Pulp / Air Sensor Calibration Procedure

Following are recommendations for calibrating in-room pulp and air temperature sensors. You may follow these guidelines or to use any alternate method currently used in your facility.

Items needed:

1. Large foam cup with lid.
2. Hand held pulp thermometer (preferably used in production).

Step 1

Fill large foam cup with half water and half ice. Stir for a few minutes and test with hand held pulp thermometer. Add or remove ice as needed and stir until the water registers a constant 32°F.

Step 2

Place the hand held pulp thermometer and pulp/air sensor in the water together (Lid can be used to help hold sensors in place). Allow enough time in the ice water to ensure accurate temperature measurement, usually at least 1 minute.

Step 3

After 1 minute, take a temperature reading from the hand held thermometer and compare it to the pulp/sensor temperature reading shown on the ripening room controller. If there is a difference in temperatures, program the appropriate offset*.

Repeat steps two and three for each pulp/air sensor.

* Note:

If the hand held thermometer and the pulp/air sensor are within .3°F, no offset is required. If an offset is in excess of 7°F, Thermal Tech recommends replacing the sensor.

THERMAL TECHnologies
INCORPORATED

Great Fruit Starts with Superior Ripening Technology