



HOSPITALITY INSTITUTE OF TECHNOLOGY AND MANAGEMENT

670 Transfer Road, Suite 21A • Saint Paul, Minnesota 55114 • USA • TEL: (651) 646-7077 • FAX: (651) 646-5984
e-mail: osnyder@hi-tm.com • web site: http://www.hi-tm.com

USING YOUR PDT 300 POCKET DIGITAL THERMISTOR THERMOMETER

About your thermistor

- Response time better than 6 seconds
- Meets FDA guidelines to test thin foods with a 1.6 mm tip
- Waterproof
- °F/°C switchable
- Slim profile fits flat in pocket
- Data hold to freeze a reading
- Withstands constant use in wet or humid conditions
- NSF
- BioCote® antimicrobial protection
- Field calibratable

Range: -58 to +300°F; -50 to +150°C

Accuracy: ±2°F, ±1°C

Battery type: LR44, 1.5V button cell

Your rugged, lightweight, easy-to-use-and-store thermistor thermometer will allow you to cook food to pasteurization temperatures without overcooking. Your meats, poultry, fish, and seafood entrees will be juicy and tender, yet safe to eat. You can measure the temperature of your casseroles and vegetable dishes with accuracy to determine if they have been pasteurized and are at a safe eating temperature.

Your thermistor does not need recalibration and is powered by a 1.5-volt replaceable photoelectronic battery. Its operating life is approximately one year. It can measure temperatures from -58 to 300°F. It is accurate to within 2°F, and it gives readings to the first decimal point.

How to measure temperature

In order to measure the temperature of your food item, push the ON/OFF button to activate the digital reading window. Insert the tip of the thermistor about 1/2 inch so that the food surrounds the tip's sensing area. Aim for what you think would be the coldest part of the food being cooked (or if you are checking your cooling, the warmest part of the food). This is typically the center inside the thickest part of the food. Slowly push through the

food. You will see the temperature decrease as you pass through the surface to the center, where you will see the lowest reading. As you continue through the center, the temperature will increase. Read the lowest center temperature when cooking to pasteurize a food.

If your food is thin, such as a chicken breast, you can insert the tip at a 45° angle to make sure that the sensing part is surrounded by food and that the tip does not touch the pan, if the food is cooked in a pan.



If you want to HOLD the temperature that you have measured, push the D-H button, and the thermometer will hold the temperature reading. The temperature on the dial will flash for this function. By holding the reading, you can remove the thermometer from the food and still read the food temperature. Push it again, and the thermometer is ready to take another temperature measurement. Push the ON/OFF button again when you wish to turn it off.

Cleaning your thermistor

When you are finished measuring the temperature of a food, and before measuring the temperature of another food, wash the tip with soap and hot water, removing any food particles. Do not immerse. This could damage the reading window. Rinse and air dry before putting it back into its plastic sleeve. Wipe the casing and sleeve with a clean, damp cloth to remove any soil.

If you intend to measure the temperature of a food more than once or the temperature of several food items, wash and rinse the probe in between uses to avoid possible cross-contamination of microorganisms from one food to another food.

Cost for each PDT 300: \$23.50 (25 or more, \$21.25)*

ORDER FORM

I wish to purchase ___ PDT300 pocket digital thermometer(s).
(Minnesota state, county, and/or city sales taxes may apply.)

___ Payment enclosed: \$ ___.

___ Please invoice me at the address indicated.

___ Please charge my VISA / MasterCard.

Card # _____

Expiry date _____

Name as printed on card _____

* For orders under \$35 (one PDT300), there is a shipping / handling charge of \$4.00. There is no shipping / handling charge for orders of two or more PDT300s within the U.S. Shipping / handling will be added to orders requiring special shipping (UPS / FedEx) or shipments going to foreign countries.

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COMARK P250F THERMOCOUPLE THERMOMETER

- * Reduced tip probe for fast readings
- * Probe can be angled to suit usage
- * Type T thermocouple measurement range covers frozen foods to hot plates, fats and oils
- * Probe swings open to switch on instrument
- * Readings clearly shown on large LCD display (°F)
- * Flashing LEDs plus buzzer for Instant Temperature Indication
- * Auto switch off

| | |
|--|--|
| Sensor type | Thermocouple T-type |
| Measurement range | -58 to +482°F |
| Resolution | 0.1° |
| Accuracy | ±0.5%±1.3°F, +32°F to +104°F |
| <u>Operating range</u> | |
| Temperature | -4°F to +122°F |
| Humidity | 10 to 90% non-condensing |
| <u>LED indication (flashing) plus buzzer</u> | |
| Yellow | +40°F and below |
| Green | from +140°F to +180°F |
| Red | +160°F and above |
| Auto switch off | After 60 minutes |
| Battery type | 9V IEC 6LF22 alkaline |
| Battery life | 300 hours minimum (continuous) |
| Dimensions | Case L 170mm (probe retracted) x W 52mm x D 24mm; Probe L 110mm |
| Weight | 140 grams with battery |



P250F \$160.00*

* Shipping / handling will be added to orders requiring special shipping (UPS / FedEx) or shipments going to foreign countries.

ORDER FORM

I wish to purchase ___ P250F thermistor thermometer(s).
(Minnesota state, county, and/or city sales taxes may apply.)

___ Payment enclosed: \$____. ____

___ Please invoice me at the address indicated.

___ Please charge my VISA / MasterCard.

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COMARK KM28B THERMOCOUPLE THERMOMETER WITH PROTECTIVE BOOT AND PROBE

- * Very fast temperature measurement
- * Designed to meet the U.S. Food Code
- * Large LCD and auto switch-off to save battery life
- * Water resistant and easily cleanable with membrane keypad
- * CRS/5 protective boot available
- * Accepts a wide range of K-type probes



| | |
|----------------------------|---------------------------------------|
| Sensor Type | Thermocouple K-type |
| Measurement Range, °F / °C | -40 to 1,000 -40 to 500 |
| Accuracy | ±2°F/1°C |
| Resolution | 0.1° to 374°F, 1° above |
| Operating range | 32°F to 122°F, 0°C to 50°C |
| Battery life | up to 300 hours with alkaline battery |

ATT65 PROBE for KM28B

| | |
|----------------------------|-------------------------------|
| Temperature range °F | -58 to +482°F (-50 to +250°C) |
| Response time in seconds** | 2.0 |
| Stem length in inches | 3.75 inches (95mm) |
| Stem diameter in inches | 1/16 inch (1.6mm) |

** The time constant is the time taken for the probe to reach 63% of the value of a temperature change. Multiply by 3 for the time taken to achieve 95% and by 5 for 99%.



KM28B and Probe \$165.00*

Coil cord can be purchased for this probe. Contact HITM.

* Shipping / handling will be added to orders requiring special shipping (UPS / FedEx) or shipments going to foreign countries.

ORDER FORM

I wish to purchase ___ KM28B thermocouple thermometer(s). (Minnesota state, county, and/or city sales taxes may apply.)

___ Payment enclosed: \$_____.

___ Please invoice me at the address indicated.

___ Please charge my VISA / MasterCard.

Card # _____

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COMARK C28 K TYPE THERMOCOUPLE THERMOMETER / ATT65 PROBE

- NSF Certified
- Permanent clock display
- Sub-miniature connector for use with wide range of type K probes
- Data hold function
- Easy to use keypad and large LCD display
- Auto switch-off
- Built-in protective boot
- Interactive cell-phone style menu for selection of scales
- Clock adjustment
- Countdown timer - can be stopped during countdown, uses include monitoring how long probe is inserted to obtain accurate reading or monitoring cooking and cooling times. Timer beeps to advise end of timed period.
- Selectable auto switch-off, with choice of time period before the instrument turns off - 3 minutes, 10 minutes or 30 minutes
- Two-year warranty



| | |
|---|-------------------------------------|
| Sensor Type | K type thermocouple |
| Measurement Range °C / °F | -200 to +600°C / -328°F to +1,112°F |
| Displayed Resolution: Above -100° / ≤ -100° | 0.1° / 1° |
| Instrument Accuracy at +73°F/+23°C | 0.1% ±0.2°C/0.4°F |
| Operating Temperature Range | -4°F to +122°F/-20°C to +50°C |
| Display | 4 digit, 12.5 mm LCD |
| Battery Life (continuous) | |

ATT65 PROBE for C28 (optional; also sold separately)

| | |
|----------------------------|-------------------------------|
| Temperature range °F | -58 to +482°F (-50 to +250°C) |
| Response time in seconds** | 2.0 |
| Stem length in inches | 3.75 inches (95mm) |
| Stem diameter in inches | 1/16 inch (1.6mm) |

** The time constant is the time taken for the probe to reach 63% of the value of a temperature change. Multiply by 3 for the time taken to achieve 95% and by 5 for 99%.



C28 without probe.....\$195.00

C28 with probe.....\$228.00

ATT65 probe only.....\$33.00*

Coil cord can be purchased for this probe. Contact HITM.

* Shipping / handling will be added to orders requiring special shipping (UPS / FedEx) or shipments going to foreign countries.

ORDER FORM

I wish to purchase ___ C28 thermocouple thermometer(s)
and ___ ATT65 probe (s)
(Minnesota state, county, and/or city sales taxes may apply.)

___ Payment enclosed: \$ _____.
___ Please invoice me at the address indicated.
___ Please charge my VISA / MasterCard.

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COMARK ATT65 PROBE

ATT65 PROBE

| | |
|----------------------------|-------------------------------|
| Temperature range °F | -58 to +482°F (-50 to +250°C) |
| Response time in seconds** | 2.0 |
| Stem length in inches | 3.75 inches (95mm) |
| Stem diameter in inches | 1/16 inch (1.6mm) |

** (The time constant is the time taken for the probe to reach 63% of the value of a temperature change. Multiply by 3 for the time taken to achieve 95% and by 5 for 99%.)



ATT65 probe\$33.00*

Coil cord can be purchased for this probe. Contact HITM.

* Shipping / handling will be added to orders requiring special shipping (UPS / FedEx) or shipments going to foreign countries.
\$4.00 shipping / handling charge for orders under \$35 within the U.S.

ORDER FORM

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(Minnesota state, county, and/or city sales taxes may apply.)

___ Payment enclosed: \$ _____.

___ Please invoice me at the address indicated.

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DIGI-SENSE (COLE PARMER) THERMOCOUPLE DUALLogR EW 91100-50

- Log up to 1,000 sets of readings in real time
- Transfer data to an infrared printer or computer via the optional infrared RS-232 adapter.
- Thermometer measures minimum, maximum, and differential readings using one or two probes. Manually store or automatically log up to 1,000 sets of readings in real time. Log interval is selectable from 1 second to 60 minutes.
- Certificate is included stating conformance to NIST monograph 175 revised to ITS-90. Thermometer is factory calibrated using NIST-traceable calibrators. Calibration values can be manually entered and stored for each thermocouple type at any temperature.
- Ergonomic design and large multi-data LCD.
- Fold out stand allows easy benchtop use.
- ABS/polycarbonate plastic case with sealed silicone rubber keypad is IP54 rated for splash- and dust-resistance.
- UL approved for intrinsic safety for use in Class 1; Groups A, B, C, and D; Division hazardous locations.



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|----------------------|---|
| Temp range | Type J: -328 to 1832°F (-200 to 1000°C); Type K: -418 to 2501°F (-250 to 1372°C); Type T: -418 to 752°F (-250 to 400°C); Type E: -418 to 1832°F (-250 to 1000°C); Type R: 32 to 3214°F (0 to 1768°C); Type S: 32 to 3214°F (0 to 1768°C); Type N: -418 to 2372° |
| Resolution | Below -150°C: 1°; between -150°C and 999.9°: 0.1°; Above 999.9°: 1° |
| Accuracy | Type J, K, T, E, and N: below -150°C (-238°F): ±0.25% of reading plus 1°C (2°F); Above -150(-238°F): ±0.1% of reading plus 0.4°C (0.7°F); Type R, S, and BL ±0.1% of reading plus 1°C (2°F) |
| Type | K, J, T, E, R, N, S |
| Display | three 4-digit displays; 0.4"H and 0.2"H; °F, °C, °R, or K |
| Power / Battery Life | 2 AA batteries (included) / approx. 650 hours (Use an AC adapter to conserve battery life during extended logging and printing operations.) |
| Dimensions | 3.3"W x 6.2"H x 1.2"D (84 mm W x 158 mm H x 30 mm D) |

DualLogR.....\$335.00*

* Shipping / handling will be added to orders requiring special shipping (UPS / FedEx) or shipments going to foreign countries.

ORDER FORM

I wish to purchase ___ DualLogR thermometer(s)
(Minnesota state, county, and/or city sales taxes may apply.)

___ Payment enclosed: \$_____.

___ Please invoice me at the address indicated.

___ Please charge my VISA / MasterCard.

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OMEGA HH41 ULTRA-HIGH-ACCURACY & RESOLUTION HANDHELD THERMISTOR THERMOMETER

- Ultra-High Accuracy, up to $\pm 0.015^{\circ}\text{C}$ ($\pm 0.027^{\circ}\text{F}$)
- Rugged, field tested unit that fits a wide variety of temperature measurement applications requiring ultra-high accuracy and high an economical price
- Includes NIST Traceable Calibration Certificate
- High Resolution, up to 0.01°F or $^{\circ}\text{C}$
- Display hold
- Hold Function, Auto Shutoff (10 minutes), Rate of Change Arrow Over / Under Range and Low Battery Indication



resolution at

Indicators,

| | |
|----------------------------|---|
| Repeatability | 0.002 to 0.01°C (-20 to 70°C); 0.004 to 0.02°C (-4 to 158°F) typical for one week at constant ambient temperature |
| Temperature Range | -20 to 130°C (-4 to 266°F) |
| Reading Rate | 2 per second |
| Display | 412 digit LCD |
| Power | 9 Vdc battery, alkaline (included), optional 110 Vac or 220 Vac adaptor |
| Battery Life | 20 hr, typical, alkaline batter |
| Battery Indicator | Displays flashing battery indicator when less than 1 hour of battery life remains |
| Temperature Unit Selection | $^{\circ}\text{F}/^{\circ}\text{C}$ selectable from front panel function button, or internal jumpers to enable $^{\circ}\text{F}$ or $^{\circ}\text{C}$ only |
| Shutoff Mode | Internal jumper selection for auto or manual shutoff mode; auto shutoff in 10 min with no function key entry |
| Operating Ambient | 10 to 40°C (50 to 104°F); 0 to 85% RH |
| RS-232 Communications | 9600 baud, no parity |
| Dimensions | 184.1 H x 83.8 W x 31.8 mm D (7.25 x 3.30 x 1.25 ") |
| Weight | 312 g (11 oz) |

Omega HH41 with ON-403-PP tubular thermistor probe.....\$750.00*

* Shipping / handling will be added to orders requiring special shipping (UPS / FedEx) or shipments going to foreign countries.

ORDER FORM

I wish to purchase ___ HH41 thermometer(s)
(Minnesota state, county, and/or city sales taxes may apply.)

___ Payment enclosed: \$ ____.

___ Please invoice me at the address indicated.

___ Please charge my VISA / MasterCard.

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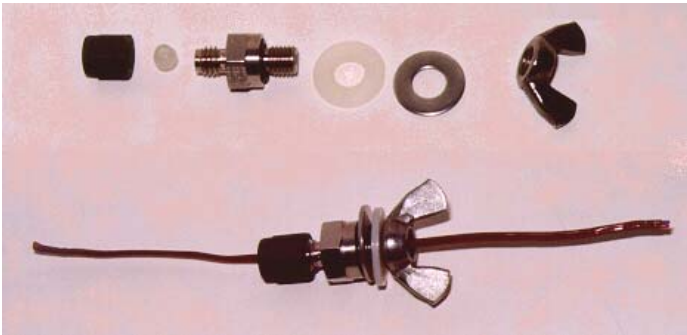
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VACUUM BAG THERMOCOUPLE AND RTD FEED-THROUGH



Use this reusable $\frac{1}{8}$ " stainless steel feed-through connector for cooking roasts and other packages of food in a vacuumed bag or pouch. It works perfectly for *sous vide*. The water- and vacuum-tight thermocouple feed-through comes with 1 each nylon and stainless steel washers, and 2 each Zytel and stainless steel ferrules.

USING THERMOCOUPLE FEED-THROUGHS FOR COOK-IN-THE BAG PRODUCTS

Preparing the Bag. In order to prepare a plastic bag for the feed-through, pick up the casing or pouch at the sealed end opposite the open end. As near the sealed end as practical, about 1 inch on the pouch and 2 inches from the staple in the casing, fold over the plastic and, with a standard $\frac{1}{4}$ -inch paper punch, punch a "half-moon" hole, and then a second added little bit so that when the bag is unfolded, the hole is just big enough to accept the threaded end of the vacuum feed-through fitting.

Vacuum Feed-Through Fitting. Get a feed-through fitting, stainless steel washer and wing nut. Put the threaded end of the fitting through the pouch / casing from the outside with the threads on the inside. Holding the fitting with one hand, use your other hand to put the washer on the threaded end inside the bag. Then, thread on the wing nut to hold the washer snug against the plastic. It is normally sufficient to only tighten the wing nut without holding the outside with a wrench. The small "O" ring on the fitting is not meant to be squashed, only firmly seated. Be sure that there is no folded or crimped plastic to interfere with the sealing. All components of this feed-through are stainless steel or food-grade quality materials.

Inserting the Thermocouple. This bag wall feed-through has been drilled to accept a $\frac{1}{8}$ -inch diameter thermocouple probe. Slide the nut from the feed-through onto the probe, then slide the ferrule onto the probe. Two ferrules have been supplied, a stainless steel one and a Zytel one. Use the one that works best for you. Then, you can slide the probe through the feed-through into the bag.

As an alternative to the probe, sometimes it is easier to simply position a 22-gauge thermocouple wire in the food. The same fitting can be used, just do not use the ferrule. Instead, wrap about 1 inch of soft rubber electrician's tape around the wire, about 1 foot from the end, so that it can form a small gasket in the outside end of the feed-through. Insert the wire up to the rubber tape, then tighten down the nut. The rubber tape will fill the hole in the feed-through, giving a vacuum-tight fitting. Actually, the $\frac{1}{8}$ -inch hole is large enough for two 24-gauge wires. This means that one can take two temperatures in the food if desired.

Inserting the Probe. Insert the probe through the feed-through into the food. Be sure that the tip of the probe (or tip of the wire) is in the geometric center / slowest heating point of the food. Tighten up on the nut to hold the probe in place in the feed-through. Note--only tighten the nut $\frac{3}{4}$ turn. (See the instructions in the fitting box.) The bag of food with the fitting should be the biggest / thickest / heaviest bag and be put in the center / slowest heating point in the cook tank so it is the slowest heating of all packages / bags.

After Cooking, Removing the Fitting . When through cooking it is possible to remove the fitting aseptically, so that there is no contamination of the food in the bag. First, be sure you are in a pathogen-free area. Put on gloves and wipe the outside of the bag with sanitizer. Loosen the nut and pull out the probe / wire. Then, since the fitting is in the end of the bag, you should be able to re-seal the bag between the fitting and the food. For a pouch, use a bar sealer. For a casing, use a tipper tie. Cut off the end with the fitting, remove the fitting and wash it. The fitting is ready to reuse.

FT-100.....\$37.50*

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I wish to purchase:

___ FT-100(s) feed-through(s)

(Minnesota state, county, and/or city sales taxes may apply.)

___ Payment enclosed: \$ ____.

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LAMINATED TEMPERATURE GUIDE

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