



## CORE

Part #: CORETP

CORE is the smart solution for food businesses that need fast, reliable temperature records across many ingredients without complexity or paperwork.

Instead of juggling multiple thermometers or manual logs, CORE gives you one trusted device that delivers consistent, traceable measurements for every ingredient on a prep table, from toppings and sauces to meats and dairy.

It reduces human error, speeds up routine checks, and creates automatic digital records that are always audit-ready.

For kitchens, commissaries, and food production teams, CORE means better food safety, less labor, and complete confidence that critical temperature checks are done right, every time.

### Built-in Sensors

Sensor	Configuration	Function	Min Range	Max Range	Accuracy	Resolution
Needle Temperature	Integrated	Record	-20°C   -4°F	+125°C   +257°F	± 0.5°C   ± 0.9°F *	0.1

### External Sensors

Sensor	Connection	Configuration	Function	Min Range	Max Range	Accuracy	Resolution	Length
Needle Temperature	Fixed	Integrated	Alarm	-20°C   -4°F	+125°C   +257°F	± 0.5°C   ± 0.9°F *	0.1	15 cm (6 in.)

### Dimensions

Dimensions						Net Weight	
Length		Width		Height		Grams	Oz
75 mm	2 15/16"	28 mm	1 3/32"	225 mm	8 27/32"	198	7.0

### Operation

Feature	Specification
Internal Memory Capacity	49,000 Records of each measured parameter
Water Proof needle	Stainless Steel
OLED Display	White on Black
Rechargeable Battery	USB-C

### Network Interface & Certifications

Interface	Specification	FCC ID
Wi-Fi	IEEE 802.11 b/g/n (2.4 GHz)	2AC7Z-ESPVR00M32