

Smokehouse Temperature Sensors



The smokehouse temperature sensors were designed in tandem with operators involved in food manufacturing. The stainless steel sheath and teflon coated components are ideal for resiliency and easy sanitization.

- ◆ Rugged sealed construction
- ◆ Ideal for food industry
- ◆ Cost effective

Technical Data

Wire: 22 AWG, teflon/teflon

Lead length: see ordering data

Handle: teflon on meat probe version only

Sheath material: 316 stainless steel

Probe diameter:

- wet/dry: 1/4"
- meat probe: 3/16"

Probe length:

- wet/dry: 8"
- meat probe: 4¹/₄", pointed tip

Compression fitting:

- wet/dry: 1/4" NPT
- meat probe: none

Sensor type: Pt100 RTD (single or duplex), Thermocouple J calibration

Accuracy:

- Pt100: +/- 0.3°C, DIN EN 60751 (according to IEC 751)
- J calibration: standard limits of error

Operating temperature: -50...170°C

Termination connection type:

- Pt100: tails c/w ferrules
- J calibration: tails c/w bare ends

ENERCORP instruments ltd

25 Shorncliffe Road, Toronto, ON, M9B3S4, Canada
Tel: 416-231-5335, Toll free: 1-800-363-7267

Industry Usage
Food processing

Ordering Data

TS- ()- (sensor type)- (sensor value)- (D = duplex)- (duplex only)- (lead length)
WD = wet/ dry R = RTD 100 = 100 ohms 3 = 3 wire 240 = 240"
MP = meat probe TC = thermocouple J = calibration J

ie. TS-MP-R-100-240: meat probe Pt100 RTD temperature sensor with 240" long leads

ie. TS-MP-R-100-D-3-120: meat probe Pt100 RTD temperature sensor, 3 wire duplex with 120" long leads