

Product Specifications

Heat/Cool Automated Cooking and Cool Down Thermometer

Measurement Range	32°F to 338°F (0°C to 170°C)
Operating Range (base unit)	-22°F to 122°F (-30°C to 50°C)
Accuracy	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)
Probe	6.5 in (17cm) stainless steel, reduced tip. Detachable
Probe Wire	30 in (76 cm) heat-resistant Teflon
Timer	Up to 23 hr 59 min. in count up or down modes
Body	ABS plastic
Unit Weight	3.8 oz (107.7g)
Resolution	0.1°(F or C)
Battery	Two 1.5V button, battery life 18 months
Certification	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 9001:2008 registered quality management system

SS 26003 16K1

