

# SAVE \$\$

- Fast Payback
- Great Investment



## Use Tel-Tru Check-Set™ thermometer calibrators!



140°F Accuracy  $\pm 0.2^\circ\text{F}$   
Traceable to NIST standards

### TEL-TRU CHECK-SET™ 140 THERMOMETER CALIBRATOR\*

The Check-Set 140 is fast, is easy to use, and allows verification of thermometer accuracy at 140°F.

- Approved by TRIARC RESTAURANT GROUP for use in Arby's Restaurants.
- Currently used in hundreds of Arby's stores.
- Use the Check-Set 140 thermometer calibrator, as part of your **HACCP** program, to verify meat cooking thermometer accuracy at 140°F... **ARBY'S CRITICAL CONTROL POINT!**
- Built-in holder for calibration nut.

### RELIABLE ACCURACY:

- Accuracy  $\pm 0.2^\circ\text{F}$
- Certified traceable to NIST (National Institute of Standards & Testing)
- Built-in circuitry warns if unit is more than 1°F out of calibration
- Optional factory re-certification and maintenance program with warranty renewal available

### Accurate Thermometers Save \$\$\*

Calculate your savings:

Savings =

Fill in info =

1. **Beef cooking yields improved 2% to 5%**  
Operators reported less beef shrinkage from over cooking

<input type="text"/>	X	<input type="text"/>	=	<input type="text"/>	X	<input type="text"/>	=	<input type="text"/>
lbs of beef used/year		Assume 3% savings		lbs saved		Cost of beef/lb		\$\$ Savings improved yield

2. **Improved productivity** - Additional hours become available for other tasks  
Operators report saving 5 to 15 minutes per day per thermometer calibration cycle

<input type="text"/>	X	360 days	=	<input type="text"/>	X	<input type="text"/>	=	<input type="text"/>
Assume minutes saved/day				Additional hrs available		Hourly rate		\$\$ Savings in productivity

3. **Thermometer savings** - Due to less breakage and more careful handling  
Operators report using 6 to 24 less thermometers per year

<input type="text"/>	X	<input type="text"/>	=	<input type="text"/>
Assume thermometers saved		Thermometer cost		\$\$ Thermometer savings

Total savings per year

Calculate the payback on your Check-Set Investment

** <input type="text"/>	/	<input type="text"/>	=	<input type="text"/>	X12	<input type="text"/>
Special Arby's net price (with promo code)		Total savings per year		Payback years		Payback months

\* Based on a study of Arby's store operators

NO MORE  
ICE WATER!



**Buy online at [www.teltru.com/arbys.asp](http://www.teltru.com/arbys.asp)**

Use promo code **CSAR13** for special Arby's price on Check-Set 140 Thermometer Calibrator

\*\* price subject to change

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\*Unique product design and application - U.S. Patents  
#6,170,983 and 5,678,923

# TEL-TRU DIAL TYPE BIMETAL MEAT ROASTING THERMOMETERS

## GENERAL THERMOMETER INFORMATION

### For models used in Arby's Stores (BT275R, MT39R)

- Accuracy is  $\pm 1\%$  full span per ASMA B40.3 Grade A.
- Over temperature limits - up to 250°F, 100%
- All Stainless Steel Construction
- For accurate reading, thermometer must be immersed PAST GROOVE on lower portion of stem.

NOTE: These are OVEN SAFE thermometers, NSF (National Sanitation Foundation) approved with a glass lens and a pressure relief ring feature designed to prevent pressure build-up in the thermometer head while cooking in the oven.

**CAUTION:** Any severe shock to thermometer, dropping, bending of stem or head, etc., can possibly impair its accuracy.

## CALIBRATION OF THERMOMETERS

### TEL-TRU RECOMMENDATION FOR ARBY'S STORES:

#### \*BEST WAY TO CALIBRATE DIAL THERMOMETERS

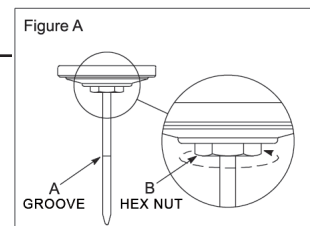
- Use a Tel-Tru Check-Set 140 Thermometer Calibrator.
- An accurate and stable constant temperature source.
- Calibration Verification Procedure:
  1. Insert thermometer probe into the appropriate opening in the front panel of calibrator.
  2. Allow thermometer to remain in the opening until temperature indicator pointer or digital readout stabilizes.
  3. Compare thermometer reading to the "Set" point of the Check-Set calibrator.
  4. Make any calibration adjustments to the thermometer per the manufacturer's calibration instructions.
- 140°F is "done" temperature for Arby's roast beef cooking.
- You are checking thermometer accuracy at your critical point.

### GENERAL CALIBRATING INSTRUCTIONS

1. A master thermometer with a high degree of accuracy should be used for calibrating.
2. Place thermometer to be calibrated alongside a master thermometer. Immerse both into an agitated liquid of a stable and known temperature for at least 3 minutes. Compare temperatures.

IMPORTANT: For accurate reading, thermometer must be immersed PAST GROOVE (A) on lower portion of stem as shown in Figure A. Master thermometer should also be immersed to same depth.

NOTE: "Recal" models have a threadless friction hex nut and calibration can be reset by carefully holding the thermometer head and turning hex nut (B) with a wrench as shown in figure A.



### ICE WATER METHOD

Ice water must be made properly for accuracy and calibration checks at 32°F:

- Fill a cup with crushed ice – DO NOT add water
- Use for checking only when enough ice has melted so that your cup is filled with ½ ice and ½ water.
- If you add water to the ice or let the ice fully melt, the water in the cup will be warmer than 32°F.

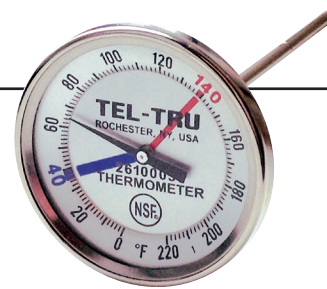
### WARNING - ALTERNATIVE CALIBRATION METHOD:

Tel-Tru does NOT recommend use of a pot of hot water as a temperature source for thermometer calibration.

- Not a constant and stable temperature even over a short period of time.
- Not traceable or certified to NIST (National Institute of Standards and Testing).
- No way to assure "master" thermometer is accurate.
- Inconsistency of temperature and method makes staff training difficult and results unreliable

### ARBY'S ROASTING INSTRUCTIONS

See Arby's Standard Operating Procedures



Made in USA



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