HH1 Controller Sensor Calibration

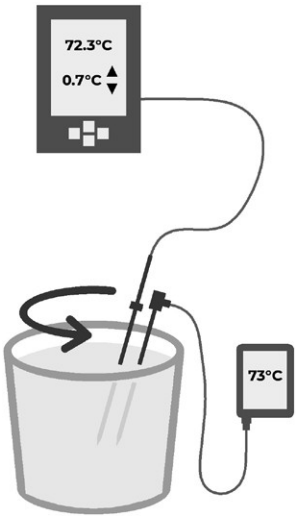
Over time, temperature sensors may deviate from their original calibration. Common factors include probe age, cable length, cable wellbeing, temperature and usage/misusage.

It is important to calibrate temperature sensors at regular intervals to ensure accuracy and consistency.

HACCP standards dictate all sensors must be calibrated at 70°C. Temperatures shown may be within 0.25°C of the set temperature *(e.g. 70°C may show 69.75°C or 70.25°C)*

Equipment

Water (minimum 3 litres)
Bucket
Sous Vide Machine
Reference Thermometer



Analysis

1. Heat and maintain water at 71° C with Sous Vide Machine
2. Place all sensors in the water
3. Maintain sensors at the same depth for 45 seconds

Calibration

Standard Allocation: 1 = Room, 2 = Humidity and 3 = Core

Options > Sensor Calibration

1. Select the desired Temperature Sensor to be calibrated from the dropdown menu
2. Current Value will display the current temperature reading
3. Record reading from the Reference Thermometer. Select Actual Temp, input the Reference Thermometer temperature and press **Save**. This will automatically calculate any Offset.

***Only adjust the offset if there is a difference greater than 0.25°C.**