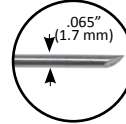
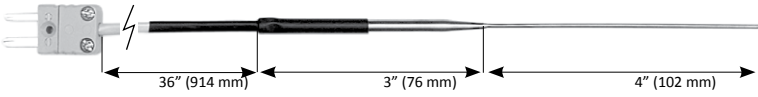


FINE-TIP INSERTION PROBES

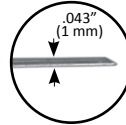
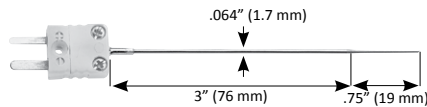
These insertion probes are designed to provide the quickest response with minimal impact on products. Ideal for small, semi-solid or liquid products such as hamburger patties, shrimp and mushrooms, or for sous-vide applications. Fine probe tips are fragile and should only be used by trained personnel. Use caution and avoid excessive force when inserting the probe.

49122 (J, K or T) Ultra Fine Product Probe - Chisel Tip



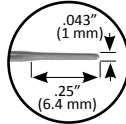
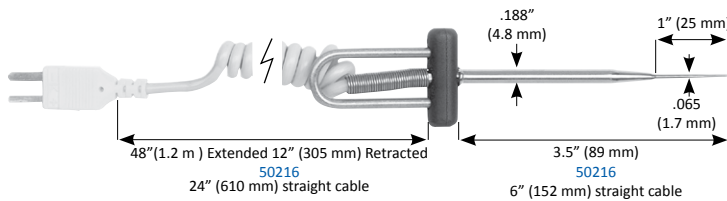
Temp. Range: -100° to 500°F (-73° to 260°C)
Max Tip Temp: 500°F (260°C)
Max Cable Temp: 221°F (105°C)
Response Time: 3 seconds, liquid
Unit Weight: 1 oz (28 g)
[Flexible Cable with PVC Jacket](#)
Note: Do not use in highly acidic or alkaline products such as citrus and tomato products.

50207 (J, K or T) MicroNeedle - Chisel Tip - Direct Connect



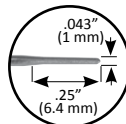
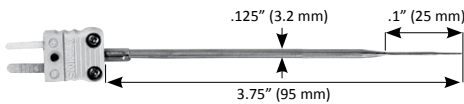
Temp. Range: -100° to 500°F (-73° to 260°C)
Max Tip Temp: 500°F (260°C)
Response Time: 1 second, liquid
Unit Weight: .5 oz (14 g)
Note: Do not use in highly acidic or alkaline products such as citrus and tomato products.

50209 (J, K or T)/ 50216 MicroNeedle - Rounded Tip



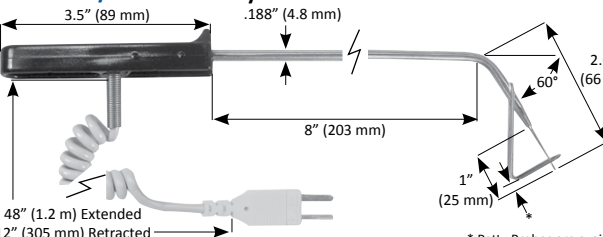
50209- Coiled Cable
Temp. Range: -100° to 500°F (-73° to 260°C)
Max Tip Temp: 500°F (260°C)
Max Cable Temp: 176°F (80°C)
Max Handle Temp: 280°F (138°C)
Response Time: 1 second, liquid
Unit Weight: 2 oz (57 g)
[Coiled Retractable Cable](#)
50216- Micro Needle - Straight Cable
Max Cable Temp: 400°F (205°C)
Unit Weight: 1.5 oz (43 g)
[Flexible Cable with Fluoroelastomer Outer Jacket](#)

50210-K MicroNeedle - Direct Connect

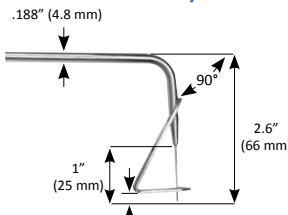


Temp. Range: -100° to 500°F (-73° to 260°C)
Max Tip Temp: 500°F (260°C)
Response Time: 1 second, liquid
Unit Weight: .5 oz (14 g)

50263-K / 50264-K Patty Probe



50293-K / 50294-K



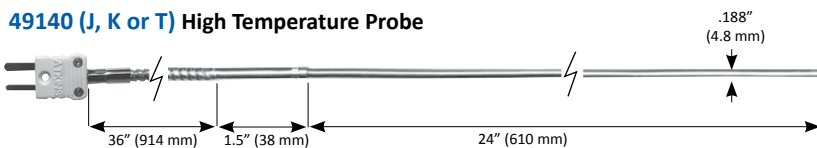
* Patty Probes are available with 3/16" or 1/4" insertion needle lengths.

50263-K / 50264-K 60° Angle
50293-K / 50294-K 90° Angle
Temp. Range: -100° to 500°F (-73° to 260°C)
Max Tip Temp: 500°F (260°C)
Max Cable Temp: 176° (80°C)
Max Handle Temp: 400°F (205°C)
Response Time: 1 second, liquid
Unit Weight: 3 oz (85 g)
[Coiled Retractable Cable](#)

VAT PROBES

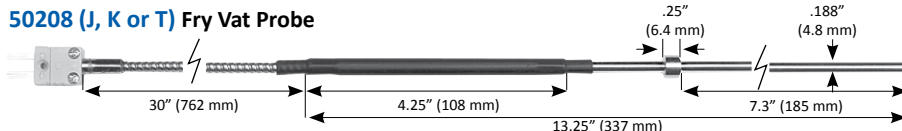
Designed for immersion temperatures and ideal for continuous monitoring of the cooking process. Ideal for monitoring deep fryers, large kettle cooking and vat temperatures.

49140 (J, K or T) High Temperature Probe



Temp. Range: 32° to 2012°F (0° to 1100°C)
Max Tip Temp: 2012°F (1100°C)
Max Cable Temp: 400°F (205°C)
Response Time: 2 seconds, liquid
Unit Weight: 6 oz (170 g)
[Flexible Armored Cable](#)

50208 (J, K or T) Fry Vat Probe



Temp. Range: -40° to 400°F (-40° to 205°C)
Max Tip/Cable Temp: 400°F (205°C)
Response Time: 8 seconds, liquid
Unit Weight: 3 oz (85 g)
[Flexible Armored Cable](#)