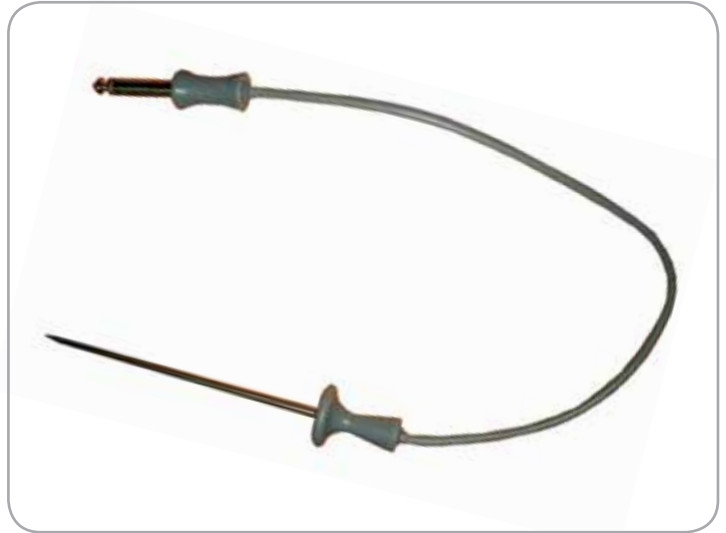


T H E R M O M E T R I C S
A C O M M I T M E N T T O E X C E L L E N C E

Meat Probe



The Thermometrics meat probe sensor is used to measure the temperature of cooking foods.



Applications

- Home appliances
- Microwave ovens

Amphenol
Advanced Sensors

Meat Probe Specifications

Meat Probe

All material FDA approved

Connector

Nickel-plated brass tip and insulated barrel

Temperature Range

23°F to 482°F (-5°C to 250°C)

Case

Stainless steel type 304

Insulation Resistance

>100 MS by 500 VDC

Cable

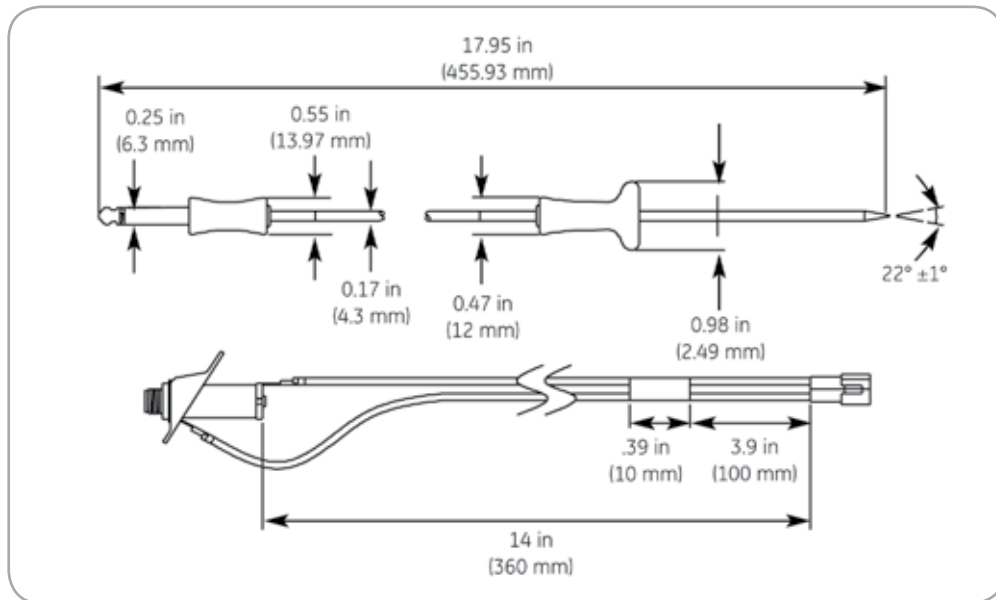
AWG #22, silicone insulation

Thermal Time Constant

Approximately 16 seconds (in stirred oil)

Receptacle Jack

- Stainless steel type 304
- 842°F (450°C) 300V AWG #22
- -4°F to 572°F (-20°C to 300°C)
- >100 MS by 500 VDC



Meat probe and receptacle jack dimensions

Amphenol
Advanced Sensors

www.amphenol-sensors.com

© 2014 Amphenol Corporation. All Rights Reserved. Specifications are subject to change without notice. Other company names and product names used in this document are the registered trademarks or trademarks of their respective owners.

AAS-920-154D - 09/2014