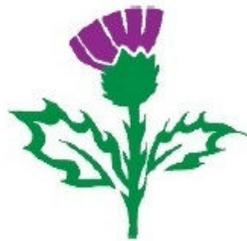


Stay compliant with our
products, instrumentation
and calibration services



Sinclair
AND
Campbell



TEST & MEASUREMENT INSTRUMENTS

- Unit 2, Campbell Buildings
Main St, Garelochhead
Argyll & Bute
G84 0FL
- 01436 831 065
- sales@sinclairandcampbell.co.uk



SALES
TEST EQUIPMENT
CALIBRATION

See everything we do: WWW.SINCLAIRANDCAMPBELL.COM

DIGITAL TEMPERATURE MEASUREMENT AND MONITORING INSTRUMENTS

- Digital Thermometers
- Temperature Probes
- Wi-Fi, Wireless & Hard-Wired Temperature Monitoring Systems
- Data Loggers for Temperature, Humidity & Vibration
- Oven Validation Logger Kits
- Dry-Well Block Calibrators
- Infra-Red non-contact Thermometers
- MAP-PAK Gas Analysers O₂/CO₂
- Scales & Calibration Weights
- Dicromatt Salt Analyser
- Moisture Balance Analyser
- Analytical Instruments
- Bostwick Consisometers

"Trusted instrumentation for food safety and compliance."

"Where precision meets peace of mind."

"Over 30 years of expertise, with service at the heart."

WELCOME

Sinclair and Campbell – Food Safety You Can Trust

For over 30 years, Sinclair and Campbell has helped food businesses protect their reputation with precision digital temperature measurement and monitoring. From processors to caterers, we provide the tools and expertise you need to stay safe, compliant, and audit-ready.

As Scotland's leading independent supplier of food safety instrumentation, we work with trusted global brands including Detectamet, Testo, Hanna, BST, Ohaus, Marsden, and Witt. Our solutions are built around your needs—backed by expert support every step of the way.

Specialists in the fish, meat, and bakery sectors, we go beyond supplying instruments. We deliver exceptional customer service, onsite and offsite calibration, and peace of mind through partnerships with UKAS-accredited laboratories.

With Sinclair and Campbell by your side, compliance is simple, inspections are stress-free, and food safety is never in doubt.

OUR CUSTOMERS

Meat & Poultry



Bakeries, Snacks & Confectionery



Seafood



Fresh Produce



Dairy



Breweries & Distilleries / Beverages & Soft Drinks



Condiments & Preserves



Food Ingredients



Ready Meals & Prepared Foods



WHAT WE SUPPLY

Temperature Monitoring Systems



Scales & Calibration Weights



Food Thermometers



X-Ray & Metal Detectable Equipment



Data Logger Systems



Food Processing Labels



Gas Analysers



Calibration Drywells



Analytical Instrumentation



SCALES

In today's food industry, precision matters. Reliable weighing scales don't just keep your products consistent – they protect quality, support compliance, and give you confidence in every batch.

Choosing the right scale depends on your unique needs, whether you're handling fish, meat, bakery, or high-volume production.

What to Look For:

- Capacity & Size – Scales that fit your production flow.
- Accuracy & Precision – Confidence in every measurement.
- Durability – Built to withstand demanding food environments.
- Easy to Clean – Hygienic design for effortless maintenance.
- Compliance Ready – Fully aligned with industry standards.



Marsden B-100

- IP68 Waterproof
- Rechargeable Battery
- Bench Scale
- Stainless Steel
- Capacity: 3kg to 30kg
- Graduation: 0.2g to 5g

Ohaus Defender 3000

- Stainless Steel Platform and Frame
- S/S IP66 Indicator - S/S IP67 LoadCell
- 304-Grade
- Stainless Steel
- Capacity: 15kg to 300kg
- Graduation: 2g to 50g



PRECISION YOU CAN TRUST — SAFETY YOU CAN COUNT ON



Ohaus Valor 2000

- High performance food scale suitable for harsh, wet workplace conditions
- Speed and durability
- Capacity: 1.5kg to 30kg
- Graduations: 0.2g to 5g

Marsden PT-500

- Perfect for moving and weighing most pallet types+
- Heavy duty
- Pallet Truck Scale
- Capacity: 2000kg
- Graduations: 0.5kg



Marsden Jadever AGT-C

- IP68 rated waterproof scale
- Stainless Steel 304-grade base
- Rechargeable battery
- Capacity: 15kg to 150kg
- Graduations: 1g to 10g

Marsden Floor Scale

- IP68 Waterproof Platform Scale
- Stainless Steel
- Trade Approved
- Capacity: 600kg to 3000kg
- Graduations: 0.2kg to 1kg



THERMOMETERS

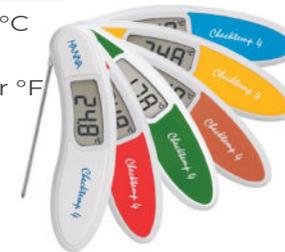


ETI Therma K Metal Thermometer

- Designed for the harshest environments
- Fully waterproof to IP67
- Rugged Aluminium Case
- Interchangeable Thermocouple Probes
- FREE traceable calibration certificate

HANNA Checktemp4 Folding Thermometer

- Outstanding accuracy: ± 0.2 °C
- Fully waterproof to IP67
- Display configurable in °C or °F
- Food grade Stainless Steel foldable Probe
- FREE traceable calibration certificate



A reliable thermometer is one of the most important tools in any kitchen. From cooking to serving, it ensures food reaches the correct temperature for safety, quality, and consistency.

Thermometers come in a range of types, each suited to specific applications:

- Instant-Read Thermometers
- Probe Thermometers
- Dial/Analog Meat Thermometers
- Digital Thermometers
- Infrared Thermometers
- Oven-Safe Food Thermometers

Key Factors to Consider:
 Fast – reliable readings.
 Accurate – Precise temperatures every time.
 Easy to Use – Clear, simple operation.
 Wide Range – Suitable for all cooking needs.
 Durable – Built to last in busy kitchens.
 Versatile – Works across different foods and

ESSENTIAL TOOLS FOR FOOD SAFETY, QUALITY CONTROL & REGULATORY COMPLIANCE



Testo 104 - Digital Food Thermometer

- Waterproof - IP65 rated
- Can be cleaned under running water
- HACCP Compliant
- EN 13485 Certified

Testo 830-T2 Infrared Thermometer

- Laser marking
- High resolution processor for accurate measurement results
- Precision with 0.1 °C resolution
- Easy to use the gun-style design



Comark C42C Food Thermometer Kit

- PX22L Thermistor (PST) Food Penetration Probe
- Temperature range:
 -50 °C to +150 °C
 -58 °F to 302 °F (thermistor)
- Rugged and waterproof Case (IP65/65)



ETI Thermapen Classic Thermometer

- Reaches temperature in 3 seconds
- Simple and lightweight to use
- °C to °F switchable
- 1.0° or 0.1° switchable resolution
- Coloured coded thermapens
- Over 50% faster than traditional probes
- FREE traceable calibration certificate



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DATA LOGGERS

Keep track of temperature and humidity during storage, processing, transport, or cooking to ensure food safety and compliance. Data loggers give you full control over your food safety processes.

Common Types:

- Wide Range
- Wireless Loggers (WiFi or Bluetooth)
- Probe-Based Loggers

Key Features:
 Wide Range – Tracks all necessary conditions
 Accurate – Reliable readings every time
 Waterproof – Tough and durable
 Easy Access – Simple monitoring and downloads
 Long Battery – Continuous tracking
 Alarm Alerts – Instant notifications
 Compliance Ready – Meets industry standards



MadgeTech ThermoVaultX

- Monitor High Temperature
- Available with 4 or 8 thermocouple inputs
- Can withstand extreme temperatures of up to 350°C
- Fast recording
- Large memory up to 500k

testo 162 T2

- WiFi Data Logger with display and 2 connections for NTC temperature probe
- Measure range: -50 to +150 °C
- Long battery life of 12 months
- IP65 rating



TRACK TEMPERATURE & HUMIDITY ANYTIME ANYWHERE



testo 176 t4

- Four-channel measurement
- Compatible with Type T, J and K probes
- Range -295 to +1000 °C
- Best accuracy: ±0.3 °C
- Resolution: 0.1 °C
- IP67 waterproof rated

ETI ThermaData TDF Logger, LCD with External Fixed Sensor

- NTC thermistor sensor
- Range -40 to +125 °C
- Records up to 4000 readings
- Waterproof case designed to meet IP66/67 protection
- Ø3.3 x 100mm probe, 1m PVC/PFA lead.



MadgeTech HighTemp 140-2TD

- Small diameter, 2" rigid penetration probe
- Accurate (up to 0.1 °C) recording of temperatures from -40 to + 140 °C
- Add Thermal shield to operate at 250 °C

ETI Stainless Steel Therma Data Pro Data Loggers

- High temperature range -20 to +125 °C
- Integral USB interface for setup and download
- 6 probe options available
- IP66/67 waterproof
- UKAS 3 point certificate available at an extra cost



MAP ANALYSERS (MODIFIED ATMOSPHERE PACKAGING)

WITT Headspace Gas Analyser OXYBABY



- Available as O2 and (Combi) O2/CO2 Analysers
- Fast and precise sample headspace testing
- High capacity data storage, with export port
- Can be used as a tabletop unit by simply inserting a hose
- O2 value is displayed in 0,01% steps
- Long lifetime of O2 sensor (approx. 2 years, depending on use)
- Portable and rechargeable
- Low follow-up costs: easy sensor replacement and annual calibration check



HAND-HELD • PORTABLE • FAST • ACCURATE
RESULTS FOR MAP ANALYSIS

MAP is a trusted technology that extends the shelf life of perishable foods. By adjusting the gases in packaging—reducing oxygen and increasing carbon dioxide and/or nitrogen—MAP slows spoilage while keeping food fresh, safe, and high-quality.

Benefits of MAP:

- Longer Shelf Life – Keeps products fresh for extended periods
- Better Appearance – Maintains color, texture, and visual appeal
- Enhanced Flavor & Aroma – Preserves taste and smell naturally
- Less Waste – Reduces spoilage and increases efficiency
- Improved Safety – Helps control bacterial growth

AGC MAP PAK 2 Gas Analyser



- Available as O2 and (Combi) O2/CO2 Analysers
- Fast and accurate readings
- Large 3.5" Colour Touch Screen Display
- Measurement range of 0% – 100% in 0.1% Increments
- Integrated data logging: 10,000+ measurements stored
- Easy to use interface
- Portable and lightweight
- Thermal Bluetooth® Printer available for printing results on the go
- Low follow-up costs: easy sensor replacement and annual calibration check



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METAL DETECTABLE & X-RAY

Protect Your Brand with Metal Detectable & X-Ray Products

When it comes to food safety, there's no room for risk. Our detectable products are specifically engineered for food production, storage, and packaging environments where contamination control is critical.

- Easily identified by metal detectors & X-ray systems
- Reduce contamination risks & protect your customers
- Stay compliant with HACCP, BRCGS, and industry regulations

Keep your facility safe, efficient, and inspection-ready with products designed to safeguard your reputation and ensure quality at every stage.

Calculator- Desktop & Handheld



Elephant Pens



Test Pieces



**ENSURE DETECTION · ENSURE SAFETY
COMPLY WITH HACCP · PROTECT YOUR CUSTOMERS**

Marker Pens



Scrapers



Scoops



Professional & Safety Knives



Shadow Boards



LOOP TAGS

Metal Detectable Tags



- Hard-wearing heat resistant to 250 °C
- Pre-printed and plain bright colours
- Available in small, medium and large
- Metal detectable tags contain a metal foil centre which, when used in conjunction with end-of-line metal detectors, prevent fragments of food production labelling from entering the food chain.

High Temperature Tags

- Heat resistant tags withstand temperatures from -30°C to +300°C making them ideal for products which are oven baked or steamed during production but stored and distributed at low temperatures without any label degradation.



In today's food industry, compliance isn't optional — it's essential.

That's why we deliver end-to-end labeling solutions for food manufacturers across the supply chain. Our solutions are designed to:

- Ensure full traceability from production to distribution

- Maintain compliance with strict food safety standards

- Withstand harsh processing environments

- Prevent costly mix-ups or cross-contamination

With decades of experience, we help you protect product integrity, safeguard consumer trust, and stay audit-ready with confidence.

EVERY STEP TRACKED · EVERY PRODUCT PROTECTED
EVERY CUSTOMER TRUSTED

Low Temperature Storage & Distribution Tags



- Low temperature range is available in self-adhesive, self-tie, hang tag or as a rigid plastic carrier plate to suit your operations. You receive peace of mind knowing your products will get to market clearly identified with readable data and full traceability.

- The specialised labels are designed to withstand freezer and chilled storage conditions.



- Carcass tags are used in abattoirs to track individual animals, ensuring they can be identified and traced throughout the entire food chain.

To mitigate the risks associated with transporting raw meat and to maintain strict quality assurance, traceability is essential.

- These tags are a legal requirement for abattoirs and slaughterhouses. If a carcass tag is missing or not properly secured, operators risk significant fines and create a serious public health hazard.

Carcass Tags



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TOTE BIN / EUROBIN COVERS

Protect Your Products.
Simplify Compliance.

Keep your operations running smoothly with premium food-grade Euro bin covers.

Built to meet EU and FDA standards, they're the smart way to:

- Shield contents from contamination, moisture, and humidity

- Maintain flawless hygiene in storage and transport

- Stay fully aligned with GMP and HACCP compliance

Strong, reliable, and audit-ready — Euro bin covers make it easy to protect your products while boosting efficiency across your facility.

Metal & X-Ray Detectable

- The food-grade materials used are compliant with EU and FDA regulations and are suitable for use in food processing, handling, and packaging operations.

- Available in rolls of 100 & 250
- Suitable for 200/300 litre (400lb./600lb.) tote bins/eurobins/dump buggies
- Ideal for multi-temperature environments
- Supports safe storage of ingredients

Non Detectable

- Non-detectable tote bin covers are specifically designed to cover Tote Bin/Eurobin/Dump Buggies to prevent foreign body contamination.

Available in five easily indentifiable colours:

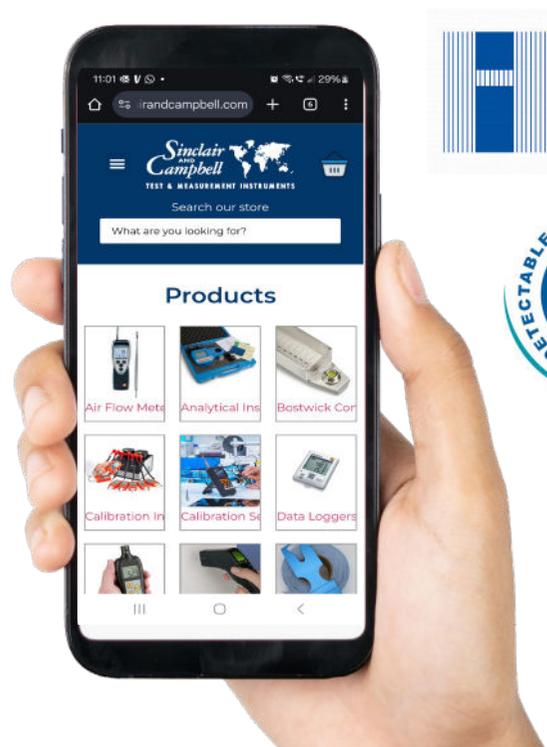


SEAL IN SAFETY · LOCK OUT CONTAMINATION



OUR SERVICES

SINCLAIR AND CAMPBELL has been growing it's expertise and capabilities since 1995. We operate in two main sectors — Product & Equipment Sales, and Calibration & Repair Services — making us your one-stop shop for all your needs.



SHOP ONLINE AT WWW.SINCLAIRANDCAMPBELL.COM

▶ 1000'S OF PRODUCTS

▶ EXPERT SUPPORT

▶ COMPANY ACCOUNTS

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CALIBRATION & VALIDATION

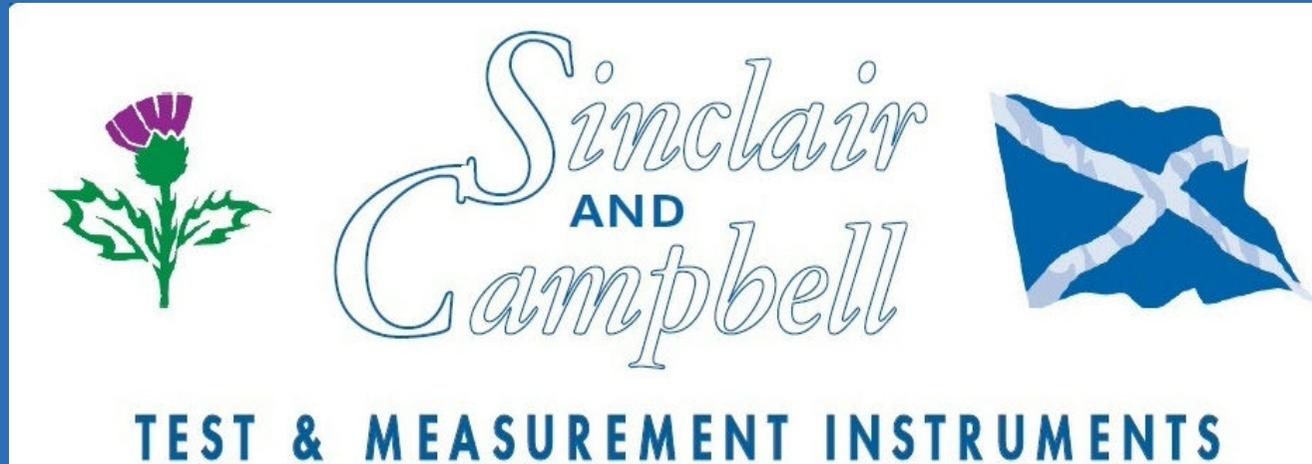
TRACEABLE, UKAS & ONSITE SERVICES

- ▶ TEMPERATURE
- ▶ MOISTURE
- ▶ HUMIDITY
- ▶ SCALES & BALANCES
- ▶ DATA LOGGERS
- ▶ PRESSURE
- ▶ WATER ACTIVITY
- ▶ AIR-FLOW
- ▶ NOISE-SOUND
- ▶ INFRA-RED
- ▶ TEST WEIGHTS
- ▶ FLUE-GAS ANALYSER
- ▶ MAP - ANALYSERS
- ▶ ELECTRICAL
- ▶ OIL / FAT FRYERS
- ▶ ROASTERS
- ▶ PROVERS
- ▶ BAKERY OVENS
- ▶ KILNS
- ▶ SMOKERS
- ▶ PASTEURISERS
- ▶ COLD STORES
- ▶ SPIRAL FREEZERS
- ▶ WALK-IN AND STAND-ALONE CHILLERS/FRIDGES
- ▶ WALK-IN AND STAND-ALONE FREEZERS
- ▶ PORTABLE COLD/FREEZER STORES
- ▶ CHILLED PREP — WORK AREAS
- ▶ TRAVELLING COLD TUNNELS
- ▶ TRAVELLING OVENS
- ▶ DICROMATT SALT ANALYSERS
- ▶ MOISTURE BALANCE ANALYSERS

WHO WE SUPPLY



THANK YOU FOR CHOOSING



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