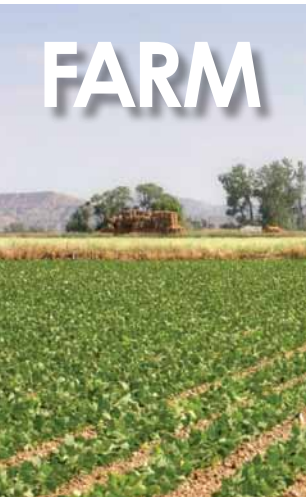


TEGAM Brings Safety to the Table

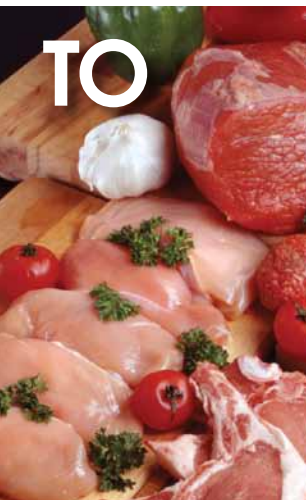
PRECISION TEMPERATURE MEASUREMENT FOR THE FOOD PROCESSING INDUSTRY

FARM



Comprehensive
Line of Probes
Meeting
Specialized
Needs

TO



Humidity and
Temperature
Products for Dry
Ingredient Blend
Processing

FORK



Calibration
Accuracy
with NIST
Traceability

Meeting
HACCP
Requirements

TEGAM Brings Safety to the Table

Food safety is of vital concern in all phases of the food processing industry. Legal liability, governmental regulations and the necessity to deliver quality food at a competitive price are daily challenges facing all levels of the industry. From farm to fork, temperature is the single most important aspect of concern. Being certain that food has been properly stored to prevent the growth of pathogens and properly heated to destroy them is critical.

TEGAM specializes in temperature measurements for the food processing industry. Our instruments are designed for ease of use and maintainance. They have specific features to withstand the harsh environments found in many facilities and years of proven reliability behind them. They come with the best accuracy guarantee in the industry and can be simply verified by the operator. TEGAM will assist you in producing consistent cost effective results with products and practical education.

The right tool makes the job easier. TEGAM's wide range of ergonomic temperature probes have been used in all aspects of food preparation. Whether your application is penetrating frozen foods, checking cooking surfaces or measuring the temperature of a sauce, we have developed a probe for your needs.

Read on to learn how TEGAM's products can fit into your HACCP plan. Further information and application notes are on our website at www.tegam.com.

Constant temperature monitoring is essential in unrefrigerated raw meat processing areas. The temperature at the processing step designated the "Critical Control Point" (CCP) may be high enough to subject the product to short-term temperature abuse. Processing steps, such as grinding and sawing, can cause an increase in raw meat temperature.



Temperature control in the processing of ready to eat foods, pre-cooked frozen foods and pre-made ready to cook foods prevents growth of pathogenic microorganisms such as Salmonella, Staphylococcus, Campylobacter, and E. coli. Accuracy verification is a mandatory procedure before a temperature monitoring unit is put into service. TEGAM's NIST traceable Model 840A streamlines this process in a convenient hand held instrument.



Pasteurization is a universal process to ensure that milk and dairy products are safe. TEGAM's Model 819A is used to monitor this process with a specialized set of hand held probes that accommodate the different product textures found in milk, cheese, and ice cream.

Dry Ingredient Blending is a process significantly dependant on control of the environmental conditions of temperature and relative humidity. TEGAM offers a total temperature and humidity monitoring solution that can operate as stand-alone controls or integrate into a process control system. Long distance signaling and a variety of probe mounts easily adapt to your facility.



From the fresh catch of the day to fresh frozen, smoked or canned, the Seafood Hazard Analysis and Critical Control Point (HACCP) documents the critical control points from receiving, processing, cooling, storage and shipping. TEGAM's Model 819A is instrumental in monitoring temperatures throughout the entire process, both hot and cold, to ensure only the highest quality end product.

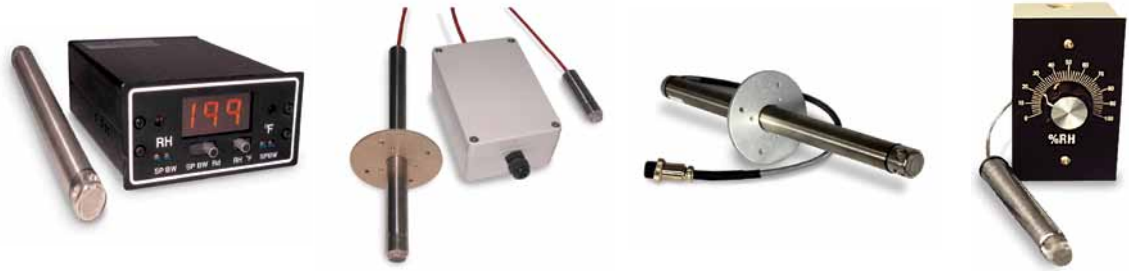


Temperature Tools That Help You Meet Your HACCP Program Requirements



	819A Single Input Handheld Digital Thermometer	821A Dual Input Handheld Digital Thermometer	840A Temperature Calibrator / Thermometer	845 Temperature Calibrator / Thermometer
Temperature				
Input Thermocouple Type	K, J, T	K, J, T	K, J, T	K, J, T, E, N, B, R, S, G, C, D
Number of Inputs/Outputs	1 thermometer input	2 thermometer inputs	1 calibrator output, 1 thermometer input	1 calibrator output, 1 thermometer input
Accuracy	$\pm (0.1\% \text{ rdg} + 0.6 \text{ }^\circ\text{C} (1.0 \text{ }^\circ\text{F}))$	$\pm (0.1\% \text{ rdg} + 0.6 \text{ }^\circ\text{C} (1.0 \text{ }^\circ\text{F}))$	$\pm 0.3 \text{ }^\circ\text{C} (\pm 0.5 \text{ }^\circ\text{F})$	$\pm 0.3 \text{ }^\circ\text{C} (\pm 0.5 \text{ }^\circ\text{F})$
Resolution	0.1/1 °F or °C	0.1/1 °F or °C	0.1/1 °F or °C	0.1/1 °F or °C
Ramp Function	No	No	No	Yes
Trend Indicators	No	Yes	No	No
Two Year Calibration Guarantee with Three Year Warranty	Yes	Yes	Yes	Yes
Made in USA	Yes	Yes	Yes	Yes

Relative Humidity and Temperature Monitoring for Dry Ingredient Blend Processing, Freezers, and Storages



Humidity	CSP-F1 / CSP-F2 RH / Temperature Controller and Probe	HTRH-D / HTRH-W Wide Range RH / Temperature Transmitter and Probe	RDP-10V / RDP-20C RH / Temperature Duct Probe with Built-In Controller	RHS-1 Humidity Controller and Probe
Description	Controller	Transmitter	Transmitter	Controller
Mounting Type	Duct or Wall	Duct or Wall	Duct	Wall
Temperature Range	0 °F to 180 °F	-40 °C to 180 °C	0 °C to 100 °C	-20 °C to 85 °C
Output	Two 5 A, 250 VAC SPDT relays	4 mA to 20 mA	0 V to 1 V / 4 mA to 20 mA	5 A, 250 VAC SPDT relay and 10 mV/%RH
Humidity Range	3% to 95% RH	3% to 95% RH	3% to 95% RH	3% to 95% RH
Humidity Accuracy	± 2%	± 2%	± 2%	± 3%
Input	115 VAC	7 V to 30 V DC	6 V to 30 V DC	8 V to 30 V DC
Included	Stainless steel probe (10" long, 0.75" diameter)	Adjustable or removable duct flange	Transmitter built into the probe housing	Stainless steel probe (4.7" long, 0.75" diameter)
Made in USA	Yes	Yes	Yes	Yes

TEGAM's wide variety of probes, temperature thermometers and calibrators provide a comprehensive solution to the temperature measurement challenges in the food industry.



Probes	87504 Penetration Probe	87514-18 Penetration Probe	87527 Hypodermic Probe	8753 General Purpose/ Immersion Probe
Probe Style	Penetration	Penetration	Hypodermic	General Purpose / Immersion
Thermocouple Type	T Type K T/C option also available	T Type K T/C option also available	T Type K T/C option also available	T Type K T/C option also available
Temperature Range	-18 °C to 349 °C (0 °F to 600 °F)	-18 °C to 349 °C (0 °F to 600 °F)	-18 °C to 349 °C (0 °F to 600 °F)	-18 °C to 349 °C (0 °F to 600 °F)
Accuracy	± 1.5%	± 1.5%	± 1.5%	± 1.5%
Sheath	3 ¾"	18"	3"	3 ¾"
Cord	1 ½ ft coil	1 ½ ft coil	1 ½ ft coil	1 ½ ft coil
Made in USA	Yes	Yes	Yes	Yes

We have invested many years listening to concerns of food processors around the world. We understand the unique needs of this industry.



Probes	8713 General Purpose Probe	8712 Wire Probe	8737A Surface Probe	8716 Air/Gas Probe
Probe Style	General Purpose	Wire	Surface	Air/Gas
Thermocouple Type	K Type T T/C option also available	K Type T, J T/C options also available	K	K
Temperature Range	-18 °C to 482 °C (0 °F to 900 °F)	-18 °C to 482 °C (0 °F to 900 °F)	-18 °C to 482 °C (0 °F to 900 °F)	-18 °C to 482 °C (0 °F to 900 °F)
Accuracy	± 1.5%	± 1.5%	± 1.5%	± 1.5%
Sheath	5"	N/A	N/A	8"
Cord	3 ft straight	3 ft straight	3 ft armored	3 ft straight
Made in USA	Yes	Yes	Yes	Yes

Our expert team is here to create a solution with you for your specific measurement.



Adam Fleder
President
afleder@tegam.com



Andy Brush
Chief Executive Officer
abrush@tegam.com



Kevin Kaufman
Director of National Sales
kkaufman@tegam.com



Michael Sciulli
Western Regional
Sales Manager
msciulli@tegam.com



Claudia Bentley
Inside Sales
HACCP Certified
cbentley@tegam.com



Amit Sabnis
Applications Engineer
asabnis@tegam.com

Certifications

*TEGAM, Inc. meets the requirements of ISO/IEC 17025:2005 "General Requirements for the Competence of Testing and Calibration Laboratories" through A2LA Certification Number 2018.01.

*The R1L-E2A Intrinsically Safe Bond Meter meets the latest international standards, including ATEX Ex ia IIA T4 Ga and C-UL-US Listed Class I, Div. 1, Group D in compliance with ANSI/UL 913-1988, Fifth Edition, 21 February, 1997.



Calibration Lab
Certificate #2018.01



TEGAM Inc.
10 Tegam Way
Geneva, Ohio 44041
www.tegam.com

Toll Free: 800-666-1010
International: 440-466-6100
Fax: 440-466-6110
E-mail: sales@tegam.com

TEGAM | CHINA
Rm317, E1 Yuanchenxin Building, 12 Yumin Road
Chaoyang, Beijing, 100029
Telephone: 8610-82250997, 82251181
Fax: 8610-82251938
E-mail: kevin.zhang@tegam.com