



Professional thermometer and food oil monitor

according to EN 12830, EN 13485, EN 13486, HACCP

50
years

-ebro-

a xylem brand

2018

Continuous Temperature Monitoring and Recording

EBI 300 USB Data Logger

Continuous temperature monitoring of food items.



Applications: e.g. monitor cooling areas or storage rooms

The EBI 300 offers:

- USB connector enables you to read the logger out on every windows based PC worldwide without the need of an interface
- Automatic PDF generation without software
- Configuration via the website www.ebi300.com or the free software Winlog.basic
- LED shows if a limit has been exceeded
- Measurement range of -30 °C to +70 °C
- External penetration probe EBI 300 TE available
- DIN EN 12830 & HACCP conform
- User replaceable battery
- Calibration certificate included
- Waterproof housing (IP 65)

A guide to temperature limits

These temperature values insure optimum freshness:

Food

	Transport and Storage Temperature
Fresh milk products	≤ +6 °C
Milk at a Dairy	≤ +6 °C
Pasteurized milk, repackaged milk	≤ +8 °C
Butter	≤ +10 °C (≤ +6 °C for transport)
Dessert	≤ +7 °C
Cheese (except hard cheese)	≤ +10 °C
Ice cream, prepackaged	≤ -18 °C (≤ -20 °C for transport)
Ice cream, scooped and served	≤ -10 °C
Eggs (if eggs to be stored over 18 days)	from +5°C to +8 °C
Egg products (deep frozen)	≤ -18 °C
Egg products (frozen)	≤ -12 °C
Egg products (fresh)	≤ +4 °C
Raw egg-containing food products (e.g. fresh mayonnaise)	≤ +7 °C
Bakery products with partially baked filling	≤ +7 °C
Fresh meat products, fresh meat (including big game)	≤ +7 °C
Fresh poultry (rabbit and small game)	≤ +4 °C
Exception: flightless birds (as approved)	≤ +7 °C
Meat preparation	≤ +4 °C
Meat preparation (production and sales on site)	≤ +7 °C
Cold cut plates	≤ +7 °C
Ground meat	≤ +2 °C
Ground meat (production and sales on site): 24 hours delivery	≤ +7 °C (≤ +2 °C for transport)
Offal / Organ meats	≤ +3 °C
Meat, poultry, fish (frozen)	≤ -12 °C
Meat, poultry, fish (deep frozen)	≤ -18 °C
Fish, fish products	in melting ice or ≤ +2 °C
Smoked fish	≤ +7 °C
Fishery products (marinated, soured, smoked)	≤ +7 °C (≤ +6 °C for transport)
Fishery products (fresh) plus crawfish and mollusk products	in melting ice or ≤ +2 °C
Delicacies	≤ +7 °C
Raw fruit and vegetables	≤ +7 °C
Salads, fresh and / or crushed, delicacies salads	≤ +7 °C

Retained samples for testing

Save for a minimum of 10 days ≤ -18 °C

Hot Meals

Heated (core temperature) ≥ +70 °C
Food counter ≥ +65 °C

Cold Meals

Storage temperature until serving ≤ +7 °C

Disinfection facilities

Water ≥ +82 °C

German Food Inspectors recommend ebro instruments

- Thermometers
- Temperature Data Loggers
- Fry Oil Quality Meter



Flexible Core Temperature Measurement

TTX 200 Type T Core Thermometer

Flexible core temperature measurements through temperature probe with cable.



Applications: temperature control , e.g. during the manufacturing of food

The TTX 200 offers:

- Fast and easy core temperature measurement with the external sensor with 60 cm silicone cable and handle
- Very large display with big numbers for easy reading
- Measurement range of -30 °C to +199,9 °C
- DIN EN 13485 & HACCP conform
- Waterproof housing (IP 55)

Dual Surface and Core Temperature Measurement

TLC 750i Dual Infrared / Fold-Back Thermometer
Convenience of accuracy and speed in one device.



Applications: e.g. to control incoming goods using infrared (contactless) or plug-in probes (measurement of core temperature)

The TLC 750i offers:

- Contamination free surface measurement and core temperature measurement in one device
- Temperature range of -50 °C to +250 °C
- Display with backlight for reading in dark environments
- Display can be upside down for reading from both sides
- User replaceable battery
- DIN EN 13485 & HACCP conform
- Waterproof housing (IP 65)

Surface Temperature Measurement using Infrared

TFI 260 Infrared Thermometer

Fast, safe, and non-invasive temperature checks.



Applications: measure temperature contactless (measurement of surface temperature) e.g. during control of incoming goods

The TFI 260 offers:

- Contamination free surface measurement in 1 sec
- Measurement area perfectly marked due to circular laserpointer
- Bright display backlight enables reading in dark environment
- Big measurement range of -60°C to $+550^{\circ}\text{C}$
- Calibration certificate included

Food oil quality measurement

FOM 330-1 Food Oil Monitor Set*
Objective evaluation of the quality of frying oil.



*Applications: restaurants, catering, snack stands a.s.o.,
for control of quality of frying oil*

The FOM 330 offers:

- Determination of the frying oil quality in the range of 0 % to 40 % TPM
- Maintaining a constantly high food quality
- Get clear measurement results
- All around visible signal lamp for displaying the food oil quality
- Reduction of costs due to exact knowledge of the right time to change the oil
- Robust, waterproof (IP 67), easy to clean housing

*Set consists of food oil monitor, protection cover and carrying case.

Type	Description	Item Number
EBI 300	USB Temperature Data Logger	1340-6330
EBI 300-WM2	Wall Bracket for EBI 300	1340-6341
EBI 300 TE	USB Data Logger with external temperature probe	1340-6335
FOM 330-1	Food Oil Monitor-Set	1340-2702
TFI 260	Infrared Thermometer	1340-1755
TLC 750i	Dual Infrared-/Fold-Back Thermometer	1340-5736
TTX 200	Type T Core Thermometer	1340-5150
AG 121	Nylon Case for TLC 750i	1341-0624
AG 190	Drill for frozen food for TLC 750i	1341-3834

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