

Products Available

- Calibration service
- Anti bacterial probe
- Hand/Hard Surface Wipes
- Thermometer kits
- Infra red thermometers
- Cooler box's with built in temperature display
- Temperature log books and cards
- Carry cases
- Pks of 10 PP3 batteries
- Repair service

See our web site for the latest updates

www.reitechltd.com

Warranty

This instrument is warranted against faulty workmanship and component failure for a period of 12 months from date of purchase.

Probes are warranted for a period of 6 months from date of purchase against manufacturing defects.



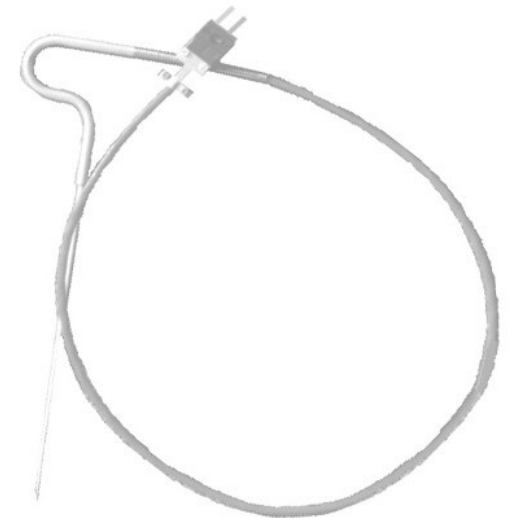
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PROBES

Instructions for use

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PENETRATION PROBES

The picture shows the standard format for penetration type probes.



The main features are

- One piece all stainless steel construction, no plastic handles to melt or pull off.
- Loop type handle
- PTFE cable to withstand high and freezing temperatures. Eliminates the problem of cables melting or cracking when frozen.

To obtain the best possible reading, the probe should be inserted into the centre of the deepest part of the product being tested, this should be to a depth of at least 25mm.

When taking the temperature of frozen produce, drill first and allow the heat caused by the drilling to dissipate, then insert the probe into the hole.

This type of probe is suitable for all food products and air temperature measurement.

CARE OF PROBES

- To prevent the build up of bacteria and prevent cross contamination. Clean the probes thoroughly and regularly using Reitech anti bacterial wipes.
- Do not hammer or lever, particularly in frozen produce.

RT10, RK10 AIR PROBE



The air probes are constructed from 1m of pte cable with two wires exposed and welded at the end. This joint

senses the temperature. The basis behind this construction is that there is low thermal mass, therefore the probe will respond well when measuring air temperatures.

This probe is not suited for insertion into any food-stuffs due to the inability to clean it to the same extent as stainless steel.

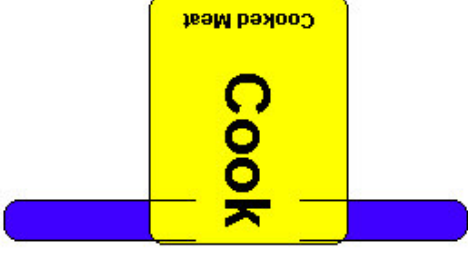
When checking the temperature of cabinets i.e. hot, cold or freezing. Open the lid or door and feed in and locate the probe in a position where food is normally stored. Close the lid or door on the cable. Allow a couple of minutes for the internal air temperature to settle, then record the reading.

The thermometer in all cases remains outside in ambient room temperature.

Colour Coded Labels

Colour coded labels are provided to allow easy identification of probes when dedicated to one food type.

To fit the label – simply wrap it around the probe cable as shown below to create a flag effect.



CALIBRATION

Reitech thermometer and probe combinations are supplied fully calibrated with a full certificate of calibration provided.

To meet the requirement of HACCP it is recommended to check the calibration at regular intervals between its yearly calibration, which Reitech will notify you when due.

To check the calibration follow the following instructions, no special equipment is required.

0°C

- Crush some ice cubes and place them in a wide neck thermal flask or other insulated container.
- Add drinkable water to the ice to create a slush mixture, there must be solids of ice present at all times, so add more crushed ice as necessary.
- Insert the probe of the thermometer into the mixture and stir gently using the probe, allow 2 – 3 minutes and record the reading

This single point test is sufficient to show

up any faults or inaccuracies as all the readings are referenced to this 0°C point.

You should find the readings are within $\pm 0.5^{\circ}\text{C}$.