TEL-TRU® TEMPERATURE SOLUTIONS

Customer Focused Since 1916.

Check-Set® Thermometer Calibrators

Check-Set®
Calibrator Data Logger

Fast. Easy. Accurate.
The Smarter Way to Calibrate Thermometers.

The Check-Set® Thermometer Calibrator Data Logger and the Check-Set® Thermometer Calibrator are built for today's food safety, industrial processing, and temperature-sensitive industries—where accuracy, compliance, and traceability are non-negotiable.

Unlike the old-fashioned boiling water and ice bath method, Check-Set takes the guesswork out of calibration. It delivers lab-grade accuracy to ±0.2°F (0.1°C) – and records results to support compliance.

Check-Set®
Calibrator

1.888.610.7664 www.calcert.com sales@calcert.com

Check-Set®
Calibrator Data Logger

When You Need Traceable Calibration Records.

Manual record keeping is risky. It's slow, prone to mistakes, and easily challenged. The **Check-Set Calibrator Data Logger** eliminates those vulnerabilities by recording calibration results with:

- **Time-stamped entries**
- **Selected set points**
- **Operator notes for documentation**

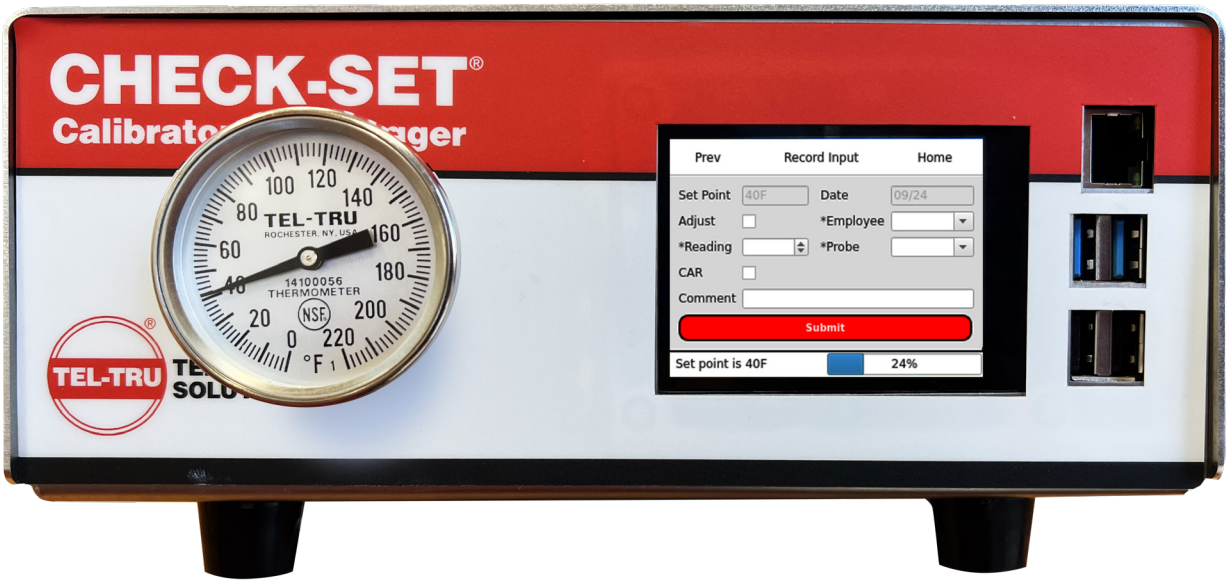
This ensures a secure, traceable record that supports your compliance programs and protects your business from costly risks like:

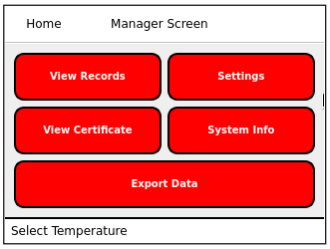
- **Failed audits**
- **Product recalls**
- **Lawsuits or shutdowns**

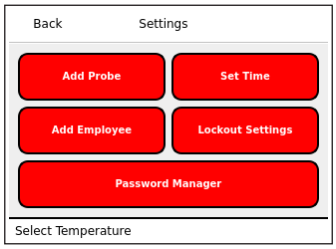
Check-Set®
Calibrator Data Logger

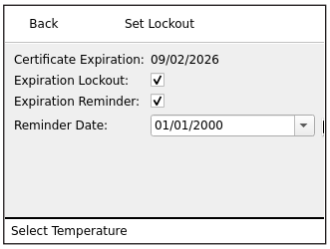
This isn't just a calibrator – it's your compliance safety net.

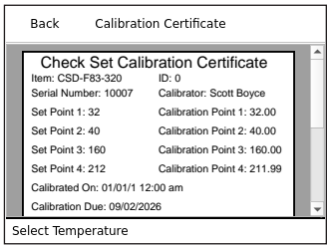
- High accuracy ±0.2ºF (0.1°C) at critical control points
- Built-in record keeping with an audit trail to meet regulatory compliance mandates
- Managers can make adjustments that are stored for traceability
- NIST-traceable Certificate of Calibration and automatic calibration reminders
- Lockout feature when calibration certificate is expired
- Easy to use 2.8" touchscreen with intuitive interface
- Multiple input devices (mouse, keyboard, barcode scanner) for ease-of-use
- Export data to .csv file for sharing reports
- Create unique user profiles and permissions for tracking data entry
- Software updates included with purchase of Tel-Tru recertification service
- Can test most brands of thermometers including stems as short as 3.5" and diameters of 0.125", 0.150" and 0.187" (additional wells available for purchase)
- Portable with unique serial number
- Standard well (see accessories for optional wells)
- Warranty











Check-Set®
Calibrator

When You Need Speed and Precision.

For operations that want a cost-effective, reliable way to verify thermometer accuracy, the Check-Set Calibrator is the perfect solution. It improves verification speed and ensures accuracy while supporting compliance. Unlike the "ice water and boiling pot" method, Check-Set delivers:

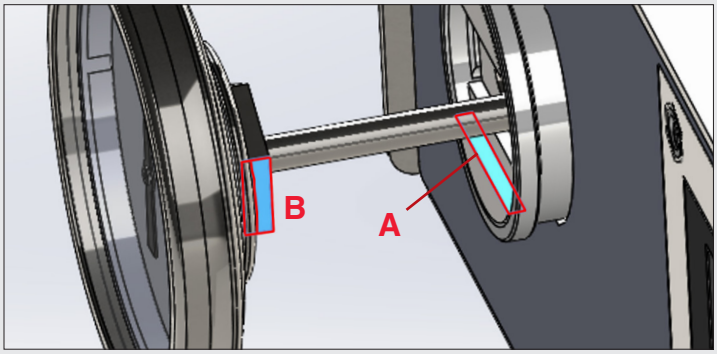
- **Repeatable accuracy every time**
- **No setup mess, no guesswork**
- **Consistency your auditors can trust**

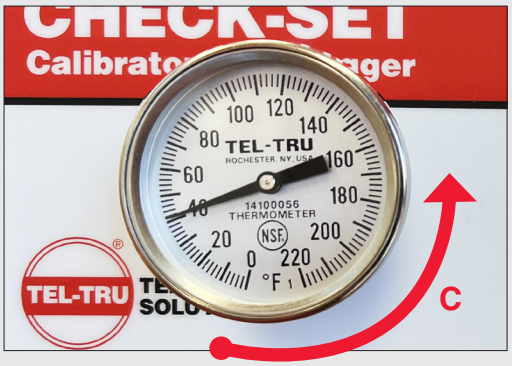
Everyday Benefits

- **Faster verification = higher productivity**
- **Easy-to-use, portable design**
- **Peace of mind with NIST certification**
- **Greater confidence in your food safety and quality programs**

Recalibration Feature

A three hole removable well with a recalibration feature comes standard on both Check-Sets*. The recalibration feature is a metal piece located on the front of the removable well that has two notches (A) on either side of the openings. These notches fit either a 5/8" or 7/16" recalibration nut located on the back of the thermometer (B) and allows the user to recalibrate their thermometer** by hand-turning or using our recalibration wrench accessory during the verification process (C).





Hand-turn or use our recalibration wrench accessory to recalibrate the thermometer.

*Additional well inserts sold separately. See accessories.

**Only available for thermometers with stem sizes of 0.125", 0.150" and 0.187"

Why Check-Set Beats the Old Way

Free isn't always free.

When you factor in time, labor, inconsistency, and compliance risk, the ice bath method could be the most expensive "free" tool you use. The Check-Set is an investment in compliance, productivity, and risk reduction.

Ice Bath vs. Check-Set®

	Old Method (Boiling Water/Ice Bath)	Check-Set®
Precision and Consistency	Inconsistent—affected by impurities, altitude, and user error	Precision accuracy ±0.2°F (0.1°C) Consistent, repeatable, auditable results
Data Logging	Manual records, prone to errors	Digital data logging (Data Logger)
Set-up Time	Time-consuming setup	Ready-to-use in minutes
Traceability	No traceability	NIST traceable Certificate of Calibration
Standardization	Difficult to standardize across multiple sites	Easy standardization - easy-to-use with instruction guide

Specifications

Patent Pending

CHECK-SET MODEL GUIDE AT-A-GLANCE

MODEL	Check-Set® Calibrator Data Logger	Check-Set® Calibrator
TEMPERATURE SETPOINT(S)	32° (0°), 40° (4.4°), 160° (71.1), and 212°F (100°C)	32° (0°) and 212°F (100°C) OR 40° (4.4°) and 160° (71.1°)
FITS PROBE DIAMETERS	0.125", 0.150", and 0.187"	0.125", 0.150", and 0.187"
STABILITY	±0.03°F (0.02°C)	±0.03°F (0.02°C)

GENERAL

Accuracy: ±0.2°F (0.1°C)

Power: 115 volts, 50/60 Hz, 1.5 amps

Dimensions (L x W x H Inches): 8-3/4 x 8-7/8 x 4-1/4

Weight: Calibrator: 9 lbs. **Data Logger:** 9.5 lbs.

Minimum Insertion Depth: 3.5”

COMMON INDUSTRY SET POINTS

40°F (4.4°C) - Cold food holding

140°F (60°C) - Hot food holding

150°F (65.6°C) - CIP return lines

160-175°F (71.1-79.4°C) - E. Coli & Pasteurization safety ranges

212°F (100°C) - Boiling

CALIBRATION TEMPERATURES

Both Check-Set Calibrators verify the calibration of your temperature sensing devices at multiple temperatures. Their accuracy allows you to validate your temperature measuring devices at temperatures specific to your application.

STAY CALIBRATED YEAR AFTER YEAR

We offer an annual factory recertification service.

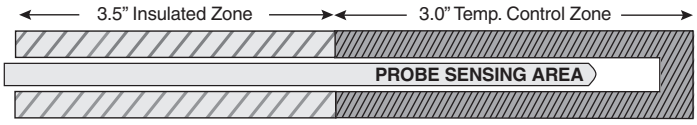
READY-TO-USE TIMES

Users often keep the Check-Set units on all day, so they’re ready for use on demand. Typical ready-to-use times from ambient:

Calibration Temperature	Ready to Use Time	Stability
32°F (0°C)	13 minutes	+/-0.03°F (0.02°C) for 20 Minutes
212°F (100°C)	10 minutes	+/-0.03°F (0.02°C) for 10 Minutes

STEM LENGTH COMPATIBILITY

For best results, the sensing area of the probe must be inserted completely into the Temperature Control Zone. The minimum immersion depth is dependent on the thermometer type. Check the manufacturer’s user manual of your thermometer for the correct immersion length.



The Check Set Calibrators can test any brand of thermometer including stems as short as 3.5” and with the following diameters: 0.125”, 0.150” and 0.187”.

Order Information and Accessories

Order online at teltru.com or contact customer service for quantity discounts.

	Catalog Number
Check-Set Calibrator Data Logger	CSD-F83-320
Check-Set Calibrator 40/160°F	CSC-F50-320
Check-Set Calibrator 32/212°F	CSC-F82-320
Check-Set Data Logger with Accessory Bundle	CSD-F83-K01
Accessory Bundle Only Includes: Keyboard & Mouse, Bar Code Reader, Brush Kit 2 (Lg & Sm), Heat Sink Compound, Thermometer Calibration Wrench, Shoulder Strap, USB drive	96100385
Keyboard & Mouse	96100384
Bar Code Reader	96100383
Brush Kit 2 (Lg & Sm)	96100145
Heat Sink Compound	96100340
Thermometer Calibration Wrench	96100055
Shoulder Strap	96100224
USB drive	96031201
Check-Set Wells:	
a. 1 hole, 3/4"	96100254
b. 1 hole, 1/2"	96100253
c. 1 hole, 3/8"	96100252
d. 3 hole, 3/16", 1/4", 3/8"	96100250
e. 3 hole, Recal, 1/8", 5/32", 3/16'	96100249

Customer Focused Since 1916.

Since 1916, our world revolves around you, the customer. Tel-Tru encompasses a customer-centric philosophy and culture with world-class products, and state-of-the-art equipment. From the beginning, making household thermometers, up to our latest digital products serving the industrial, commercial, OEM, HVAC, and food service markets, we have always put the customer first.

"With over 30 years as a Food Safety and Quality Professional in the food and beverage industry, I know the challenges companies face maintaining accurate temperature readings and ensuring compliance with HACCP, FDA, and USDA regulations.

The Check-Set Data Logger is a game-changer. It streamlines thermometer calibration, enhances traceability, and provides accurate validation of test instruments – eliminating risks that could lead to inventory loss, audit failures, or regulatory shutdowns. With FSMA's strict food documentation requirements, having precise records is more critical than ever, and the Check-Set Data Logger makes that easy.

I can confidently say that this tool is a must-have for anyone serious about food safety and quality management. The Check-Set Data Logger keeps you compliant and ahead of the game when preparing for a GFSI audit, satisfying regulatory requirements, or ensuring process controls are up to standard.

If you want to protect your business, reduce risk, and ensure your instruments are always reading accurately, I strongly recommend investing in the Check-Set Data Logger."

~ Craig Michelsen, CEO of Food Safety and Quality Services

TEL-TRU® 360° CUSTOMER CARE TEAM

Experience Tel-Tru 360° service with personal customer care at every touch point. We pay close attention to detail with every customer interaction with a level of excellence fitting of over 100 years of American Made craftsmanship. And we support each other with 360° interdepartmental connection.

SCAN FOR MORE INFO

TEL-TRU® TEMPERATURE SOLUTIONS

CERTIFIED ISO 9001:2015 COMPANY

PROUDLY MADE IN THE USA

1.888.610.7664 www.calcert.com sales@calcert.com