

FlashCheck[®] Model 11050



This FlashCheck Anti-Microbial Lollipop[®] waterproof thermometer records the highest temperature of a hi-temp dishwasher to verify that proper sanitization temperature has been reached. It is an ideal food thermometer for all commercial food service facilities and can be used to check the temperature of frozen and cooked products, especially

“thin mass” food defined per FDA Food Code 4-302.12(B).

This food sanitation solution uses an NSF certified thermometer encased in a protective plastic heat shield to ensure the long term integrity of the LCD display. The thermometer body is housed in the shield while the probe is exposed to verify that minimum sanitizing temperature has been reached. It complies with the U.S. Public Health Services Food Code 4-203. and is a certifiable HACCP tool.

Operation

- Power On/Off – Press [On/Off] button to switch unit on or off.
- °C/°F Switchable – Press [°C/°F] button to change temperature scale
- Min/Max Reading Memory
 - Press [MIN/MAX] button to display maximum temperature.
 - Press the button again to display minimum temperature.
 - Press the button again to return to current temperature.
 - Switch the unit off and on to clear the memory reading to current temperature.
- As a Dishwasher Thermometer
 - Remove probe cover and reset memory.
 - Place in the dishwasher before starting and remove at the end of the wash.
 - Press MIN/MAX to show the highest temperature reached.
- As a Food Thermometer
 - Insert probe into food product and wait for the readout to stabilize
 - For cool-down temperature of food product, insert probe into the product first, then reset memory. MIN/MAX will show lowest temperature reached.

Calibration

Important: Read notes below before proceeding

Fill a cup with crushed ice, add cold water to 1/2 inch below the ice. Stir and let it sit for two minutes for temperature to stabilize.

1. Turn on the thermometer and set for °C or °F scale.
2. Place probe tip in center of cup making sure tip is fully submerged but not in contact with cup surface. Stir for a minimum of 15 seconds.
3. Keep probe tip completely submerged, press and hold “CAL” button for 2 seconds until “CAL” appears on the LCD display, then release.
4. Calibration is complete when display automatically returns to normal operation mode.

Notes:

- Probe tip must be fully submerged in the ice water during calibration procedure
- After “CAL” appears on the LCD display, thermometer will automatically:

- A. Take readings until a stable set of readings has been recorded
- B. Display last 3 readings with a “C” before the number
- C. Complete calibration and return to operation mode

- If “Err 1” appears on the LCD display, your first reading is greater than 35.6°F (2°C). To clear, shut off thermometer and start again.
- If “Err2” appears on the LCD display, the average reading was outside the \pm 0.54°F (0.3°C) tolerance range. To clear, shut off the thermometer and start again.
- **Calibration Procedure:** www.deltatrak.com/resources/video

To read our Warranty Statement and register for product warranty, go to: <http://www.deltatrak.com/warranty>



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