



TEL-TRU MANUFACTURING COMPANY SANITARY INSTRUMENTS

Tel-Tru Sanitary temperature and pressure instruments manufactured with 316L stainless steel fittings have surface finishes that meet 3A Standard Number 74-03, Sanitary Standard for sensors and sensor fittings and connectors used in milk and milk products. Other applications include food and beverage processing and the pharmaceutical industry.

Temperature Instruments

Tel-Tru Sanitary Bimetal and Digi-Tel Sanitary thermometers do not require a thermowell because a Tri-Clamp® sanitary fitting is integral to the thermometers for direct insertion into the process piping, reducing installation and instrument costs.

- 3 and 5" dial sizes
- Configurations available: Back, bottom or adjustable angle connection
- Accuracy bimetal thermometers $\pm 1\%$
- Accuracy Digi-Tel Sanitary thermometers $\pm 1^\circ$ or $< .5\%$ (0 to 250°F)
- 3A approved to Sanitary Standard 74-03



Probe Assemblies, Transmitters, and Optional Programmable Built-in Compact Transmitters complement the Tel-Tru line of thermometers.

- Pt 100 sensor TCR .00385
- Accuracy Class A $\pm .06\%$ at 0°C
- Probe lengths from 1.25 to 12"
- Probe diameter .187 or .250"
- Fast response times
- Termination options
- Output 4 to 20 mA on transmitter versions scaled to user range span requirements
- 3A approved to Sanitary Standard 74-03



Pressure Instruments

Tel-Tru Sanitary Pressure Gauges are engineered to meet the stringent performance and material demands within dairy, food, chemical, biotechnology and pharmaceutical environments.

- 2½, 3½, and 5" case sizes
- Connections include center back, lower, right, left, or top mount
- Temperature compensated
- Accuracy up to $\pm .75\%$
- Tri-Clamp, Homogenizer, and various other fittings
- Teflon® or PTFE coated 316L SS wetted parts available
- 3A approved to Sanitary Standard 74-03



Tel-Tru Sanitary Pressure Transmitters are offered in a compact all welded stainless steel housing with a variety of available sanitary connections for the pressure port and electrical connections for output signal transmission.

- Rugged solid machined, non oil-filled, all welded SS sensing diaphragm for tough abrasive or cyclical applications
- Fast response time
- Static accuracy $\pm .25\%$ with $\pm .1\%$ available
- Tri-Clamp fittings for pipelines and tanks
- Homogenizer transmitter
- Sanitary Tank level gauge with receiver options
- Manufactured for CIP/SIP and Wash-down areas
- 3A approved to Sanitary Standard 74-03



www.teltru.com

World-Class Instruments

Since
1916

TEL-TRU SANITARY INSTRUMENTS

Test Thermometers

For general testing, inspectors, service and maintenance personnel, and technicians in food service, refrigeration, air conditioning, and food processing applications use Tel-Tru Spot Check and Laboratory Testing thermometers.

- Clear, easy to read dials
- All 304 stainless steel construction
- Hermetically sealed
- Stem lengths 5 and 8"
- Field calibrateable
- Many °F and °C temperature ranges available
- NSF® approved configurations

The Tel-Tru Digital Pocket Test thermometer stands up to the most extreme food service environments, including freezers and dishwashers. This waterproof model may be field calibrated and is NSF approved.



Calibrators

The Tel-Tru Check-Temp Calibrator allows fast and easy verification of thermometer accuracy at the temperature point critical to the user's actual application.

Environmental Safety and Health Professionals, Quality Assurance Managers and HACCP Coordinators in food processing/smoking, preparing/cooking, holding/serving and cooling/storage are using the Check-Temp Calibrator with their dial and digital thermometers.

- Certified traceable to NIST
- Factory set points: 40°F, 160°F, or dual temperature model 40°F and 160°F
- Accuracy $\pm .2^\circ\text{F}$ at set points
- Easy to train staff to use
- Annual re-certification and maintenance program available



Other Instruments

Tel-Tru Sanitary thermowells are machined from solid bar stock with the highest quality 304 SS or 316 SS materials and workmanship.



The QT-FI40L is the most advanced Tel-Fast infrared thermometer manufactured today. Meeting tough HACCP requirements, it's the model that food inspectors rely on when high-accuracy is essential.



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Teflon® is a registered trademark of E. I. du Pont de Nemours and Company or its affiliates

NSF® is a registered trademark of NSF International Corporation

Tel-Tru manufactures and distributes instrumentation products such as Bimetal Thermometers, Digital Thermometers, Temperature and Pressure Transmitters, Pressure Gauges and Accessory products, for worldwide distribution to sanitary, industrial, OEM, HVAC, and food service markets. For more than 90 years Tel-Tru's focus has been to always meet customers' requirements with quality products, leading technology, and responsive service. Our products are available through a network of distributors, in the United States and around the world. For detailed product information, or to download literature, visit our website at:

www.teltru.com



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