

Temperature probe in a smoker

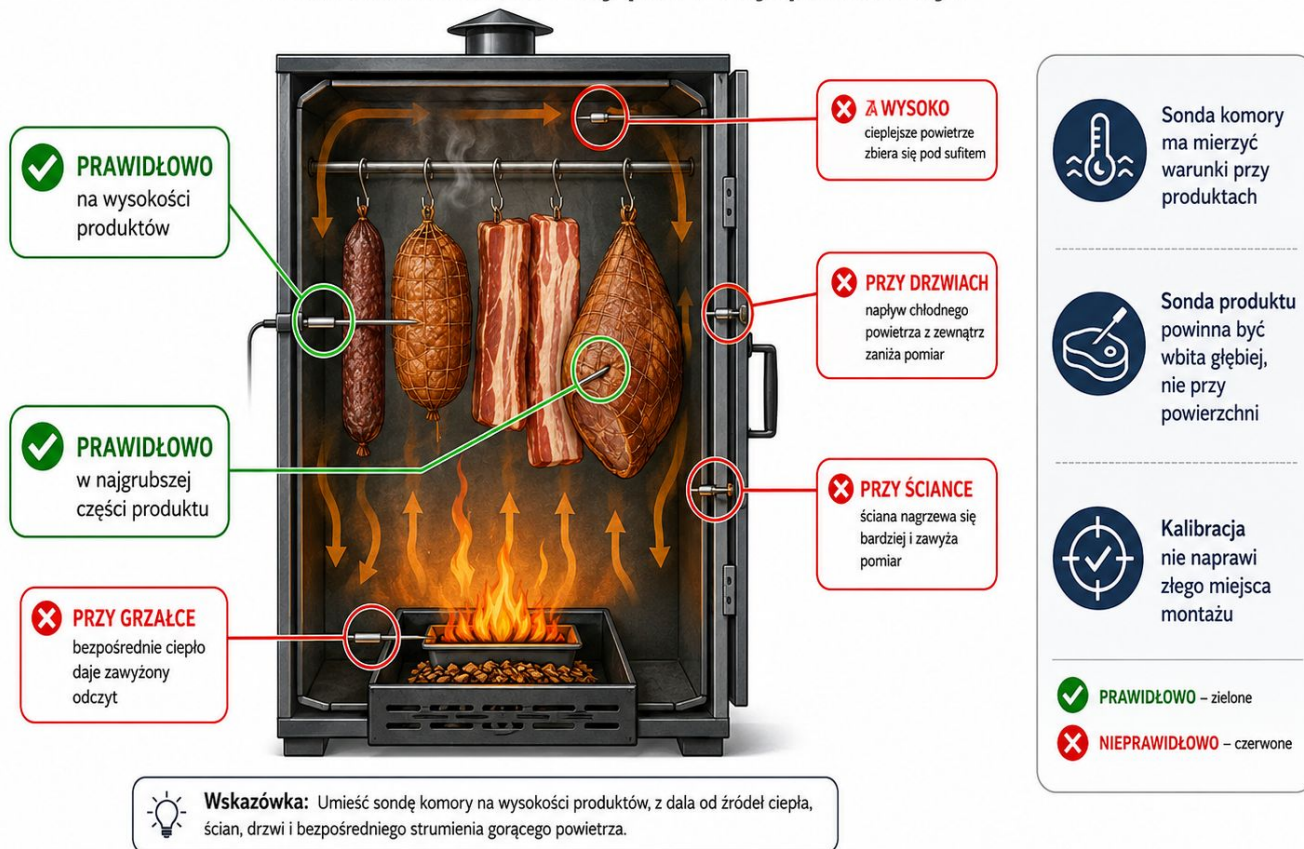
Correct probe placement has a direct effect on temperature control.

Place the chamber temperature probe at approximately the same height as the smoked products, in a location that represents the conditions in the whole chamber. Do not install it directly next to the heater, wall, door, or in a stream of hot air, because the reading may then be too high or too low.

Insert the product probe into the thickest part of the food so that the sensing tip is well inside, not just below the surface. If the measuring point is chosen incorrectly, controller calibration will not remove the error caused by poor probe placement.

Sonda temperatury w wędzarni

Gdzie zamontować, żeby pomiar był prawidłowy?



Temperature probe in a distillation system

Probe location depends on whether you are measuring liquid temperature or vapour temperature.

If the controller is to react to liquid temperature, the sensing part of the probe must remain immersed even at the minimum operating liquid level. The probe must not touch the heater or vessel wall, because the local temperature there may differ significantly from the liquid temperature.

If vapour temperature is measured, place the probe in the vapour stream at the intended measuring point. The controller always reacts to the temperature exactly where the probe is located, so probe position directly affects system operation.

Sonda temperatury w destylacji

Gdzie zamontować, żeby pomiar był prawidłowy?

