

Retort



One of the most common techniques for industrial canning of foods is retort processing, which provides in-container sterilization of low acid food products. Temperature measurement is a critical specification in this operation. Tel-Tru offers several integral temperature monitoring solutions for retort systems. Our instruments meet or exceed the requirement of FDA Rule 21 CFR Part 113.40: Equipment used for thermally processed low acid foods packed in hermetically sealed containers, specifying the use of at least one temperature indicating device per retort.

Contact us today
Find out how our accurate and precise instruments integrate into steam retort.

Applications	Retort	Pressure Sterilizer	Steam Blancher-Cooler	Can Seamer, Closing Machine	Spiral Oven	Stein Fryer	Steam Kettles	Sprrial Freezer	Pressure Sterilizer	Venting Period	Raise-to-cook Temperature Period	Thermometer Calibration
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.	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	
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.	✓	✓	✓	✓			✓		✓	✓		