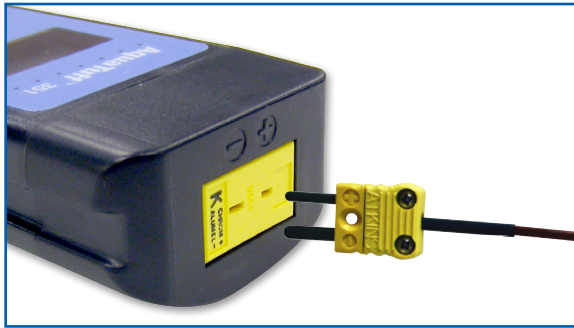


52048-K - Thermocouple Solid Simulator

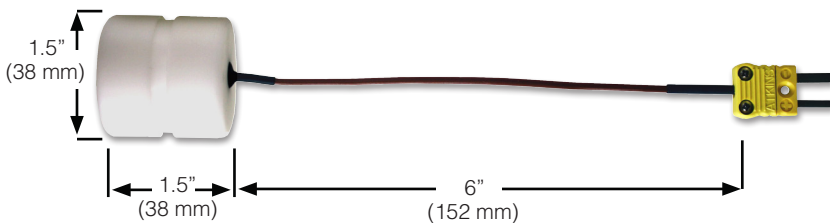
The Thermocouple Solid Simulator does not measure air temperature, it takes on refrigeration temperature as food does and further supports your food safety program. This unique product is thermocouple based and made of FDA approved material. It simulates food product temperature in changing ambient conditions of any refrigerator, freezer, walk-in or delivery truck. The Thermocouple Solid Simulator is 1.5" x 1.5" (38 mm x 38 mm) in diameter and measures temperatures from -40° to 180°F (-40° to 82°C). The temperature of the Solid Simulator will display immediately when plugged into any Type K Thermocouple Instrument.



Measure Food Temperature Instantly!



Walk In...And Plug In!
See Reverse Side for Test Results

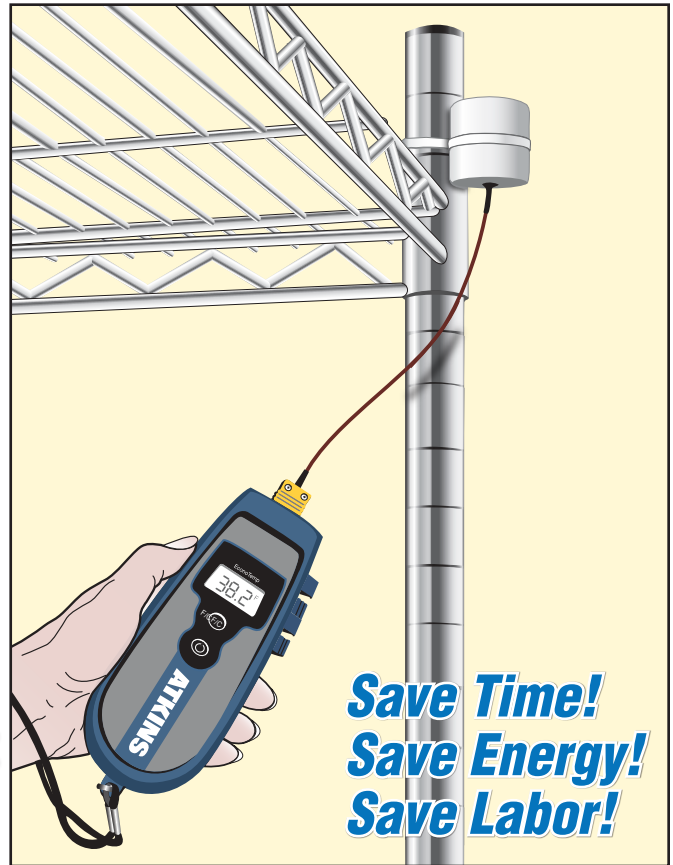


Specifications

- Temperature Range: -40° to 180°F (-40° to 82°C)
- 1.5" x 1.5" dia. (38 mm x 38 mm)
- FDA approved material
- Cord Length: 6" (152 mm)
- Flexible cable with PTFE jacket
- Weight: 2.5 oz. (71 g)
- 12" cable tie included for mounting
- Patent Pending
- 1 year warranty

Packaging

- Individual Package Weight: 3.5 oz.
- Package Dimensions: 6" x 1.5" x 10" (152 mm x 38 mm x 254 mm)
- Package Cube: .05
- Units per package (1)



**Save Time!
Save Energy!
Save Labor!**

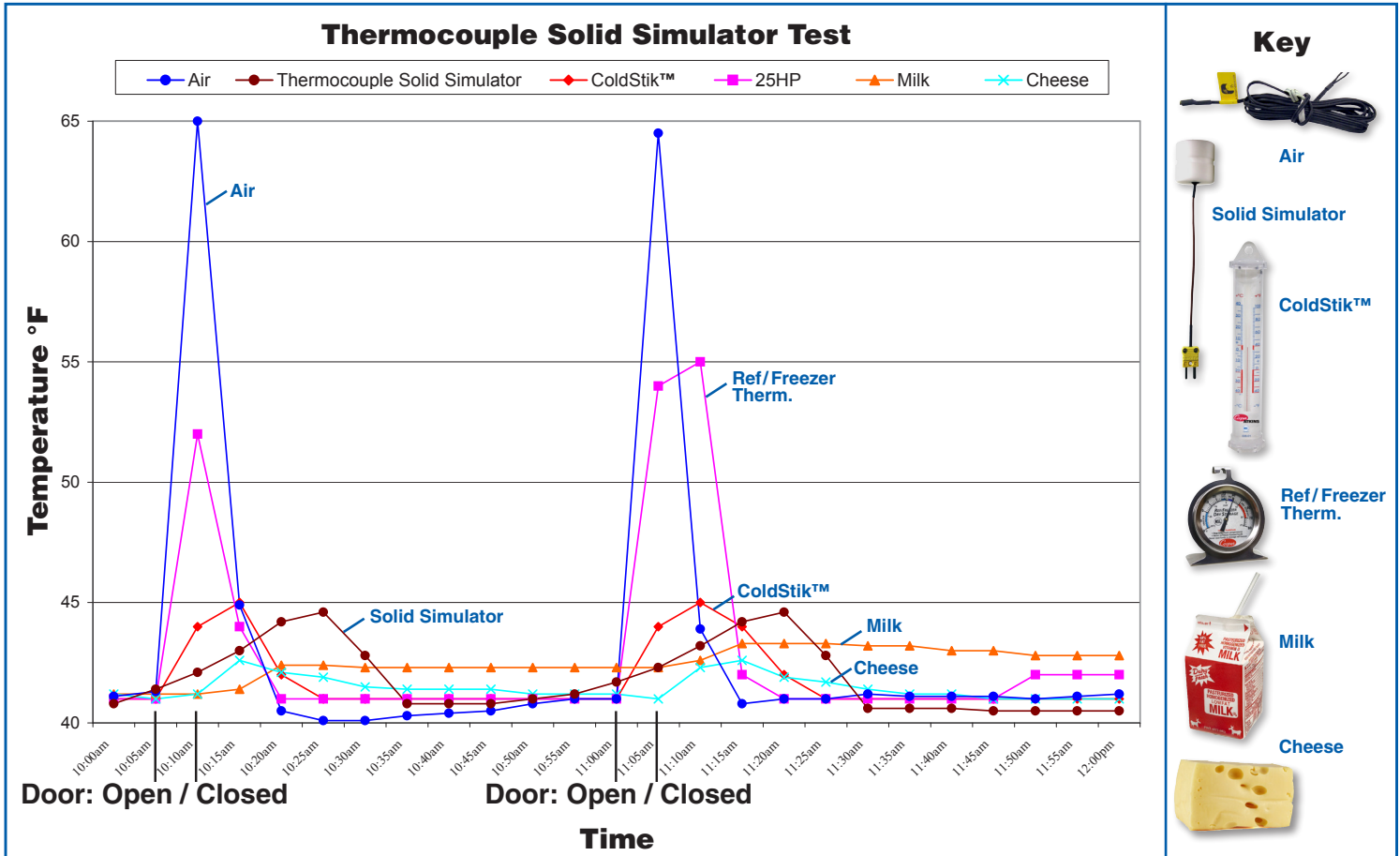


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Thermocouple Solid Simulator Test

The Thermocouple Solid Simulator, 336 ColdStik™ Product Simulator, 25HP Refrigerator / Freezer Thermometer, 2033 Air Probe, (8 oz.) carton of milk and (8 oz.) block of cheese were placed in an environmental chamber and monitored for two hours. Once the thermometers and probes were allowed to stabilize at 41°F, the chamber door was left open for 5 minutes, then shut for an hour, and the process was then repeated. The temperatures were recorded every five minutes. The chart below shows the thermometer temperatures compared to the temperatures of the food product in the changing ambient conditions of the chamber.



When the chamber door was left open for 5 minutes, the air temperature rose 20+ degrees, while the Thermocouple Solid Simulator temperature remained stable within 5° of the food products.

Temperature Results:

| Time | Air | Solid Simulator | ColdStik™ | 25HP | Milk | Cheese |
|---------|-----|-----------------|-----------|------|------|--------|
| 10:00am | 41 | 41 | 41 | 41 | 41 | 41 |
| 10:05am | 41 | 41 | 41 | 41 | 41 | 41 |
| 10:10am | 65 | 42 | 44 | 52 | 41 | 41 |
| 10:15am | 45 | 43 | 45 | 44 | 41 | 43 |
| 10:20am | 41 | 44 | 42 | 41 | 42 | 42 |
| 10:25am | 40 | 45 | 41 | 41 | 42 | 42 |
| 10:30am | 40 | 43 | 41 | 41 | 42 | 42 |
| 10:35am | 40 | 41 | 41 | 41 | 42 | 41 |
| 10:40am | 40 | 41 | 41 | 41 | 42 | 41 |
| 10:45am | 41 | 41 | 41 | 41 | 42 | 41 |
| 10:50am | 41 | 41 | 41 | 41 | 42 | 41 |
| 10:55am | 41 | 41 | 41 | 41 | 42 | 41 |

| Time | Air | Solid Simulator | ColdStik™ | 25HP | Milk | Cheese |
|---------|-----|-----------------|-----------|------|------|--------|
| 11:00am | 41 | 42 | 41 | 41 | 42 | 41 |
| 11:05am | 65 | 42 | 44 | 54 | 42 | 41 |
| 11:10am | 44 | 43 | 45 | 55 | 43 | 42 |
| 11:15am | 41 | 44 | 44 | 42 | 43 | 43 |
| 11:20am | 41 | 45 | 42 | 41 | 43 | 42 |
| 11:25am | 41 | 43 | 41 | 41 | 43 | 42 |
| 11:30am | 41 | 41 | 41 | 41 | 43 | 41 |
| 11:35am | 41 | 41 | 41 | 41 | 43 | 41 |
| 11:40am | 41 | 41 | 41 | 41 | 43 | 41 |
| 11:45am | 41 | 41 | 41 | 41 | 43 | 41 |
| 11:50am | 41 | 41 | 41 | 42 | 43 | 41 |
| 11:55am | 41 | 41 | 41 | 42 | 43 | 41 |
| 12:00pm | 41 | 41 | 41 | 42 | 43 | 41 |



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