EB1 Sensor Calibration

There are several reasons why temperature probes can digress from their original calibration; cable wellbeing, cable length, temperature, probe age, probe diligence, probe usage.

That is why regular checks are important. Calibrate intervals vary based on country from daily, weekly to monthly.

⚠ ***this is a two people job***

By HACCP-Standards the sensor must be calibrated at around 70°C as this is the temperature where the product is HACCP relevant.

Due to cable distance and update cycle temperatures can be delayed by 0.25 degrees of the set Temperatures.

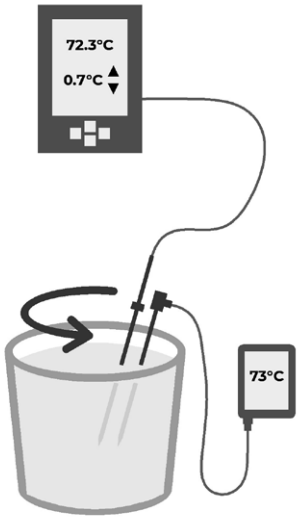
If reference is 70.00 °C it can show between 69.75°C and 70.25°C.

Preparation

1. Bucket of water, containing minimum 3 Liters (in smaller buckets temperatures will vary).
2. Heat it up to 73°C (check with a calibrated reference Thermostat).

Analysis

1. Put Humidity-Sensor, Core-Sensor and Room-Sensor AND Reference Thermostat into Bucket.
2. **Person 1** stays in front of the controller. **Person 2** stays in front of the bucket. If further away than talking distance, use a phone to establish continuous communication.
3. **Person 2** slowly and continuously stir all four sensors around on the same height.
4. After 45 seconds, **Person 2** regularly tells the **Person 1** what temperature the calibrated reference sensor shows.
5. **Person 1** opens just the Status Screen.
6. After 60 seconds **Person 1** notes down the differences on the controller.



If one or more sensors are showing a more than 0.25°C difference to the referenced controller – it must be adjusted.

Calibrating

Standard-Allocation: 1 -> Room; 2 -> Humidity; 3 -> Core

1. Once determined the differences, go to Options, Sensor Calibration.
2. Choose Sensor that has an offset of more than 0.25°C.
3. While **Person 2** regularly communicates the exact temperature, **Person 1** uses + or - to set the offset. Then “save” the value.