

CHECK-SET® THERMOMETER CALIBRATORS



Customer Focused Since 1916.

With Check-Set, you're not just checking thermometers, you're protecting your brand.

The Check-Set® Thermometer Calibrator Data Logger and the Check-Set® Thermometer Calibrator are built for today's food safety, industrial processing, and temperature-sensitive industries — where accuracy, compliance, and traceability are non-negotiable.

The Check-Set is the perfect temperature reference device for:

- Plant quality assurance
- Process control
- Food safety
- Instrument calibration and service
- HACCP compliance (Hazard Analysis Critical Control Points)

The Check-Set is easy to use, reliable, accurate and compatible with a wide range of:

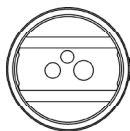
- Dial and digital thermometers
- Filled system bulbs
- Electronic temperature sensors

Unlike the “ice water and boiling pot” method, Check-Set delivers:

- Repeatable accuracy every time
- No setup mess, no guesswork
- Consistency your auditors can trust

EVERYDAY BENEFITS

- Faster verification = higher productivity
- Easy-to-use, portable design
- Peace of mind with NIST certification
- Greater confidence in your food safety and quality programs



THREE HOLE REMOVABLE WELL WITH RECALIBRATION FEATURE

Recalibrate their thermometer** by hand-turning or using our recalibration wrench accessory during the verification process.



DATA LOGGER FEATURES

- Easy to use 2.8" touchscreen
- Multiple input devices (mouse, keyboard, barcode scanner)
- Export data to .csv file
- Secure user profiles and permissions
- Recertification reminders with software updates

BOTH CHECK-SET FEATURES

- NIST-traceable Certificate of Calibration
- Custom set points available
- High accuracy $\pm 0.2^{\circ}\text{F}$ (0.1°C) at critical control points
- Can test most brands of thermometers including stems as short as 3.5" and with the following diameters: 0.125", 0.150", and 0.187".
- Portable with unique serial number
- Standard well included (Additional wells sold separately)
- Thermometer recalibration for thermometers with recalibration nut
- Product Warranty

CHECK-SET® THERMOMETER CALIBRATORS

CHECK-SET MODEL GUIDE AND SPECIFICATIONS



MODEL	Check-Set® Calibrator Data Logger	Check-Set® Calibrator
TEMPERATURE SETPOINT(S)	32° (0°), 40° (4.4°), 160° (71.1°), and 212°F (100°C)	32° (0°) and 212°F (100°C) OR 40° (4.4°) and 160° (71.1°)
FITS PROBE DIAMETERS	0.125", 0.150", and 0.187"	0.125", 0.150", and 0.187"
STABILITY	±0.03°F (0.02°C)	±0.03°F (0.02°C)
LIST PRICE	\$2,000	\$1,200

GENERAL

Accuracy: ±0.2°F (0.1°C)

Power: 115 volts, 50/60 Hz, 1.5 amps

Dimensions (L x W x H Inches): 8-3/4 x 8-7/8 x 4-1/4

Weight: Calibrator: 9 lbs. Data Logger: 9.5 lbs.

Minimum Insertion Depth: 3.5"

COMMON INDUSTRY SET POINTS

40°F (4.4°C) - Cold food holding

140°F (60°C) - Hot food holding

150°F (65.6°C) - CIP return lines

160-175°F (71.1-79.4°C) - E. Coli & Pasteurization safety ranges

212°F (100°C) - Boiling

CALIBRATION TEMPERATURES

Both Check-Set Calibrators verify the calibration of your temperature sensing devices at multiple temperatures. Their accuracy allows you to validate your temperature measuring devices at temperatures specific to your application.



STAY CALIBRATED YEAR AFTER YEAR

We offer an annual factory recertification service.

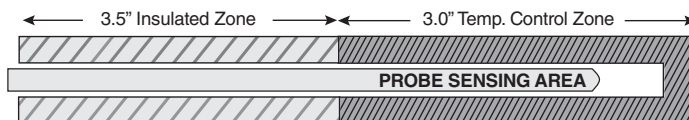
READY-TO-USE TIMES

Users often keep the Check-Set units on all day, so they're ready for use on demand. Typical ready-to-use times from ambient:

Calibration Temperature	Ready to Use Time	Stability
32°F	13 minutes	+/-0.03°F (0.02°C) for 20 Minutes
212°F	10 minutes	+/-0.03°F (0.02°C) for 10 Minutes

STEM LENGTH COMPATIBILITY

For best results, the sensing area of the probe must be inserted completely into the Temperature Control Zone. The minimum immersion depth is dependent on the thermometer type. Check the manufacturer's user manual of your thermometer for the correct immersion length.



The Check Set Calibrators can test any brand of thermometer including stems as short as 3.5" and with the following diameters: 0.125", 0.150" and 0.187"

