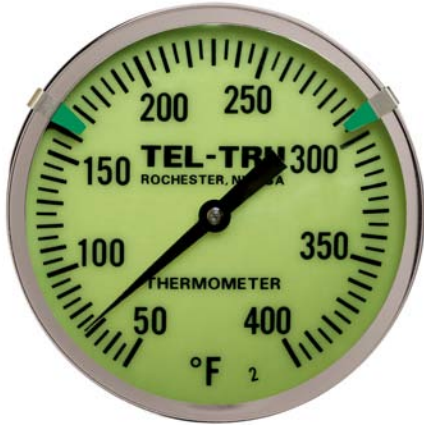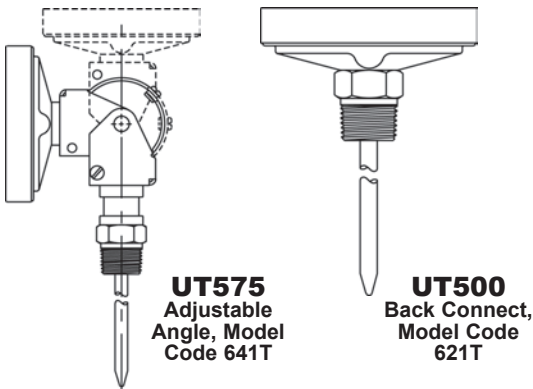# Special Application Thermometers

▶ GLOW DIAL AND REFLECTIVE THERMOMETERS

- 5" Adjustable Angle or Back Connect
- Glow dial is luminescent coated aluminum
- Aluminum Reflective Pointer
- Two 304SS Reflective Clips snap onto the dial rim. You decide where you want to set each reflective clip--minimum and maximum limits can be indicated, which allows for on the spot customization
- Glow dials also available on models AD-10R and AD-44R (without clips)

This remarkable easy solution permits anyone viewing the thermometer, up close in the light of day or far away at night, to easily see if the process is operating within a designated safe zone. The thermometer can be read from a distance in low light conditions; **all you need is a flashlight!**

UT575
Adjustable
Angle, Model
Code 641T

UT500
Back Connect,
Model Code
621T

For dimensions, see page 9 (UT575) or page 11 (UT500).

For additional specifications, go to
www.teltru.com/s-16-glow-dial-reflective.aspx

5" GLOW DIAL RANGES

Range	°/Div.	Code
0/250°F	2°	67
0/300°F	5°	57
0/500°F	5°	58
20/240°F	2°	59
50/300°F	2°	62
50/400°F	5°	63
50/500°F	5°	64
50/550°F	5°	68
150/750°F	10°	65
200/1000°F	10°	66
-50/120°F, -45/50°C	2°, 1°	25
-40/160°F, -40/70°C	2°, 1°	02
0/250°F, -20/120°C	2°, 2°	14
50/500°F, 0/250°C	5°, 2°	09
0/100°C	1°	76
0/150°C	1°	77
0/200°C	2°	78
0/250°C	2°	79

PT-50R
Glow dial option,
with 1" dial

For dimensions and ranges,
see page 19.

▶ MINIMUM AND MAXIMUM THERMOMETERS

User can easily set red and/or blue lazy hands so that minimum and/or maximum temperatures reached by a process will be indicated.

- MM models indicate both maximum AND minimum.
- MX models indicate maximum OR minimum only.
- 3" dia. or 5" dia. back connected with recalibration feature.

MX-325R
(With 3" dial)

MM-525R
(With 5" dial)

Special Application Thermometers
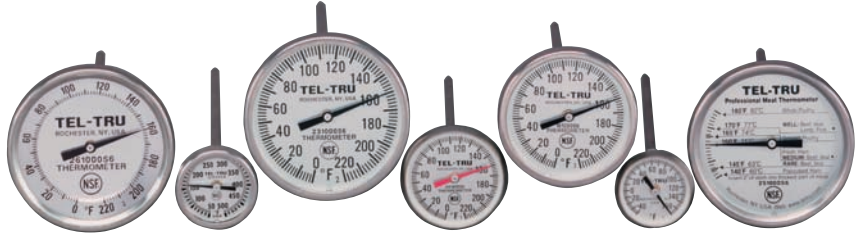# and Check-Set™ Thermometer Calibrators

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➤ FOOD SERVICE THERMOMETERS

Tel-Tru offers a variety of NSF® approved Food Service Thermometers for Food/Beverage Processing, Food Service, Barbecue, Cooking, OEM Equipment and Retail.

APPLICATIONS

- Meat and Poultry Testing and Cooking
- Professional Food Testing
- Pocket Spot Check
- Gourmet
- Barbecue Pit and Grill
- Deep Fry/Candy

For additional specifications, go to
www.teltru.com/s-44-food-service.aspx

➤ CHECK-SET™ THERMOMETER CALIBRATORS

Environmental Safety and Health Professionals, Quality Assurance Managers and HACCP Coordinators in food processing/smoking, preparing/cooking, holding/serving and cooling/storage are using Check-Set Thermometer Calibrators to verify the accuracy of their dial and digital thermometers.

CHECK AND CALIBRATE AT YOUR CRITICAL TEMPERATURE POINT

- 40°F and 160°F / 5°C and 90°C - Dual cold and hot units.
- 40°F - Low temperature holding.
- 140°F - High temperature holding.
- 160°F - Temperature at which E. Coli and other pathogens are killed.
- 212°F - Point of boiling water

- 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.
- Optional factory re-certification and maintenance program.

GENERAL CHECK-SET THERMOMETER CALIBRATOR SPECIFICATIONS:

Accuracy:	±0.2°F
Stability:	±0.06°F to ±0.09°F
Heating Time:	Approximately 3 – 8 minutes (varies with temperature set point)
Stem Diameter:	Up to .150"
Voltage:	90 to 130 VAC, 50/60 Hz
Power:	25 – 45 Watts
Weight:	8.9 to 9.2 lbs.
Housing Mat.:	Stainless Steel 304SS
Size:	3-1/16" H x 6-5/8" W x 10-7/8"D (78 mm x 168 x 276 mm)

NOTE: *Other custom temperature models available*
For additional specifications, go to www.teltru.com/s-46-calibrator.aspx

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