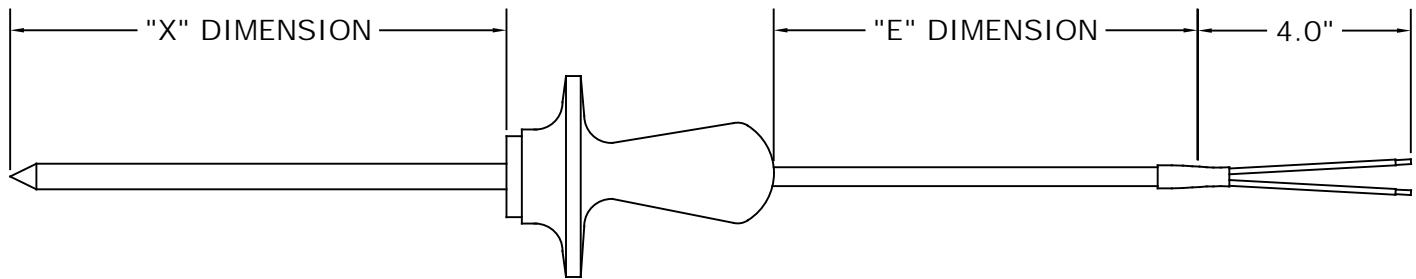


FOOD AND MEAT PROCESSING RTDs



Penetration style RTD's are designed to be used to measure internal temperature of dough, fish, meat, poultry and other food products. They can also be used to measure temperatures of other soft materials such as plastic or rubber. All materials used in the construction of Acrolab's penetration style RTD's are FDA compliant for use in sanitary applications. The sheaths are manufactured from 304SS hypodermic tubing with a sharp tip. All assemblies come standard as a 3-wire construction and 0.12% accuracy at 0° C.

1 - 2 - 3 - 4 - 5

Example RTDMP - 29 - 05 - 24 - 5

1. CALIBRATION	
CODE	CALIBRATION
RTDMP*	SINGLE RTD, 100 ohm
RTD/RTDMP*	DUAL RTD, 100 ohm

* AVAILABLE WITH 0.180" OD SHEATH ONLY

2. DIAMETER	
CODE	DESCRIPTION
29	0.134" OD
39	0.180" OD

3. "X" DIMENSION	
CODE	DESCRIPTION
XX	DIMENSIONS IN INCHES

4. "E" DIMENSION	
CODE	DESCRIPTION
XX	DIMENSIONS IN INCHES

5. OPTIONS	
CODE	DESCRIPTION
2	LEADS - TINNED 1/2", STRIPPED 2"
3	LEADS - STRIPPED 2" WITH SPADE LUGS
4	STANDARD PLUG
5	MINIATURE PLUG
BB	OTHER (DESCRIBE)