Thermocouple Temperature Measuring Probes

Index by Product Model Number

Model	Page
10040	9
10045	9
10046	
10046	9
10051	
10052	
PD1389-52	9
PD1389-10	9
31901	
31903	
31905	
31907	9
39032	5
39035	4
39138	
49122	
49126	
40127	3
49127	
49135	
49136	
49138	8
49140	8
50001	
50010	
50012	
50014	
50069	
50101	4
50121	8
50143	4
50145	4
50200	
50207	
50208	
50209	
50210	
50263	2
50264	
50293	2
50294	
50302	
50305	
50306	
50316	
50318	6
50319	6
50332	5
50334	
50335	
50336	
50337	
50338	
50360	
50361	4
50416	
50426	
50427	
50701	
JU/UI	

l emperature measurement is critical in many areas, from maintaining optimum quality during a manufacturing process to ensuring the safety of the food we eat. To achieve the most accurate temperature reading possible, it is important to correctly use a probe suitable for the intended application.

Cooper-Atkins is the leading manufacturer of accurate and reliable digital instruments and probes. Hundreds of probe designs have been developed for a wide variety of applications. This catalog contains a selection of our most popular models, along with suggestions for uses and some how-to information. Please contact our customer service staff at any time with questions or requests for additional information at (800) 835-5011.

Table of Contents

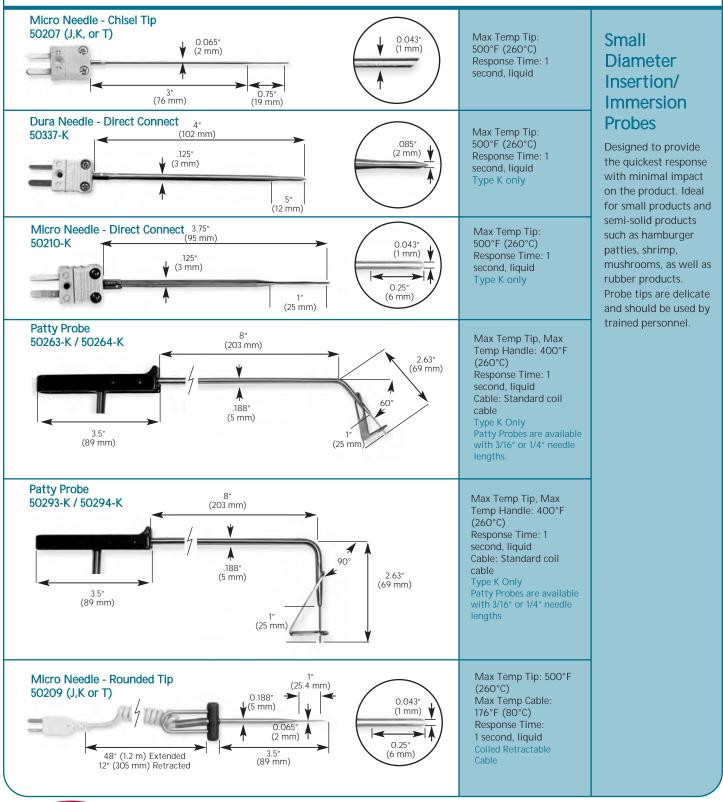
Small Diameter Insertion/Immersion Probes	2
Multi-Use Probes with High Temperature Capability	3
Standard Needle Probes	3-4
Heavy Duty Needle Probes	4
Hand-Held Air Probes	5
Mountable Oven or Freezer/Cooler Probes	5
Surface Temperature Probes	6
Moving Surface Probe	7
Miscellaneous Probe Designs	
Economy Probe Line	9
Connectors and Extension Cables	9
Notes and Temperature Measurement Tips	10



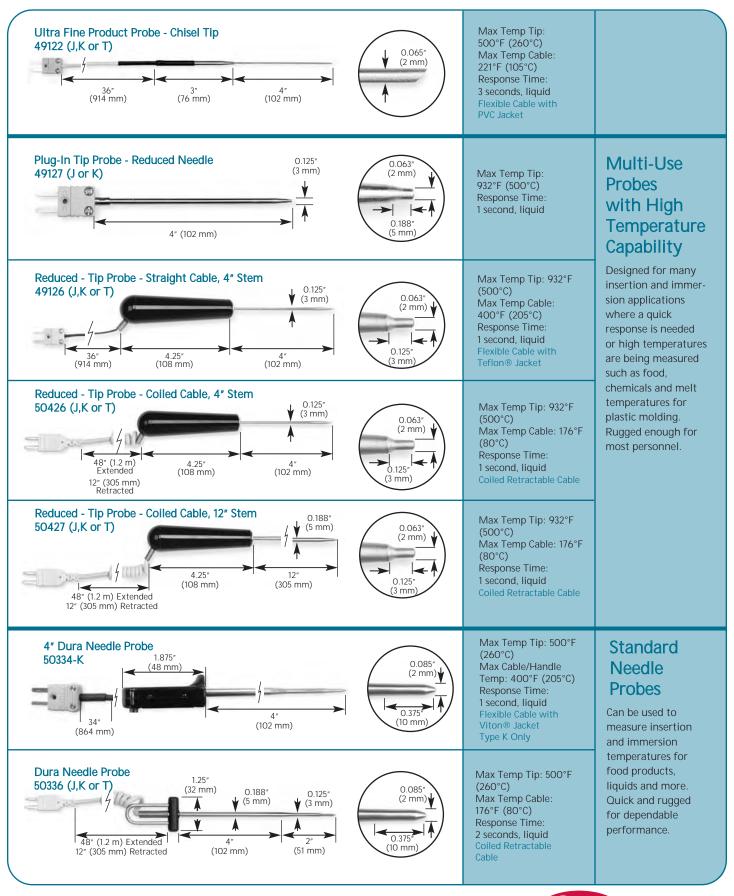
NEEDLE/IMMERSION PROBES

The following probes are suitable for temperature measurement applications which require insertion or immersion in liquids, soft or granular materials, and in some cases, semi-solid or frozen materials. Please see individual probe descriptions for recommended usage.

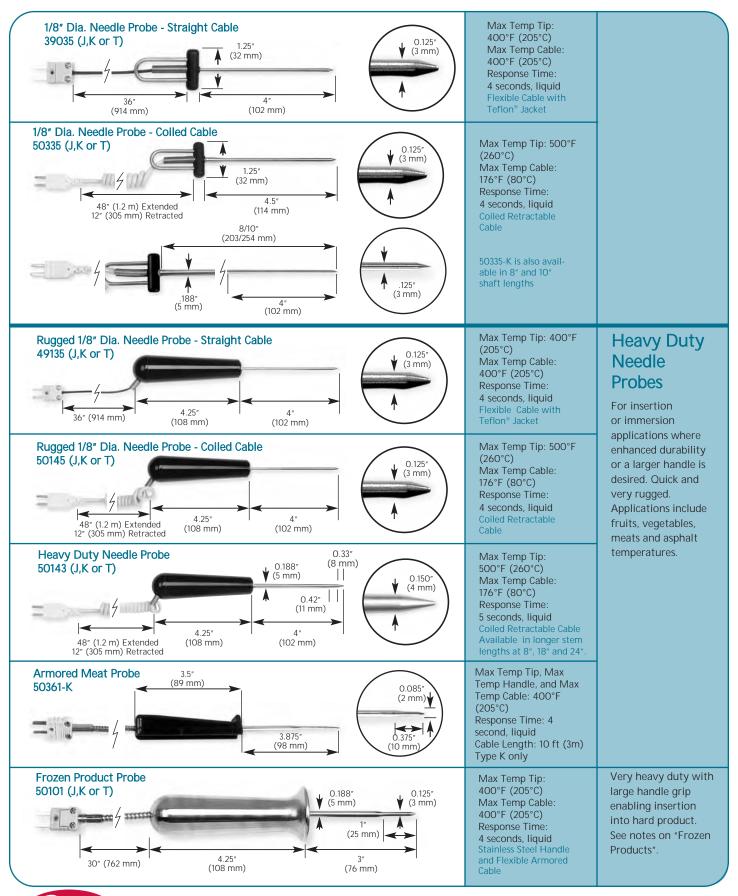
All measurements are stated in inches followed by the metric equivalent in parentheses.









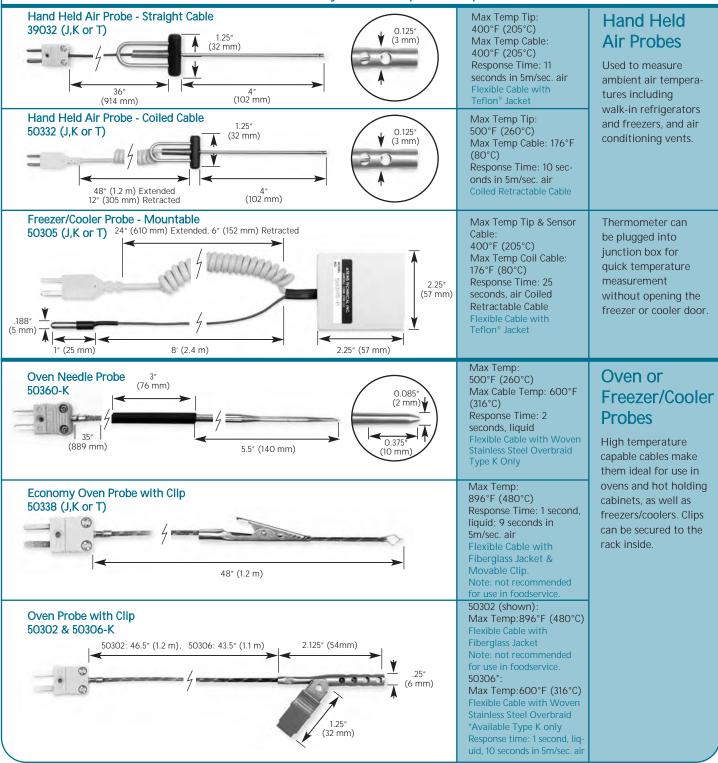




AIR TEMPERATURE PROBES

The following probes are suitable for measuring air temperatures. Some are hand-held probes meant to measure the temperature of the ambient air. Some models are designed to monitor internal oven temperatures and include a clip for attaching the sensor inside the oven. The same probes are also capable of measuring freezer/cooler temperatures, as well as some designed specifically for freezer/cooler applications. Check each model for usage recommendations and maximum temperature limits.

All measurements are stated in inches or feet followed by the metric equivalent in parentheses.



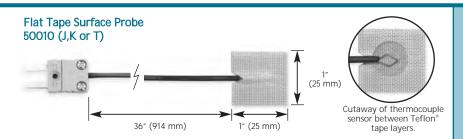


SURFACE TEMPERATURE PROBES

The following probes are suitable for measuring temperatures on a variety of surfaces. Griddles or grills may be checked to ensure proper cooking temperatures. Various types of equipment including motors, compressors, or plastic molds may be monitored for proper operation.

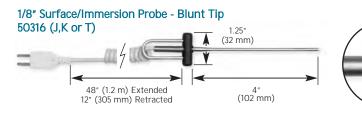
0.125" (3 mm)

All measurements are stated in inches followed by the metric equivalent in parentheses.



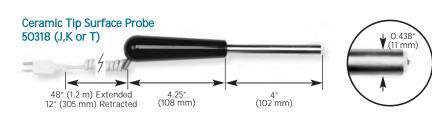
Max Temp Tip: 400°F (205°C) Max Temp Cable: 400°F (205°C) Response Time: 9 seconds, metal Flexible Cable with Teflon® Jacket

Can be placed between packs of food or cartons, which can be indicative of product temperature. Also suitable for platens.



Max Temp Tip: 500°F (260°C) Max Temp Cable: 176°F (80°C) Response Time: 6 seconds, oiled metal surface: 1 second, liquid Coiled Retractable Cable

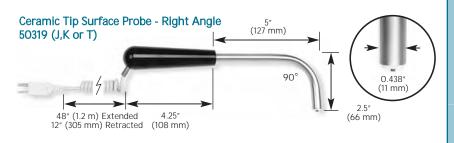
This probe has a flat tip for surface temperatures, but is also a very fast immersion probe. Not recommended for use in highly acidic or alkaline products such as citrus and tomato products.



Max Temp Tip: 1,202°F (650°C) Max Temp Cable: 176°F Response Time: 1 second, oiled surface Coiled Retractable Cable

Ceramic Tip **Surface Probes**

These models provide fast readings on any flat or uneven surface. High temperature capability allows for use on hotter surfaces such as grills, molds, dies and barrels. These probes should only be used on a clean, dry surface. Not as rugged, but quick to respond.



Max Temp Tip: 1,202°F (650°C) Max Temp Cable: 176°F (80°C) Response Time: 1 second, oiled surface Coiled Retractable Cable

Flat Surface Bell Probe 50012 (J,K or T) 4.5" (114 mm) (51 mm) -au / m 48" (1.2 m) Extended 4.25" 12" (305 mm) Retracted

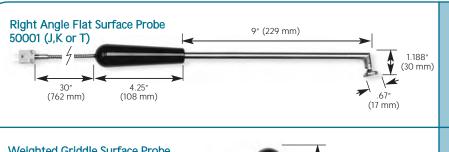
Max Temp Tip: 500°F (260°C) Max Temp Cable: 176°F (80°C) Response Time: 4 seconds, oiled surface Coiled Retractable Cable

Flat Surface **Bell Probes**

Designed for use on any flat surface. Bell self-orients to the surface, giving superior contact. Ideal for griddles and platens.



(17 mm)

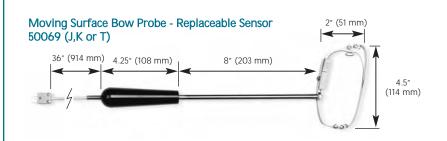


Max Temp Tip: 400°F (205°C) Max Temp Cable: 400°F (205°C) Response Time: 7 seconds, oiled surface Flexible Armored Cable

Weighted Griddle Surface Probe 50014 (J,K or T) (127 mm) 30" (762 mm) 2.5" (64 mm)

Max Temp Tip: 500°F (260°C) Max Temp Cable: 400°F (205°C) Response Time: 2 seconds, oiled surface Flexible Armored Cable

Weighted probe allows hands-free use.

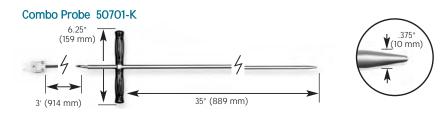


Max Temp Tip: 500°F (260°C) Max Temp Cable: 221°F (105°C) Response Time: 4 seconds, oiled surface Replaceable Sensor: MD3132-10 (Type K); MD3132-8 (Type J) MD3132-12 (Type T) Flexible Cable with **PVC Jacket**

Moving **Surface Probe**

Designed for moving surfaces and rollers. Gives a more accurate measurement on moving surfaces than a standard surface probe.

MISCELLANEOUS PROBE DESIGNS All measurements are stated in inches or feet followed by the metric equivalent in

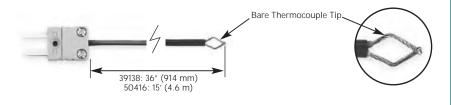


Max Temp Tip: 500°F (260°C) Max Temp Cable: 400°F (205°C) Response Time: 2 seconds, liquid Flexible Cable with Viton® Jacket Type K only

Combo Probe

The Combo probe is ideal for measuring meat combos, large cooking kettles & vats, and compost.

Bare Tip Probe, - Teflon® Cable 39138 & 50416 (J,K or T)

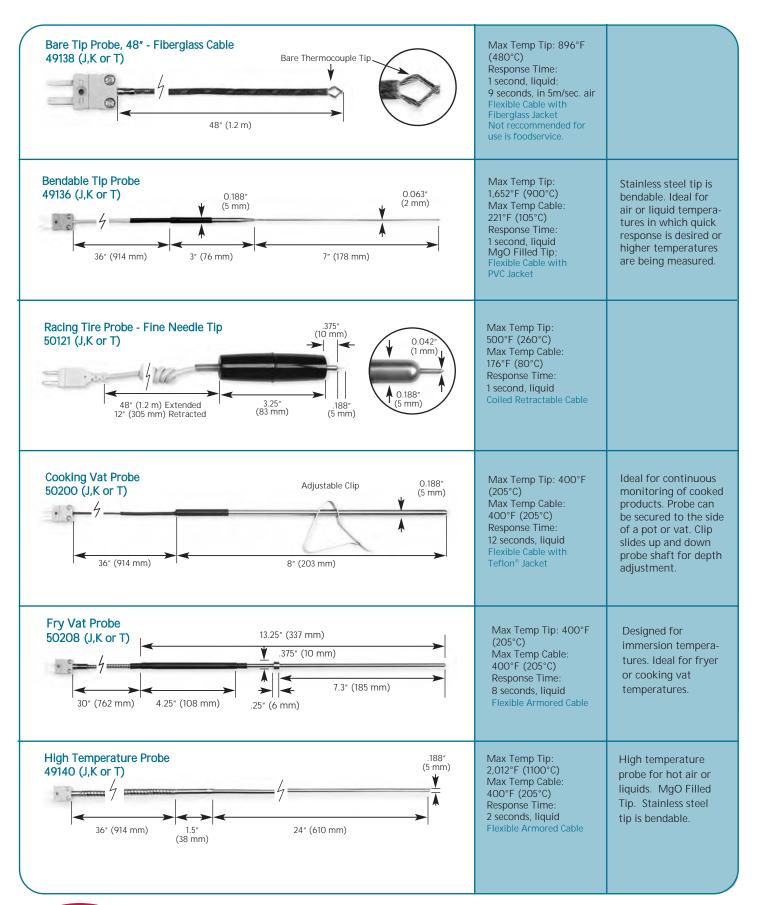


Max Temp Tip: 400°F (205°C) Response Time: 1 second, liquid; 7 seconds, in 5m/sec. air Flexible Cable with Teflon® Jacket

Bare Tip Probes

Bare thermocouple junctions can measure immersion or air temperatures, or can be installed in substrates of surfaces. Can be embedded in products for freezing and heating studies.

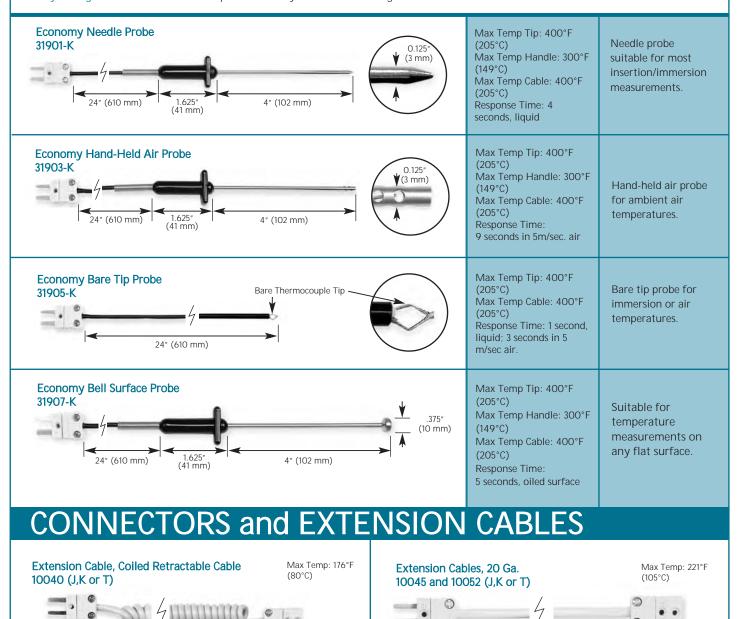






ECONOMY PROBE LINE

The following products were created to provide a line of economically priced temperature probes with the accuracy and durability of a thermocouple. They are compatible with any Type K thermocouple thermometer which accepts a standard mini connector. This line is available only through distribution. Contact Cooper-Atkins for your nearest stocking distributor.

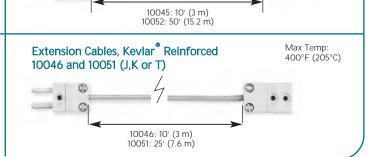






Type K shown, also available in Type J and T

48" (1.2 m) Extended, 12" (305 mm) Retracted





Notes & Temperature Measurement Tips

When ordering, please specify the thermocouple type of the probe you wish to order. The probe thermocouple type must match that of the thermometer.

The response of a thermocouple probe of temperature versus time can be graphed as an exponential function. One Time Constant is defined as the time required to reach 63.2% of the temperature change. Two Time Constants is 86.5% and Three is 95% of the temperature change. At Cooper-Atkins, the response time is stated at Three Time Constants of the temperature change.

Response times are intended as a general guideline and can differ widely in actual usage conditions. Any testing done at the factory is under controlled conditions.

Air Temperatures: Air has very little thermal conductivity and density so probe response time seems quite slow. To achieve a more rapid response in air, wave the probe tip back and forth to obtain air motion over the measurement tip. Unless using a probe designed for air, select the lightest weight probe available to let the air heat or cool it more quickly, and shield the probe from direct exposure to heated or cooled sources.

Surface Temperatures: Surface temperatures are the most difficult to measure accurately, especially on poor heat-conducting materials such as paper and some plastic films. It is generally not practical to try to estimate the temperature within a solid by measuring the temperature on its surface.

The major source of error in making surface temperature readings is in obtaining adequate heat transfer from the surface into the measuring probe tip. To reduce this error: 1) use a small amount of oil or grease if at all possible to improve heat transfer into the tip; 2) use as large a contact area as practical – a big "footprint"; and 3) the probe tip's surface needs to fit snugly against the measured surface.

Needle Probes: To respond quickly, the probes must usually have only a small amount of metal at the measuring point, so oftentimes, the strongest probe tips may respond more slowly. Conversely, smaller probes may respond more quickly, but are often more fragile. Take care not to use excessive force when inserting the probe into the material to be measured.

Frozen Products: Some frozen products are soft or pliable and some products are hard and solid. It is impossible to recommend one probe for all frozen food applications. Avoid using the probe tip as an ice pick. When measuring temperatures of hard frozen products it is ALWAYS recommended to pre-drill the hole first, then insert the smaller needle.

Other Recommendations for Care and Usage:

- To prevent cross-contamination, sanitize probes between uses with wipes or a sanitizing solution. Do not allow the probe tips to remain in the sanitizing solution. After probes are sanitized, dry the probe tip and store.
- Avoid over-stretching or kinking the probe cables for longest life.
- Detach probe from thermometer by holding the plug firmly, do not pull plug out by the cable.
- Avoid forcing probe into any product as you may risk bending the probe.
- Always use a probe designed for your application.

Thermocouple Types: Specifications shown are for thermocouple Type K models. Most probes are also available in thermocouple types J and T. In some cases, the upper temperature limits for types J and T may differ from that shown in the catalog. Call for availability or specifications.

Probes with Special Limits of Error Cables are available for quote to high-volume users.

Cooper-Atkins reserves the right to change specifications without notice.

Accuracy Tolerances for Standard Thermocouples (A.N.S.I. MC 96.1 - 1982)

Type K Thermocouples

Above 32°F or 0°C: \pm 0.75% of reading (or \pm 4°F (2.2°C) if greater) to 2,282°F (1,250°C) Below 32°F (0°C): \pm 2.0% of reading (or \pm 4°F (2.2°C) if greater) to -328°F (-200°C), Atkins limit -112°F (-80°C)

Type J Thermocouples

Above 32°F or 0°C: \pm 0.75% of reading (or \pm 4°F (2.2°C) if greater) to 1,382°F (750°C) Below 32°F (0°C): No A.N.S.I. specification. Atkins spec is \pm 1.0% of reading (or \pm 4°F (2.2°C) if greater) to -112°F (-80°C)

Type T Thermocouples

Above 32°F or 0°C: $\pm 0.75\%$ of reading (or ± 1.8 °F (1.0°C) if greater) to 662°F (350°C) Below 32°F (0°C): $\pm 1.5\%$ of reading (or ± 1.8 °F (1.0°C) if greater) to -328°F (-200°C), Atkins limit -148°F (-100°C)

