

100mm

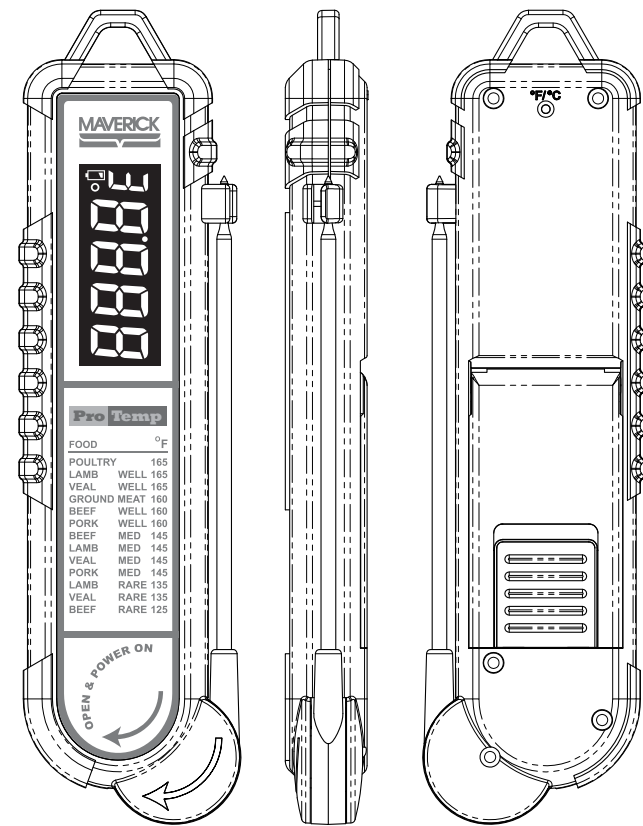
100mm

MAVERICK®

MAVERICK
Pro Temp

MODEL # PT-100

Professional Thermometer



210mm

MAVERICK

Pro Temp

MODEL # PT-100
Professional Thermometer

Features and Specifications

Thermocouple Probe	: -40°C to 230°C (-40°F to 450°F)
Accuracy	: Below -18°C (0°F) :+/-4F From -18°C -100°C (0°F to 212°F) :+/- 2°F Above 100°C (212°F) :+/-4°F
Ambient Operating Range	: 32°F to 122°F (0°C to 50°C)
Elevated Operating Range	: 1 Minute @ 160F (71C) ambient air
Thermocouple Sensor	: Type K Chromel Alumel, ungrounded
Thermal Time Constant	: (TTC=63.2%) in liquid : 1 second
Response Time	: (90%=TTC*2.3 in liquid 2.3 seconds
LCD Display Size	: Visable Area: 1 3.8" x 7/8"
Probe Dimensions	Length : 110 mm Dia : 3.5mm

OPERATIONAL

Repeatability	: Below -18°C (0°F) ±4°F From -18°C to 100°C (0°F to 212°F) ±2°F above 100°C (212°F) ±4°F
Ambient Operating Range	: 0°C to 50°C (32°F to 122°F), 1 min @71°C (160°F)
Relative Humidity	: 90% (=5%) RH non-condensing @ 30°C (86°F)
Storage Temperature	: - 20°C to 60°C (-4°F to 140°F)
Weight	: 4.3 ozs
Power	: Three AAA Batteries
Max Dimensions	: Ht : 7.5 inches (190mm) Width : 2.1 inches (52mm) Thickness : 10.77 inches (19.5mm)
Battery Life	: approx 10hrs continous usage
Blacklight LED	: white
LCD type	: Reverse LCD
Standards and Certifications	: IP44 Sealing , hand washable, splash proof, non-submersible. All other certifications to be added. NSF Listed with logo

OPERATIONAL

POWER: To turn unit on simply open the probe to the extended position and the LCD will illuminate.

SHUT OFF: The unit will shut off when the probe is returned to the closed position.

AUTO SHUT OFF: To save battery life the unit will automatically shut off after three minutes if there is no change in temperature. In order to reset the unit simply close and reopen the probe.

FARENHEIT AND CELCIUS SCALES

On the back of the unit there is a opening below the icon °F/°C. Using a pen tip or smaller probe press once and the unit will switch from °F to °C. The unit will remain in the °F or °C mode until switched back. When batteries are replaced it will return to the default mode of F.

NORMAL TEMPERATURE MODE:

When the unit probe is extended it will show the Normal temperature in the room. The thermometer is constantly reading and updating the temperature in real time. Current temperature will be displayed on the LCD.

To destroy harmful bacteria like Salmonella and E Coli the USDA recommends the following minimum internal temperatures:

(Beef, Veal, Lamb Steaks & Roasts and Fish) to be 145 °F
(Egg Dishes, Pork and Ground Beef, Veal & Lamb) to be 160 °F
(Turkey, Chicken & Duck Whole, Pieces & Ground) to be 165 °F

CLEANING AND CARE INSTRUCTIONS:

CLEANING:

The PT-100 ProTemp thermometer is dust proof and splash proof to IP44 standards as stated in the specification. Use a damp sponge or cloth to clean the unit and probe. You may also dip the cloth or sponge in warm soapy water to help remove surface deposits and prevent them from becoming hard or sticky on the unit.

Cautions:

Do not use solvent based cleaners or methylated spirits.
Do not submerse the thermometer in liquid.
Do not place in a dishwasher.
Not Intended for Use by Persons ages 12 and Under

Warning:

Thoroughly clean thermometer after each use to avoid cross contamination. When measuring high temperature items personal protection such as gloves should be used.

DO NOT ATTEMPT TO RECALIBRATE THE UNIT.

CHANGING THE BATTERIES

On the back of the unit is a slide lock that opens the battery compartment. The unit uses 3AAA batteries. Do not mix old and new batteries.

MANUFACTURER'S CERTIFICATE OF CALIBRATION

This is to certify that instrument referenced below fully meets the manufacturer's published specifications and that calibration was accomplished using generally accepted standards which are traceable to NIST.

Date of calibration : _____

Model Number: PT-100

Instrument Serial # : _____

Reference Instrument: _____

Ambient Temperature: 73°F +/- 9°F

Ambient Humidity: 50% +/- 10%

Test Temperature	Probe Reading
+32 °F (0°C)	_____ °F
+212 °F (100°C)	_____ °F

PLEASE NOTE: Performing recalibration voids all warranties regarding calibration and traceability to NIST.
Maverick assumes no responsibility for the accuracy of products calibrated by the customer.

MAVERICK LIMITED 1 YEAR WARRANTY

Maverick Industries Inc. warrants this product to be free of defects in parts, materials and workmanship for a period of 1 year, from date of purchase. Should any repairs or servicing under this warranty be required, contact Maverick Customer Service by mail or phone for instructions on how to pack and ship the product to Maverick's National Service Center located as follows:

Maverick Customer Service
94 Mayfield Ave.
Edison NJ 08837

Telephone: (732) 417-9666

Hours: Weekdays 8:30 AM- 4:30 PM

Do not send any parts or product to Maverick without calling and obtaining a Return Authorization Number and instructions.

This warranty is VOID if instructions for use are not followed; for accidental damage; for commercial use; for damage incurred while in transit; or if the scale has been tampered with.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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