TEL-TRU MANUFACTURING COMPANY

CHECK-TEMP CALIBRATORS

Quick • Easy • Accurate!
Verify temperature instruments for your
HACCP or Quality Assurance programs

Accuracy is certified and traceable to NIST

The Check-Temp meets FDA Regulation #21
CFR Part 113 criteria for an "Accurate
Calibrated Reference Device"

www.teltru.com

World-Class Instruments | *Since 1916*

Verify Thermometer Accuracy at Your Critical Control Point!

The Tel-Tru Check-Temp Calibrator is FAST, EASY TO USE, and ACCURATE; it is an indispensible tool for your HACCP program. It verifies thermometer accuracy at the temperature point critical to the user's actual application

Use with thermometer probes of all sizes!

GENERAL SPECIFICATIONS:

- Accuracy ±0.2°F.
- Built-in circuitry to warn if unit is more than 1°F out of calibration
- Unique product design and application - U.S. Patent #5,678,923
- Each unit is serialized and ships with a Certificate of Calibration traceable to the National Institute for Standards and Testing (NIST)
- ***Recommended operating temperature range:***
  65-85°F (18-29°C), models 140, 160, 212
  65-75°F (18-24°C), all other models
- Voltage 90 to 130 VAC, 50/60 Hz
- Housing material Type 304 stainless steel
- Weight 9.2 lbs., Size 3-1/16"H x 6-5/8"W x 10-7/8"D (78mmH x 168mmW x 276mmD)

USE WITH DIAL TYPE THERMOMETERS:

- A built-in tool for holding the calibration nut of lab and test thermometers makes adjustments FAST and EASY

USE WITH DIGITAL THERMOMETERS:

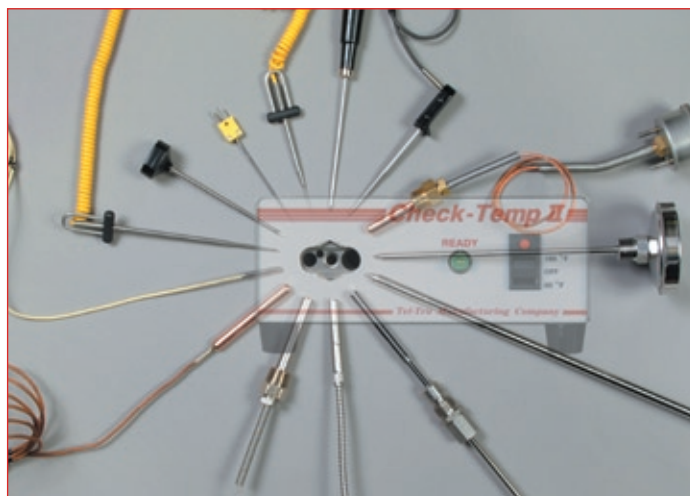- Compare actual thermometer and probe performance to manufacturer's accuracy specifications

EACH MODEL SHIPS WITH:

- Certificate of Calibration (traceable to NIST)
- Operating instructions
- Cleaning brush
- Dial adjustment tool *(not required for model 40160MS)*

CALIBRATION SERVICE AND OTHER OPTIONS:

- Annual factory re-certification and maintenance service available. Upon completion of service the warranty is extended one additional year
- Custom specified temperature points

Recommended for all HACCP, Temperature Verification, and Quality Assurance programs

FACTORY SET CALIBRATION POINTS:

Models are available with SINGLE high or low set points **- OR -** DUAL high or low set points.

- **40°F (5°C)** - Recommended cold food holding temperature is 41°F (5°C) or below
- **140°F** - Recommended temperature for hot food holding is 140°F or higher
- **160°F** - Cooking at 160°F or higher will kill E. Coli and other toxins in food
- **212°F** - Boiling point of water

ACCESSORIES:

- Carrying Case with shoulder strap - Padded Nylon Cordura®
- Dial Adjustment Tool - For 1" and 2" Thermometers (set of 3)
- Cleaning brushes

ADDITIONAL INFORMATION

Visit our website at **www.teltru.com/calibrator.asp** for more information on the Check-Temp and accessories.

Made in U.S.A.

Check-Temp Accuracy ±0.2°F

CONFIGURATIONS

- Single Temperature or Dual Temperature
- Single Hole or Multi Hole

The sensing area of the probe must be inserted completely into the Temperature Control Zone.

- The minimum immersion depth is dependant on the thermometer type
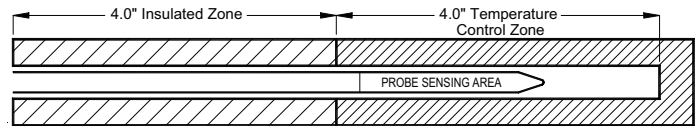- Check the manufacturer's user manual of the thermometers you use for the correct immersion length.
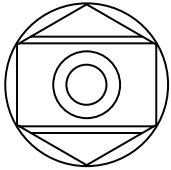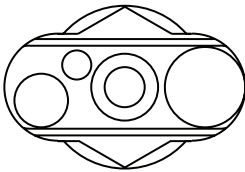
SINGLE HOLE UNITS

Fit probes up to .150" diameter

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

Drawing A [140, 160, 40M, 40160M models]

4.0" Insulated Zone   4.0" Temperature Control Zone

PROBE SENSING AREA

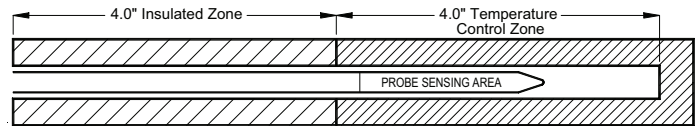| Model	Setpoint	Fits Probe Diameters	Min. Probe Length	Probe Immers.	Stability	Heat Time	Power
Check-Temp 140	140°F				±0.06°F	~8 min.	
Check-Temp 160	160°F	Up to .150"	5"	See Drawing A	±0.06°F	~10 min.	45W
Check-Temp 212	212°F				±0.06°F	~10 min.	

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. Dial thermometers can be re-calibrated with a 3/8", 7/16" or 5/8" hex calibration nut.

Drawing A [140, 160, 40M, 40160M models]

4.0" Insulated Zone   4.0" Temperature Control Zone

PROBE SENSING AREA

Most popular for bimetal and digital thermometers

Model	Setpoint	Fits Probe Diameters	Min. Probe Length	Probe Immers.	Stability	Heat Time	Power
Check-Temp 40M	40°F				±0.09°F	~3 min.	
Check-Temp 40160M	40°F and 160°F	.250, .125, .187, .375	5"	See Drawing A	±0.07°F	~3 min.*	25W
Check-Temp 590CM	5°C and 90°C				±0.07°F	~3 min.*	

HIGH to LOW *or* LOW to HIGH takes approximately 5 minutes.
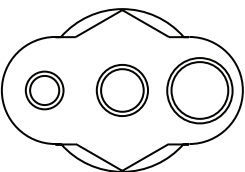
Drawing B [40MS, 40160MS models]
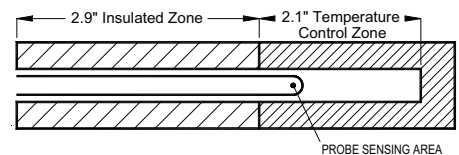
2.9" Insulated Zone   2.1" Temperature Control Zone

PROBE SENSING AREA

Most popular for digital thermometers

Model	Setpoint	Fits Probe Diameters	Min. Probe Length	Probe Immers.	Stability	Heat Time	Power
Check-Temp 40MS	40°F	.250, .125, .187	3.5"	See Drawing B	±0.09F	~3 min.	25W
Check-Temp 40160MS	40°F and 160°F				±0.07°F	~5 min.*	

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

MARKETS and APPLICATIONS INCLUDE:

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

Here's what some of our Customers are saying about the Check-Temp Calibrators:

Director of Quality Assurance and 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, the Check-Temp calibrator is a tool that helps us simplify required thermometer verification."

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

THE ICE WATER METHOD
- *Difficult?*
- *A "Pain"?*
- *Time consuming?*
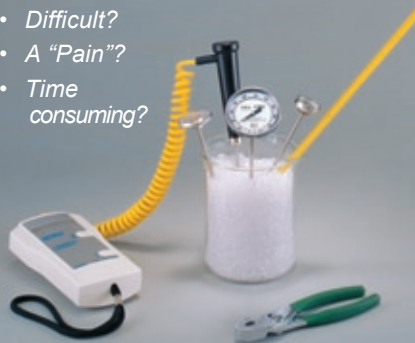
SIMPLIFY HOW YOU VERIFY *with Check-Temp!*

Made in U.S.A.

Additional Products available from Tel-Tru

Food / Dairy / Beverage
Spot Check / Laboratory Testing Thermometers
Sanitary Bimetal Thermometers
Sanitary RTDs and Transmitters
Glow Dial Thermometers
Non-Contact Thermometers
Digi-Tel Sanitary Thermometers
Sanitary Pressure Gauges
Sanitary Pressure Transmitters

Industrial
Digi-Tel Thermometers
Digi-Tel Temperature Transmitter
Electronic Calibration Instruments
Bimetal Thermometers
Industrial RTDs and Transmitters
Pressure Gauges
Digital Pressure Gauges
Pressure Transmitters
Thermowells
Gas Actuated Thermometers
Vapor Tension Thermometers
Glass Industrial Thermometers
Surface Thermometers

Tel-Tru Manufacturing Company
408 St. Paul St., Rochester, New York 14605 USA
Phone: 585.232.1440 • 800.232.5335 • Fax: 585.232.3857
E-mail: info@teltru.com • Web: www.teltru.com

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