

# Product Specifications

## Heat/Cool Automated Cooking and Cool Down Thermometer

<b>Measurement Range</b>	32°F to 338°F (0°C to 170°C)
<b>Operating Range (base unit)</b>	-22°F to 122°F (-30°C to 50°C)
<b>Accuracy</b>	0°F to 275°F ± 1.8°F (0°C to 135°C ± 1.0°C) 275°F to 302°F ± 2.7°F (135° to 150°C ± 1.5°C)
<b>Probe</b>	6.5" (17cm) stainless steel, reduced tip. Detachable
<b>Probe Wire</b>	30" (76cm) heat-resistant Teflon
<b>Timer</b>	Up to 23 hr 59 min. in count up or down modes
<b>Body</b>	ABS plastic
<b>Unit Weight</b>	3.8oz (107.7g)
<b>Resolution</b>	0.1°(F or C)
<b>Battery</b>	Two 1.5V button, battery life 18 months
<b>Certification</b>	CE, factory calibrated to NIST standards, RoHS compliant



### Model 26003

- Fully automated time/temperature monitoring for food cool down
- Programmable time/temperature settings, 3 zones
- Confirms less than 6 hour total cool down time for food safety and compliance with FDA Food Code 3-501.14 (A,B)
- Audible alarm if food exceeds time in temperature danger zone
- New "Auto-Calibration" feature
- Uses ice bath reference solution
- Count down or count up timer for cooking and cooling
- Audible alarms for PASS/FAIL notification and unattended operation
- Easy to clean heat resistant Teflon® wire and waterproof probe
- HACCP Compliance tool
- Includes removable mounting cradle

DeltaTRAK manufactures products under an ISO 9000 registered quality management system

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