

Bakery



The overall taste, texture, aroma, and appearance of your baked goods relies on a systematic, reliable baking process and heat inconsistencies can result in burnt, dehydrated or undercooked products that are not suitable for consumption. Tel- Tru instruments in your process will monitor for temperature drifts and allow you to monitor your process from batter to finished cake. Monitor multiple product lines using RTDs sending information back to a data logger, spot check finished goods with our food safe pocket thermometers. Tel-Tru dial testing thermometers provide continuous reading and are accurate to 1% of the full temperature range.

Contact us today
Find out how our accurate and precise instruments integrate into bakery systems

Applications	Proofer	Blending Tank	Fermentation Tank	Heat Exchanger	Ovens	Quality Spot Check
Spot Check and Testing Thermometers: Have an accuracy of +/-1% full span per ASME B40.3 Grade A. NSF Certified						✓
Bimetal Thermometers: Heavy duty thermometers with threaded or sanitary connections. Custom configurations and dial layouts are available.	✓	✓		✓	✓	✓
Digi-Tel Thermometers: Microprocessor technology for improved stability and accuracy. Direct/ remote, threaded/sanitary models are available.	✓	✓		✓	✓	
RTD Temperature Probes: Microprocessor based transmitters are sealed and protected from moisture. Threaded or sanitary connections are available.				✓	✓	
RTD Temperature Transmitters: Factory calibrated for fixed range, they provide a 4-20mA output and select models also feature linearization to temperature for Pt100.				✓	✓	
Thermowells: Designed to accommodate thermocouples, RTD probes, or bimetal thermometers.		✓	✓			
Check-Set Thermometer Calibrators: Accuracy certified, and a cost-effective alternative to traditional calibration methods.						
Industrial Pressure Gauges: All stainless steel housing and +/-1% accuracy.	✓	✓			✓	✓
Pressure Transmitters: Compact all welded stainless steel housings in industrial or sanitary configurations.		✓	✓			