

Are you FSMA ready?

Protect your brand, and your customers, with Tel-Tru.



Tel-Tru temperature measurement instruments are vital components for any food processing equipment. You can rely on Tel-Tru for:






- Accuracy and reliability
- Ease of installation
- Calibration, verification, and validation

Contact us today

Find out how our accurate and precise instruments integrate into food processing systems in conformance with the regulatory standards.

Made in USA 

Meet FDA hygienic food safety and engineering design standards to satisfy new FSMA requirements.

Tel-Tru Instruments	Certifications			
	NSF®	USDA AMS SERVICES	A [®] 3	NIST
 <p>Sanitary Bimetal Thermometers</p>			✓	✓
 <p>Bimetal Thermometers</p>	✓			✓
 <p>RTDs</p>			✓	✓
 <p>Digi-Tel™ Sanitary Thermometers</p>		✓	✓	✓
 <p>Check-Set® Calibrator</p>	<p>An easy-to-use tool to verify the calibration of temperature measurement instruments in compliance with regulatory requirements and/or manufacturers' recommendations.</p>			✓



Sanitary Bimetal Thermometers

- 316SS Tri-Clover® Tri-Clamp fittings
- Hermetic Seal per ASME B40.3 dustproof and leakproof
- Accuracy of $\pm 1\%$ full span per ASME B40.3 Grade AA
- All wetted parts, max. 32 micro-inches (.80 microns) on stem, weld radius, and underside of flange, per 3-A Standard 74-07



Bimetal Thermometers

- Accuracy of $\pm 1\%$ full span per ASME B40.3 Grade AA
- Calibration is to standards, traceable to National Institute of Standards and Testing (NIST)
- ISO 9001:2015 certified



Sanitary RTDs

- Tri-Clover® fittings and surface finishes meet 3-A Sanitary Standard 74-07 requirements
- Accuracy Class A $\pm .06\%$ at 0°C
- Calibration is to standards, traceable to National Institute of Standards and Testing (NIST)
- Output 4 to 20 mA on transmitter versions, scaled to user range span requirements



Digi-Tel Thermometers

- Meet the requirement of the FDA, including Rule 21 CFR Part 113.40: Equipment used for thermally processed low acid foods packed in hermetically sealed containers, specifies the use of at least one temperature indicating device per retort
- Meet the criteria of USDA for meat and poultry, dairy equipment
- Accurate to $\pm .5^{\circ}\text{F}$ tested and traceable to NIST
- Tri-Clover® fittings and surface finishes that meet 3-A Sanitary Standard 74-07 requirements
- Output 4 to 20 mA on transmitter versions, scaled to user range span requirements
- Sealed and tamper-proof probe and sensor assemblies



Check-Set Calibrators

- Certified traceable to NIST
- Accuracy $\pm 0.2^{\circ}\text{F}$ at set points
- Verify calibration of temperature measurement instruments in compliance with HACCP requirements (widely applied to FDA and USDA regulated industries)
- Meets requirements of Pasteurized Milk Ordinance (PMO): temperature instruments must be "compared to a certified temperature source" upon installation and every three months thereafter, and after equipment is altered, serviced, repaired or replaced.
- Check instruments at temperatures equal to or close to the critical control points of their processes.
- Annual re-certification and maintenance program recommended

Tri-Clamp® is a registered trademark of Tri-Clover, Inc.
NSF® is a registered trademark of NSF International Corporation.

Tel-Tru offers warranties on instruments ranging from one to eight years, depending on the specific model. Warranty information is available online at <http://www.teltru.com/images/document/TermsConditions.pdf>



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