



°Cal-check Product Overview

Hand Held Precision Thermocouple Checker

The **°Cal-check** is a unique, novel concept for rapid, simple and convenient in-house traceable calibration checking of thermocouple instrumentation, eliminating the need to send instruments away for laboratory calibration. The resultant savings in down time and cost are considerable.

The compact, low cost device, terminated in a miniature, male connector is simply plugged into the input port of the instrument under test which then displays the appropriate reading. Comparison of the displayed reading is compared with the value stated on the **°Cal-check** label to indicate the accuracy of the test instrument. There is not a requirement for establishing any other interconnection or for operation of the device which completely eliminates any possibility of user error

The **°Cal-check** automatically switches off after 3 minutes resulting in a long battery life. A LED indicates if the checker is operational or if the battery needs replacing which allows total confidence in validity of the 'thermocouple' signal provided.

Nine Type K & T thermocouple ranges are available to suit a wide range of applications including food production & storage, dairy and brewing processes and ovens.

All ranges comply with IEC 584-3; accuracies are +/- 0.25°C for all ranges with a resolution of 0.1°C. A certificate of calibration is provided with every checker.

A key benefit for routine calibration checking is that the checker can be re-certified on an annual basis thus qualifying it as valid, traceable calibration source for on-site instrumentation without the need to send the instrumentation away.



Ordering Codes

XE-4100-001	CAL-Freezer -(T)	A unit for frozen food (-18°C)
XE-4101-001	CAL-Freezer -(K)	A unit for frozen food (-18°C)
XE-4102-001	CAL-Fridge -(T)	A unit for chilled food (+5°C)
XE-4103-001	CAL-Fridge -(K)	A unit for chilled food (+5°C)
XE-4104-001	CAL-Freezer/Fridge -(T)	A set combining 2 units, one for frozen food (-18°C) and one for chilled food (+5°C)
XE-4105-001	CAL-Freezer/Fridge -(K)	A set combining 2 units, one for frozen food (-18°C) and one for chilled food (+5°C)
XE-4106-001	CAL-Dairy -(T)	A unit for dairy food (+40°C)
XE-4107-001	CAL-Dairy -(K)	A unit for dairy food (+40°C)
XE-4108-001	CAL-Heldhot -(T)	A unit for held hot food (+63°C)
XE-4109-001	CAL-Heldhot -(K)	A unit for held hot food (+63°C)
XE-4110-001	CAL-Cooking -(T)	unit for central high temperature cook (+75°C)
XE-4111-001	CAL-Cooking -(K)	unit for central high temperature cook (+75°C)
XE-4112-001	CAL-Reheat -(T)	A unit for core reheated food (+82°C)
XE-4113-001	CAL-Reheat -(K)	A unit for core reheated food (+82°C)
XE-4114-001	CAL-Hotfood -(T)	A set combining 3 units, one for held hot Food (+63°C), one for central high temperature cook (+75°C) and one for core reheated food (+82°C)
XE-4115-001	CAL-Hotfood -(K)	A set combining 3 units, one for held hot Food (+63°C), one for central high temperature cook (+75°C) and one for core reheated food (+82°C)
XE-4116-001	CAL-Boiling -(T)	A unit for boiling water (+100°C)
XE-4117-001	CAL-Boiling -(K)	A unit for boiling water (+100°C)
XE-4118-001	CAL-Bakery -(T)	A unit for bakeries (+200°C)
XE-4119-001	CAL-Bakery -(K)	A unit for bakeries (+200°C)
XE-4120-001	CAL-SousVideLow -(T)	A unit for minimum Sous Vide temperature (+47°C)
XE-4121-001	CAL-SousVideLow -(K)	A unit for minimum Sous Vide temperature (+47°C)
XE-4122-001	CAL-SousVideHigh -(T)	A unit for maximum Sous Vide temperature (+87°C)
XE-4123-001	CAL-SousVideHigh -(K)	A unit for maximum Sous Vide temperature (+87°C)
XE-4124-001	CAL-SousVideSet -(T)	A set combining Sous Vide Temperatures (+47°C & +87°C)
XE-4125-001	CAL-SousVideSet -(K)	A set combining Sous Vide Temperatures (+47°C & +87°C)
XE-4126-001	CAL-400 C- K	A unit for type K thermocouple (+400°C)
XE-4127-001	CAL-800 C- K	A unit for type K thermocouple (+800°C)
XE-3695-001	CAL-BATTERY	A spare battery