

ALLSAFE®

01257 254 999

Issue 4 - June 2008

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Dear Allsafe Customer,

This newsletter is just to inform you that we have teamed up with ETI Limited to offer you excellent prices on a range of thermometers. This is part of our promotional offers for Food Safety Week.

These discounted prices will ONLY run from today, 3rd June 2008 until 30th June 2008 and will provide thermometers suitable for a wide range of purposes for both food manufacturers and caterers at prices I know you will find hard to beat.

Ecotemp Thermometer - this budget priced thermometer features a large, easy to read LCD display with display hold and max/min memory functions. The unit measures temperature over the range of -49.9 to +199.9°C with a resolution of 0.1°C or 0.1°F. Perfect for a busy kitchen, catering or manufacturing environment.

Promotional cost £19:00 (Previous price £22:50).

Click on **Ecotemp Thermometer** on the menu for full details and secure online ordering.

Thermacheck Thermometer - this robust thermometer has been specifically designed for use in the food manufacturing and catering industry to cope with routine day-to-day usage.

Promotional cost £52:00 (Previous price £61:00).

Click on **Thermacheck Thermometer** on the menu for full details and secure online ordering.

Theradata Logger with Software and USB lead - for continuous recording which you can download via a USB cable to your PC. Ideal for monitoring of chillers, freezers and temperature controlled transport. This cost effective, self-contained temperature data-logger or blind recording thermometer is designed to record the temperature of the surrounding environment. The recording time and sample rate can be easily selected from the software and, unlike most low cost loggers, the ThermaData logger will continue recording during and after downloading the data.

Promotional cost £63:50 (Previous price £74:00).

Click on **Datalogger, Lead and Software** on the menu for full details and secure online ordering.

If you already have the software and USB cable and just want to purchase more dataloggers for continuous recording Click on **Datalogger** on the menu.

Promotional cost £32 (Previous price £37:00).

TN2 Infrared Thermometer

The TN2 is possibly the smallest non-contact infrared thermometer with laser alignment on the market today. Simply aim the thermometer at the target and press the read button to display the surface temperature. The TN2 indicates temperature over the range of -33 to +250°C with a resolution of 0.1°C.

Click on **Infrared Thermometer** on the menu for full details and secure online ordering.

Promotional cost £25:50 (previous price £30).

Take advantage of these low prices by clicking on the relevant product on the menu and place your order.

Remember temperature control is typically a critical control point in storage, preparation, production and distribution of chilled and frozen goods. For your due diligence you need to demonstrate you have control

of these areas. To do this you need reliable and accurate equipment.

Our **HACCP Pack** (for caterers, restaurants and small food manufacturers) and **Food Safety Management Pack** (which covers BRC Standard requirements for food manufacturers) includes templates for temperature recording of incoming goods, coldstores, chillers and despatch checks. It also includes calibration records and templates for HACCP and typical pre-requisite programmes. Click on **HACCP Pack** and **Food Safety Management Pack** for details.

As **Food Safety Week** is coming up (9th - 13th June) why not commit to training or re-training your staff in Food Safety. For just £12 you can take our Level 2 distance learning course which includes the exam and certificate - Click on **Food Safety Training** on the menu for details and to order.

NOTE: Your orders for thermometers will be sent out in 2 batches, mid and end of June.

Click the '*Forward to a Colleague/Friend*' link below to anyone you know who is about to purchase thermometers so that they can benefit from these prices!

In the next newsletter there will be an update on the new BRC Standard. In future newsletters we will also be promoting a new product - a rapid hygiene testing swab which will tell you in minutes if your work surface or equipment is clean.



Advanced Food Safety Limited
Jubilee House, 5 Broad O'th Lane,
Shevington, Wigan, Lancashire, WN6 8EA
Tel: 01257 254 999 · Fax: 01257 254 888

Call us free on Skype (www.skype.com)
Skype Name: advancedfoodsafetyltd (Calls taken between 0900 and 1500 GMT)
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Advanced Food Safety Limited | Jubilee House | 5 Broad O'th Lane | Wigan | Lancashire | WN6 8EA | United Kingdom