM3 of regulation 10/2011

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Dual-use food additives may be present but any migration into food will be minimal.

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General Information:

Maximum use Temperature: 100 °c

Maximum wash Temperature: 121 °c

Maximum use Temperature: Do not store at deep freeze temperatures prior to use.

Cleaning:

It is recommended that prior to and after use, scrapers are cleaned, disinfected & sterilised, as appropriate to their intended use (to minimise risk of microbial Growth and cross contamination, maximising their efficiency and durability).

REACH No substances of very high concern (SVHC) above the 0.1% weight (w/w) threshold limit are present in the materials.

Stainless steel Probe

Below is a composition of the material used for the stainless-steel temperature probe:

Serial No.	Steel Mark	Size (mm)	Chemical Composition %									
			C	SI	Mn	P	S	Ni	Cr	Mo	Cu	Pb
1	304	2. 65*1220	0.078	0.95	1.98	0.039	0.02 4	8.09	18.12		-	-
Heat No	**Weight**	**Delivery Status**	**Tensile Strength**								Hardness Value	
			Tensile Strength		Yield Strength		Elongation		Yield Extended			
6	12236kg	2B	465								165	

Regulations and standards:

This statement refers to the Products manufactured by Detectamet in stainless Steel (304 grade) for direct contact with food.

AISI Designation	European Standard Designation	
	Name	Number
304 (Austenitic)	X5CrNi18-10	1.4301

We confirm that the above-mentioned products are suitable for use in contact with all food types under and condition of use and are in conformity with the applicable requirements of the following regulations and standards:

- Regulation (EC) no. 1935.2004 on Material and Articles intended to come into contact with food.
- Specific metals release limits of council of Europe (COE) resolution CM/Res (2013) 9 on metals and alloys used in food contact materials.

Manufacture of these products is under quality control procedures meeting the requirements of regulation (EC) no. 2023/2006 on good manufacturing practise for materials and articles intended to come into contact with food.

Instructions for the use of the Detectable Digital Thermometer.

Operation :

1. To turn on the thermometer, pull the probe away from the thermometer body. The LCD screen will turn on, display all options, then display the current probe temperature. To turn off, press the "ON/OFF" button.
2. The thermometer is set to display temperatures in degrees Fahrenheit. To switch to Celsius, press the ""C/"F" button. Saving max temperature records by pressing 'C/°F key for 6 seconds (MAX button records the maximum temperature).
3. Insert the probe into the thickest part of the food to get its temperature.
4. Data-Hold. Before withdrawing the probe from the food, press "HOLD" button. It will display the temperature reading until pressed again.
5. The temperature will be displayed on the LCD screen.
6. The thermometer will turn off automatically after 10 minutes if no other buttons are pressed.
7. To change the battery, open the case on the reverse side of the thermometer. Replace with an AAA battery.

Automatic calibration operation

When the thermometer is turned off it resets to zero and auto calibrate for the next use.

Barbecue Temperature Reference

Select meat type and doneness for your meat to be perfectly done.

WARNING

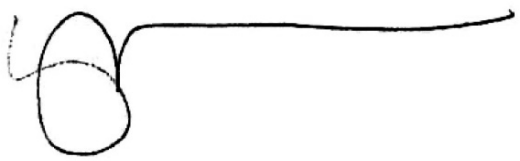
DO NOT LEAVE THERMOMETER IN OVEN WHILE COOKING, DO NOT TOUCH HOT PROBE WITH BARE HANDS.

Wash the metal probe in soapy water. Clean thermometer by hand. Do not completely immerse in water.
The metal probe can be sterilized by soaking in boiling water for several minutes

Digital Thermometer Automatically Calibrated

We Declare as Follows Our digital thermometers have an automatic calibration function so no need for calibration by hand. Automatic calibration operation when turned off it resets to zero.

	Rare		Medium Rare		Medium		Well Done	
Temperature	°C	°F	°C	°F	°C	°F	°C	°F
Beef	60	140	63	145	71	160	77	170
Lamb			63	145	71	160	77	170
Pork					71	160	77	170
Chicken							79	175
Turkey							79	175
Fish							58	137



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