



FlashCheck® Model 11083

Jumbo Display Auto-Cal Anti-Microbial Needle Tip Thermometer



The 11083 NSF certified, anti-microbial thermometer with needle tip probe helps ensure HACCP food safety standards, and is ideal for any establishment where food is prepared, cooked, held, served and stored, as well as in distribution centers, cold storage and food processing facilities. It complies with U.S. Public Health Services Food Code 4-203, and can be used to comply with HACCP plans and requirements.

Food Safety Tips

- Food Danger Zone 41°F to 140°F (5°C to 60°C) where bacteria grows more rapidly
- Microwaves cook food unevenly. Check temperature in several spots
- Ideal for measuring temperature of 'thin mass' food as defined by FDA Food Code 4-302.12(B)
- Anti-microbial additive inhibits growth of harmful pathogens

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 $\pm 0.54^{\circ}\text{F}$ (0.3°C) tolerance range. To clear, shut off the thermometer and start again.
- **Calibration Procedure:** www.deltatrak.com/resources/video

DeltaTrak Corporate

📍 P.O. Box 398 Pleasanton CA 94566

☎ (925) 249-2250 (800) 962-6776

💻 www.deltatrak.com

DTI South America SA

📍 Santiago, Chile

☎ +562 2758 2866 📠 +569 7477 1061

💻 www.deltatraksouthamerica.com

DTI Europe bvba

📍 Antwerp Belgium

☎ +32 (0) 3-455-61-25

💻 www.deltatrakeurope.be

DTI Asia Pacific

📍 NT, Hong Kong

☎ +852-3568-5538

💻 www.dtiap.com

DTI South Africa

📍 Western Cape, South Africa

☎ +46 76 645 0130

💻 www.deltatrak.co.za

DTI Mexico International

📍 Guadalajara, Mexico

☎ +52-33-3188-3161 / 36712190

💻 www.deltatramexico.com

DTI China Limited

📍 Shenzhen China

☎ +86-755-8442-9388/2837-2741

2837-2664 | 8923-2778

💻 www.deltatrakchina.com.cn

DTI Japan Limited

📍 Osaka, Japan

☎ +81-6-6616-5900

💻 www.dtijapan.co.jp

DTI South Pacific

📍 Auckland, New Zealand

☎ +64 9 5757 886

💻 www.deltatraksouthpacific.com