

Six in one...



...half-a-dozen in the other!



Problem?

- ▶ How can you be sure that your thermometers remain accurate?
- ▶ Every day thousands of dollars worth of raw and finished products are accepted or rejected on their evidence!
- ▶ When were your instruments and probes last checked. Can you produce traceability?
- ▶ Using crushed ice and boiling water, frequent tests take up costly quality control time.



Solid assurance for intake, production & despatch ...Problem solved!

The Multiport Calibrator provides:



- ▶ Assessment of most types of thermometer probes
- ▶ Accurate and reproducible results (0.2°C)
- ▶ Rapid availability (no preparation)
- ▶ Negligible running costs
- ▶ Traceability for you and your customers

CMP12 - 12 Port Calibrator

6 x 0°C - 6 x 100°C ports*

SPECIFICATION

ACCURACY:	0.2°C	CONTROL:	2 x PI Digital Control, Pt100
UNIFORMITY:	0.1°C	POWER:	230V AC 50/60Hz
WEIGHT:	3kg	DIMENSIONS:	300 x 260 x 150mm

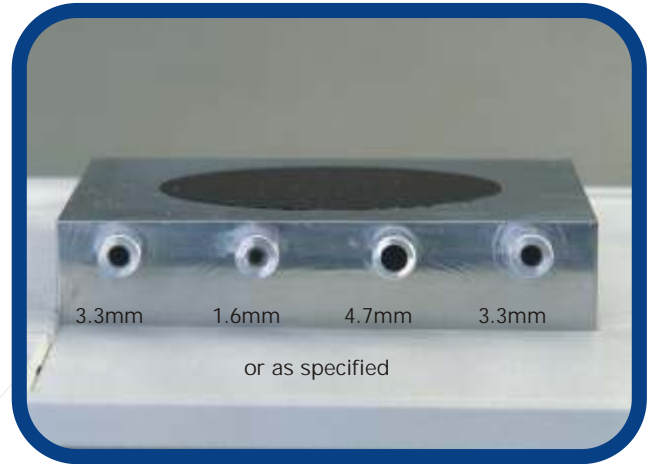
*Other fixed reference temperatures by arrangement.
Supplied complete with reference thermometer and NATA Certificate

Trial a Multiport Calibrator for 2 weeks without obligation!

A complete calibration solution



Simultaneous calibration of up to 12 thermometers. The complete units are checked - instruments and probes



Tailor-made for your existing probes - ports can easily be exchanged for future needs



Instant accuracy assessment for infrared thermometers



Quick checks for contact and surface probes



Glass reference probes accommodated



Most types of parallel probes / handles accepted

- Save hours of time and cost
- Promote awareness in monitoring
- Impress food hygiene auditors

- Enable frequent calibration checks
- Provide assurance to valued customers
- Repay initial investment in months

A selection of the many positive comments we receive from satisfied customers....

"One of the best investments we made in support of accurate temperature monitoring"

"The CMP quality paid its way by savings hours of time"

"Always available - no tedious ice preparation for our calibrations"

"Test caps are cheap but they only check part - not the complete system"

"Auditors want to know if our probes are accurate
- now we have proof"

"Our auditors are impressed!"

"Using boiling water is hazardous - my CMP12 is safe, accurate and fast"

"Operatives are more dedicated to accurate temperature monitoring"

"A quick, regular check with the CMP tells us everything"

"The multiport calibrator is so simple to use"

"Wouldn't be without our multiport calibrator"

Established in measuring & monitoring

Our technical sales team is always ready to provide specific and reliable advice when you call.

Every sale is backed by our UKAS accredited laboratory (BS.EN.ISO / IEC 17025).



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