Temperature Probe calibration made simple

KLIPSpringer
Compliance with confidence

LAZAPORT4™
1. The quality assurance issues

The demands of compliance and auditing require food processors to check the accuracy of thermometers and probes in an increasingly frequent basis: monthly, weekly or even daily. Test caps only check the electronics in the thermometer. Accuracy drift usually occurs in the probe but the traditional method of calibrating using ice and boiling water has a number of significant drawbacks:

<table>
<thead>
<tr>
<th>Crushed Ice</th>
<th>Boiling water</th>
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<td>Used to ensure ice is readily available.</td>
<td>Continuously chasing falling temperatures.</td>
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<tr>
<td>Time consuming preparation.</td>
<td>Potential for scalds and burns.</td>
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<tr>
<td>Irregular consistency of final blend.</td>
<td>Potential for electric shocks.</td>
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| Length of time at which ice blend can remain at a stable temperature.      | Boiling point can vary slightly, depending on location and atmospheric pressure.

2. The calibration solution

The core benefits

- Verifies thermometer and probe together.
- No preparation time delays.
- Accurate and stable (±0.3°C).
- Facilities regular accuracy verification.
- Optional UKAS certification.
- Provides full traceability.
- Visual reference temperatures.
- Promotes awareness in monitoring.
- Compact and easily transported.

LazaPort calibrators significantly increase the speed and accuracy of your testing procedures, saving time, money and helping you meet your compliance requirements.

LazaPort is available in 10 models to accommodate various sizes of penetration and between-pack probes. Select between 0° to 100°C or -18° to 100°C.

For more details contact the Technical Sales team:

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Suppliers of LazaPort calibrators.
For more details about our LazaPort calibrator range contact the Technical Sales team:
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