Focus on Technical & QA

In this edition
- Spill Kits and Stations
- Chopping Boards
- Tuffx® Tags
- IRTLC750i Thermometer
- LazaPort4 Calibrator
Spill Control Kits & Stations

31%* of allergen incidents lead to a product recall. How well prepared are you to handle spills on site? Having the right equipment available following a spillage helps your organisation manage an incident swiftly and safely, reducing the risk of contamination.

*Data provided by FSA January 2017 Analysis of Incidents.

BRC8 ref 4.11.6
Procedures shall be established to ensure the effective management of allergenic materials to prevent cross-contamination (cross contact) of products not containing the allergen. E.g. Use of identified, dedicated equipment and utensils for processing.
Minimise downtime and the impact of production spillages

Ensure your spillage kit is always highly visible and where it should be when you need it, with dedicated shadow board stations.

Glass breakage kit
All you need to deal with a glass breakage incident swiftly and effectively in one ready-to-use kit.

Allergen spillage kit
Three carefully selected cleaning kits designed specifically for dealing with solid, liquid and powder spills.

Bio-hazard spillage kit
Make sure you are adequately equipped for a bio-hazard event arising on site. A simple and portable spillage kit for efficiently dealing with any bodily fluids.

Hazardous material spillage kit
Designed to handle small spills of hazardous chemicals (both acids and alkalis), effectively reducing or removing any associated health and safety risks.

Find out more at: www.klipspringer.com/spill-control or call our experienced customer service team on 01473 461800

Refills available for all kits.
Custom engraved chopping boards

Improve your efficiency and product consistency by using our custom chopping boards engraved with your preferred scale or measuring guide and instructions.
How custom cutting boards deliver real benefits

Streamline quality control procedures
Checking products against size, diameter, length or width improves quality control. Custom engraved QC boards ensure QC is quicker, simpler and more accurate.

Ensure consistency
Custom cutting boards improve manual cutting procedures providing accurate and reliable guides; helping deliver consistent results.

Reduce rejects
Improve ‘right first time’ performance and reduce product rejects by using accurate cutting guides.

 Improve efficiency
Increase throughput and efficiency by reducing processing and re-work time.

Make instructions visual
Reduce the risk of non-conformance by using visual communication cutting boards. Especially useful for staff with English as a second language.

Reduce equipment shrinkages
Personalise your cutting boards with department names or serial numbers to minimise missing or stolen boards.

<table>
<thead>
<tr>
<th>Code</th>
<th>Size</th>
<th>Description</th>
<th>Material</th>
<th>Available Colours</th>
</tr>
</thead>
<tbody>
<tr>
<td>P9312</td>
<td>305 x 229 x 12 mm</td>
<td>Heavy duty</td>
<td>HDPE</td>
<td>WT, BL, RD, YL, GN</td>
</tr>
<tr>
<td>P9412</td>
<td>457 x 305 x 12 mm</td>
<td>Heavy duty</td>
<td>HDPE</td>
<td>WT, BL, RD, YL, GN</td>
</tr>
<tr>
<td>P9420</td>
<td>457 x 305 x 20 mm</td>
<td>Heavy duty</td>
<td>HDPE</td>
<td>WT, BL, RD, YL, GN</td>
</tr>
<tr>
<td>P9612</td>
<td>610 x 440 x 12 mm</td>
<td>Heavy duty</td>
<td>HDPE</td>
<td>WT, BL, RD, YL, GN</td>
</tr>
<tr>
<td>P9620</td>
<td>610 x 440 x 20 mm</td>
<td>Heavy duty</td>
<td>HDPE</td>
<td>WT, BL, RD, YL, GN</td>
</tr>
</tbody>
</table>

Food Contact Approved

Find out more at: www.klipspringer.com/custom-cutting-boards
or call our experienced customer service team on 01473 461800
Identification Tags & Ties

Correct management control of products is mandatory in all food production environments. Our Tuffx® tags and ties are suitable, even in the harshest on-site conditions - wet, dry, ambient and sub-zero temperatures.

BRC 6.2 (Fundamental):
The management controls of product labelling activities shall ensure that products will be correctly labelled and coded.
TuffX® identification tags

For long term and re-usable attachment and identification; these food contact safe tags can be used in all production facility areas.

Applications include
- Food, water, waste pipes and allergen segregation.
- Store and security checking.
- Moveable equipment tagging.
- Wire & cable colour coding.
- Machine Isolation details.
- Drum & pallet / container tracing.
- Plant & sampling labelling.

Compatible with Klipspringer’s indelible marking service

Find out more at: www.klipspringer.com/tuffx-tags
or call our experienced customer service team on 01473 461800

Why choose TuffX® tags
- Available in detectable and non-detectable material.
- Adjustable to accommodate up to 70mm diameter.
- Extremely strong and flexible.
- Accept all types of marking inks.
- Washable and reusable.
- Suitable for using in wet environments.

Product code: E2824
Size: 80 x 285 mm
Material: Rubber Type Polyurethane
Available colours: WT BL RD YL GN BK OR PU

Product code: E8824 (Detectable)
Size: 80 x 285 mm
Material: Metal Detectable Rubber Type Polyurethane
Available colours: BL RD YL GN
Infrared Thermometers

Infrared thermometers are designed to meet your precise monitoring needs. From slaughter or harvest to prep, cook and cool, deep freeze through storage and distribution and in-coming goods inspection, our hand-held thermometers support your compliance requirements.

BRC8 ref 6.1.
Process monitoring, such as temperature, time, pressure and chemical properties, shall be implemented, adequately controlled and recorded to ensure that product is produced within the required process specification.
IRTLC750i
Dual Thermometer -
Infrared and
Folding Probe

- Featuring both infrared and folding probe, the IRTLC750i is ideal for impenetrable surfaces too.
- With an IP65 rating these are effective even in wet production areas.
- Reversible display for those difficult to reach surfaces.
- Backlit display for dark environments.

<table>
<thead>
<tr>
<th>Product code</th>
<th>IRTLC750i</th>
</tr>
</thead>
<tbody>
<tr>
<td>Range</td>
<td>-50°C...+250°C</td>
</tr>
<tr>
<td>Accuracy - probe</td>
<td>±0.5°C (-30°C...+99.9°C) ±1.0°C (+100°C or 1% range)</td>
</tr>
<tr>
<td>Accuracy - infrared</td>
<td>±4°C (-50°C...-30°C) ±2.5°C (-30°C...-18°C) ±1.5°C (-18°C...-1.0°C) ±1.0°C (0°C...+65.0°C) ±2.0°C (+65°C...+250°C)</td>
</tr>
<tr>
<td>Resolution</td>
<td>0.1°C</td>
</tr>
<tr>
<td>Emissivity</td>
<td>0.95 adjustable</td>
</tr>
<tr>
<td>Distance: spot optics</td>
<td>8:1</td>
</tr>
<tr>
<td>Protection</td>
<td>IP65</td>
</tr>
<tr>
<td>Battery power</td>
<td>2 x AAA micro</td>
</tr>
<tr>
<td>Dimensions</td>
<td>170 x 44 x 23mm</td>
</tr>
<tr>
<td>Probe dimensions</td>
<td>100xØ3.0 to 2.34mm</td>
</tr>
<tr>
<td>Warranty</td>
<td>1 year</td>
</tr>
<tr>
<td>Certification</td>
<td>Conformity certificate inc. (UKAS certification available on request.)</td>
</tr>
</tbody>
</table>

Find out more at: www.klipspringer.com/irtlc750i
or call our experienced customer service team on 01473 461800
LazaPort4 eliminates the traditional method of calibrating using ice and boiling water. The LazaPort4 significantly increases the speed and accuracy of testing procedures, saving time, money and helping meet your compliance requirements.

**BRC 6.4.3**
Reference measuring equipment shall be calibrated and traceable to a recognised national or international standard and records maintained. The uncertainty of calibration shall be considered when equipment is used to assess critical limits.
Save time and money!

The demands of compliance and auditing require food processors to check the accuracy of thermometers and probes on an increasingly frequent basis – monthly, weekly or even daily.

The LazaPort4 will increase the speed and accuracy of your calibration procedures.

A heat source calibration able to verify for up to 4 thermometers and probes simultaneously to 2 temperature points in a stable environment.

An optional UKAS certificate provides full traceability to national standards.

<table>
<thead>
<tr>
<th>Product code</th>
<th>ECMP4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Accuracy</td>
<td>±0.3°C Uniformity</td>
</tr>
<tr>
<td>Port temps.</td>
<td>2@ 0.0°C, 2@ 100.0°C or 2@ -18.0°C, 2@ 100.0°C</td>
</tr>
<tr>
<td>Power</td>
<td>240v AC, 50 Hz (standard 3 pin socket)</td>
</tr>
<tr>
<td>Dimensions</td>
<td>290 x 270 x 240 mm</td>
</tr>
<tr>
<td>Weight</td>
<td>5.7kg</td>
</tr>
<tr>
<td>Certification</td>
<td>Traceable certificate, UKAS option available</td>
</tr>
<tr>
<td>Port size</td>
<td>1.5...4.7 mm</td>
</tr>
<tr>
<td>Warranty</td>
<td>1 year</td>
</tr>
</tbody>
</table>

Find out more at: www.klipspringer.com/lazaport4
or call our experienced customer service team on 01473 461800
Instrumentation
Shadow Boards and Visual Management
Hygiene Brushware
Squeegees and Scourers
Production Tools and Utensils
Metal and X-ray Detectable Products
Handling and Storage Containers
Spill Control
Cleaning Equipment
Specialist Food PPE
Facilities Management

Contact our team:
01473 461 800  |  sales@klipspringer.com

More details and prices are available online:
www.klipspringer.com

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