



## OPERATING AND CALIBRATING INSTRUCTIONS

### Pocket, Laboratory Testing, Spot Checking and Meat Thermometers

#### GENERAL INFORMATION

- Accuracy is  $\pm 1\%$  full span per ASME B40.3 Grade A.
- Over temperature limits - up to 250°F, 100%; 250 to 550°F, 50%; 550 to 1000°F, continuous use up to 800°F, intermittent use over 800°F.
- For accurate reading, thermometer must be immersed PAST GROOVE on lower portion of stem.

#### CAUTION

- DO NOT subject models with polycarbonate lens to temperatures above 270°F (130°C).
- Any severe shock to the thermometer, dropping, bending of stem or head, etc., can possibly impair its accuracy.
- While installing the thermometer into threaded connection, always tighten with wrench on hex nut (NEVER use the head of the thermometer to tighten).

#### CALIBRATING INSTRUCTIONS

1. A master thermometer with a high degree of accuracy should be used for calibrating.
2. Place thermometer to be calibrated alongside a master thermometer. Immerse both thermometers into an agitated liquid for at least 3 minutes. Compare temperatures.

**IMPORTANT:** For accurate reading, thermometer must be immersed PAST GROOVE (A) on lower portion of stem as shown in Figure A. Master thermometer should also be immersed to same depth.

**NOTE:** "Recal" models have a threadless friction hex nut and calibration can be reset by carefully holding the thermometer head and turning hex nut (B) with a wrench as shown in Figure A.

#### ROASTING INSTRUCTIONS - For models with pressure relief ring - **OVEN SAFE**

1. Insert thermometer into thickest portion of Meat/Poultry, avoiding contact with bone or fat.
2. Place Meat/Poultry into preheated oven.
3. Do not remove Meat/Poultry from oven until pointer reaches desired temperature.
4. Remove Meat/Poultry from oven. Then remove thermometer and allow it to cool.
5. Once it is cooled completely, clean thermometer with a damp cloth. DO NOT submerge thermometer in water OR put in dishwasher.

**NOTE:** OVEN SAFE models are NSF approved with a glass lens (A) and a pressure relief ring (B) feature designed to prevent pressure build up in the thermometer head while cooking in oven as shown in Figure B.

Figure A

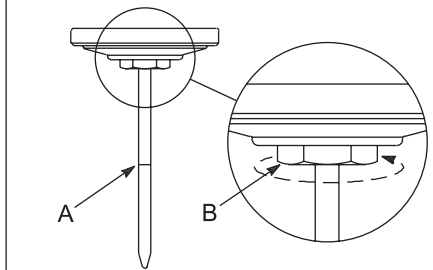
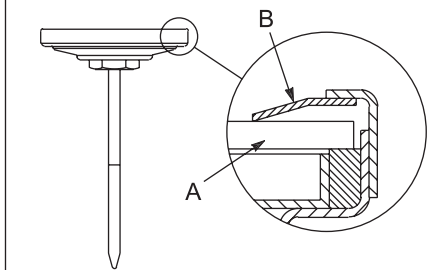


Figure B



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