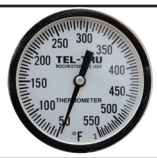
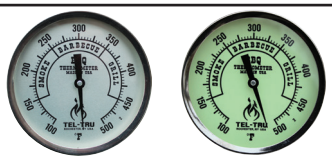
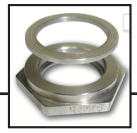
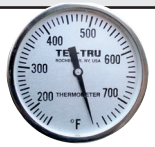
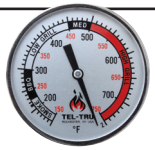
TEL-TRU TEMPERATURE SOLUTIONS

Customer Focused Since 1916.

Industrial Quality for Your Backyard

PROUDLY MADE IN THE USA

Case Size	Model	Range	Features
Large Smoker or Roaster (including Offset, Cabinet, and Barrel styles) *Fits most Klose, Oklahoma Joe®, Backwoods, Horizon, Meadow Creek®, Smoke Hollow®, Pit Barrel®, Gateway®, Landmann®, Stumps™, Lang®, BQ Grills*			
3"	BQ300R ***NEW!***	50/550˚F with 210/215˚F test mark for calibration reset	Dial material: Aluminum Stem lengths: 2.5", 4", 6" * Connection: Back External reset: Yes *Reset opening*
3"	BQ300	100/500˚F w/zones	Dial material: Aluminum w/Red, Black, or Glow Stem lengths: 2.5", 4", 6" * Connection: Back External reset: No
	UT300	50/550˚F	Dial material: Aluminum Stem lengths: 2.5", 4", 6" * Connection: Back External reset: No 
5"	BQ500	100/500˚F w/zones	Dial material: Aluminum or Glow Stem lengths: 2.5", 4", 6" * Connecton: Back or Adjustable Angle External reset: No 
	BQ575		*Washer and Nut Kit sold separately* 
***Installation**: The above models have a 1/2" NPT connection which threads into a welded coupling or installs into a 7/8" diameter hole with washer and nut (sold separately p/n 4903101). * Select a 6" stem for an insulated cooker.*			
Ceramic or Kamado *Fits most Big Green Egg®, Primo®, Kamado Joe®, Weber®, Grill Dome®, Saffire, Komodo®, Broil King Keg®, Char-Griller Akorn®, Vision™, Black Olive™*			
2"	LT225R	150/750˚F	Dial material: Aluminum Stem lengths: 2.5", 3" Connection: Back External reset: Yes 
3"	BQ325R ***NEW!***	150/750˚F w/zones	Dial material: Aluminum Stem lengths: 2.5", 3" Connection: Back External reset: Yes 
***Installation**: The above models install into a 3/16" diameter hole and fasten with pan clip (included).*			
Kettle, Pellet, or Patio Grill *Fits most Weber®, Napolean, Charbroil®, Pit Boss®, Traeger®, Green Mountain®, Louisianna®, and Landmann®*			
1.75"	BQ100	100/500˚F w/zones	Dial material: Aluminum Stem lengths: 2.13", 2.5", 4" Connection: Back External reset: No
2"	BQ225	150/700˚F w/zones 200/1000˚F	
***Installation**: These models install into a 1/4" diameter hole (1/4-20 threaded bushing which is .70" long) and fasten with wing nut (included).*			

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Why is using an accurate thermometer important when grilling or smoking?

Knowing your cooking temperatures will help you achieve better results as noted in the following examples:

Low heat cooking – Pork shoulders and ribs cooked by your professional barbecue chefs taste better because of the care they take in preparing and cooking at stable and low temperatures. These temperatures are typically below 300°F for the right length of time to create that flavorful bark and balance in smokiness, texture, and moisture. When cooking with wood, lower temperatures increase your volume of smoke.

High heat cooking – It is common for us to know our oven temperature when roasting meat indoors. It is just as important for us to know our grill temperatures when cooking outdoors, to assure best results. A great tasting steak has a slightly crusty outside texture yet remainins tender and juicy inside. This level of quality cooking requires that you have your cooking temperature set at ~ 600°F and you can verify it with confidence using a Tel-Tru thermometer before you start cooking.

Tel-Tru offers thermometers with ranges of 150/750°F or 200/1000°F for high heat cooking; and 50/550°F or 100/500F for your low heat cooking and smoking needs.

How do you know if your thermometer is well made and durable?

Shop for a thermometer that has a stainless steel welded construction, a minimum one-year warranty, and most importantly, an accuracy specification.

Tel-Tru thermometers are manufactured in the USA to the ASME B40.3, an industrial standard for bimetal thermometers. Accuracy is ±1% full span or better.

Tel-Tru offers a minimum one-year warranty on all products, and an eight-year warranty on the model BQ300R.

How do you check the thermometer accuracy using boiling water?

1. Bring a clean container of distilled water to a rolling boil. Boiling point is 212°F at 0 feet above sea level.
2. Insert the stem into the boiling water so that it is immersed up past the groove on the stem.
3. Allow three minutes for the reading to stabilize, and tap the case before taking the reading.
4. Compare the reading of the pointer with your known boiling point. Adjust the dial pointer to the boiling point if out of calibration and while the stem and groove are fully immersed.

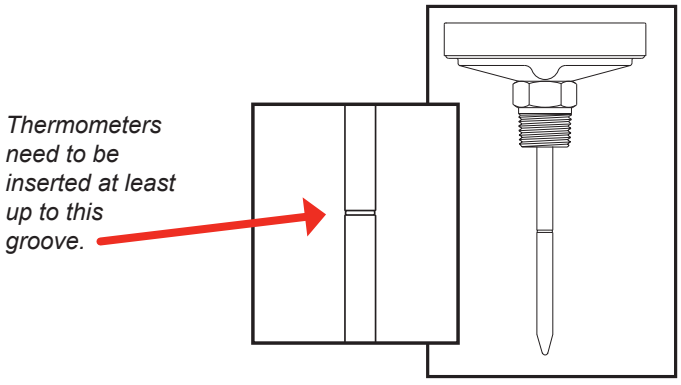
   Note: Every Tel-Tru thermometer is calibrated before shipping. All Tel-Tru models that have an "R" at the end of the model name, such as the BQ300R, can be adjusted.

What is the right placement for the thermometer on your cooker?

Ideally you want your thermometer stem positioned at your cooking surface level and without the stem coming in contact with your food or heat source. The right cooking surface location will enable you to get temperature readings closest to your meat and food. Most commercial cookers have the thermometer mounted at the top of the cooker for convenience, and since heat rises you will need to consider this when monitoring your cooking temperatures.

How do you select the right stem length?

For accurate temperature readings, the length of the sensor must be fully immersed inside your cooking chamber. A bimetal thermometer has a coil that is about 2" long located at the bottom of the thermometer stem. Tel-Tru bimetal thermometers have a 360 degree groove so that you can visualize where the sensor is inside the thermometer stem.



TEL-TRU® TEMPERATURE SOLUTIONS

SHOP ONLINE **www.teltru.com**

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