TEL-TRU MANUFACTURING COMPANY
CHECK-TEMP CALIBRATORS

Use with thermometer probes of all sizes!

Simplify How You Verify!

Check-Temp II

READY

160 °F
OFF
40 °F

Quick - Easy - Accurate

Verify Thermometer Accuracy at Your Critical Control Point!

➤ TEL-TRU CHECK-TEMP CALIBRATORS:

Fast, Easy-to-Use and Accurate!

The Tel-Tru Check-Temp Calibrator allows accurate verification of thermometer accuracy at the temperature point critical to the users actual application.

RELIABLE ACCURACY:

- Accuracy ±0.2°F.
- Each unit serialized and certified traceable to NIST.
- Built in circuitry to warn if unit is more than 1°F out of calibration.
- Optional factory re-certification and maintenance program.

SIMPLE TO USE:

- Simple set-up--plug in and turn on!

USE WITH DIAL TYPE THERMOMETERS:

- A built in tool for holding the calibration nut makes adjustments FAST and EASY.
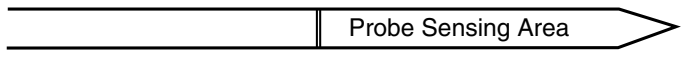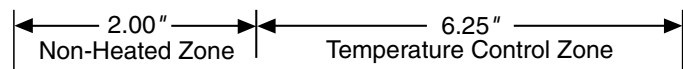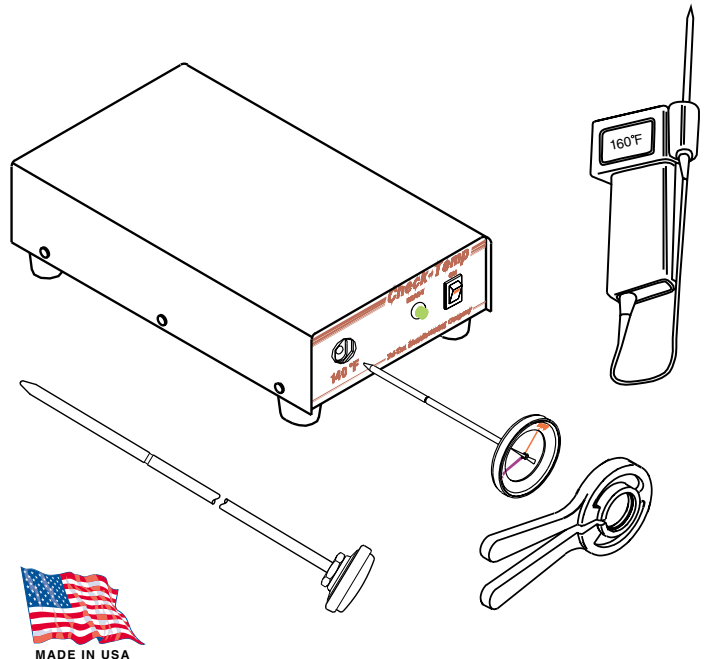- Re-calibrate dial thermometers with a 3/8", 7/16" or 5/8" hex calibration nut.

USE WITH DIGITAL THERMOMETERS:

- Compare actual thermometer and probe performance to manufacturer's accuracy specifications.

OPTIONS:

- Factory re-certification and maintenance service available.
- Custom units with specific temperature points are available.
- Carrying case with shoulder strap.

HACCP - Food Safety

MADE IN USA

2.00″ Non-Heated Zone | 6.25″ Temperature Control Zone

Probe Sensing Area

Sensing area of probe must be inserted completely into Temperature Control Zone

Call 800-232-5335 or Visit us at www.teltru.com

➤ SINGLE and MULTI HOLE UNITS:

Single hole Check-Temp calibrator

★ SINGLE HOLE UNITS FIT PROBES UP TO .150" DIAMETER:

Re-calibrate dial thermometers with a 3/8", 7/16" or 5/8"hex calibration nut.

MODELS:
- Check-Temp 140°F
- Check-Temp 160°F

CUSTOM MODELS:
- Custom hole diameters available.
- Custom temperature points available from 130°F to 212°F (54°C to 100°C)

★ MULTI HOLE UNITS FIT PROBES UP TO .250", .125", .187" and .375" DIAMETER:

 The multi-hole Check-Temp Calibrators allow you to verify the accuracy of dial thermometers and digital probes of all sizes.

Re-calibrate dial thermometers with a 3/8", 7/16" or 5/8" hex calibration nut.
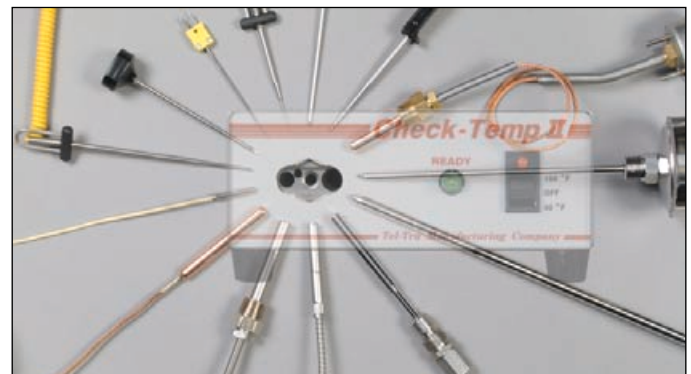
MODELS:
- Check-Temp 40°F M
- Check-Temp II M - Dual 40°F and 160°F

CUSTOM MODELS:
- Custom hole diameters available.
- Custom temperature points :
  - Low temperature available from 32°F to 55°F (0°C to 12°C)
  - High temperature available from 130°F to 212°F (54°C to 100°C)

Multi hole Check-Temp calibrator

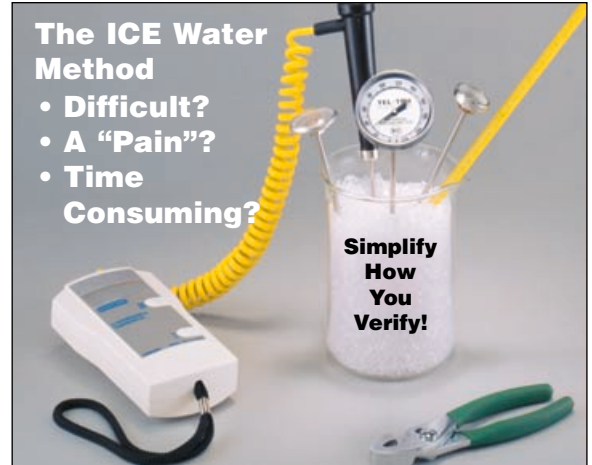*Use with thermometer probes of all sizes!*

➤ CALIBRATION SERVICES:
- Annual Re-certification and Maintenance Notification Service--upon completion of service the warranty is extended one additional year.

A Simple Alternative to ICE Water!

➤ TEL-TRU CHECK-TEMP CALIBRATORS:

STANDARD CALIBRATION POINTS (FACTORY SET):

★ **140°F** - High temperature unit, fits probes up to .150" diameter.

★ **160°F** - *Temperature at which E. Coli and other pathogens are killed.* High temperature unit, fits probes up to .150" diameter.

★ **40°F M** - Low temperature unit with four holes, fits probes up to .250", .125", .187" and .375" diameter.

★ **Check-Temp II M** - Dual cold and hot (40°F and 160°F) unit with four holes, fits probes up to .250", .125", .187" and .375" diameter.

The ICE Water Method
• Difficult?
• A "Pain"?
• Time Consuming?

Simplify How You Verify!

GENERAL SPECIFICATIONS:

• Accuracy ±0.2°F.
• Each unit serialized and certified traceable to the National Institute for Standards and Testing.
• Built in circuitry to warn if unit is more than 1°F out of calibration.
• Voltage 90 to 130 VAC, 50/60 Hz.
• Housing material stainless steel 304SS.

Model Numbers	Setpoint	Stability	Heating Time	Power	Weight	Size
Check-Temp 140	140°F	±0.06°F	Approx. 8 minutes	45 Watts	8.9 lbs.	3-1/16"H x 6-5/8"W x 10-7/8"D (78mm x 168 x 276mm)
Check-Temp 160	160°F	±0.06°F	Approx. 10 minutes			
Check-Temp 40 M	40°F	±0.09°F	Approx. 3 minutes	25 Watts	9.2 lbs.	
Check-Temp II M	40°F and 160°F	±0.07°F	Approx. 3 minutes*			3-1/16"H x 6-5/8"W x 10-3/4"D (78mm x 168 x 273mm)

* HIGH to LOW *or* LOW to HIGH takes approximately 5 minutes.

➤ OPTIONS & ACCESSORIES:

• Carrying Case - Padded Nylon Cordura
• Dial Adjustment Tool - For 1" and 2" Thermometers (set of 3)
• Tip Sensitive Probe Adapter - Fits 3/8" diameter hole of Check-Temp 40°F M and Check-Temp II M. When adapter is used Check-Temp accuracy is ±1%. Use with probees 3-3/8" minimum length or greater and 3/16" maximum OD or smaller.

➤ MARKETS and APPLICATIONS SERVED:

FOOD SERVICE:

Commercial
- Chain Restaurants
- Grocery Chains
- Corporations
- Airlines
- Hotels
- Restaurants
- Theme Parks
- Sports Arenas

Institutional
- Military Bases
- Public School Districts
- Colleges & Universities
- Hospitals
- Government Medical Centers
- Dept. of Corrections

FOOD PROCESSING, STORAGE and DISTRIBUTION:
- Red Meats
- Poultry
- Seafood
- Sausage and Hot Dogs
- Baked Goods
- Dairy Products
- Grains
- Tomatoes
- Pickles
- Corn Syrup
- Produce
- Wholesale Food Distribution

TRAINING and EDUCATION:
- Chef Training/Culinary Arts School
- HACCP & Food Safety Training

ENVIRONMENTAL SAFETY and HEALTH PROFESSIONALS:
- City Health Dept.
- County Dept. of Environmental Health
- State Dept. of Health
- Federal Agencies
- Military Food Safety Inspectors

INDUSTRIAL:
- Research & Development Lab
- Industrial Laboratory
- Service and Calibration of:
    – Refrigeration Equipment
    – Industrial Ovens
    – Smokers for Meat/Poultry
- Manufacturer of Food & Beverage Testing Equipment

➤ THIS IS WHAT CHECK-TEMP CALIBRATOR OWNERS ARE SAYING:

★ *Director of Quality Assurance & Food Safety*
"Having a professionally trained staff and dependable tools is vital to our operations. When we use Tel-Tru's Check-Temp Calibrator, it provides us with reliable and consistent thermometer verification. It simplifies and reduces training time. Without a doubt, Tel-Tru's Check-Temp Calibrator is a tool that helps us simplify required thermometer verification."

★ *Concession Mgr. of a Major League Sports Arena*
"The best thing that's ever happened for our HACCP program."

★ *County Health Dept. Official*
"It's next to the coffee pot— we know everyone on the staff gets there at least once a day— so they can check their thermometers while they're getting coffee!"

★ *Chain Restaurant HACCP Coordinator*
"The carrying case makes it easy for our District Managers to take the Check-Temp with them when they visit each of their stores."

★ *Maintenance Manager (meat processor)*
"It saves me a lot of time checking the controls on our smokers."

★ *Quality Assurance Manager (meat processing plant)*
"We keep it right out by the smokers— all thermometers get checked every time we pull out our meat product."

★ *QA Manager (you don't want to know where)*
"Seems like my staff would all disappear when it was time for the weekly ice making and thermometer checking ritual— the Check-Temp makes it so easy, we do it daily— and no one is complaining anymore."