

LAZAPORT8™

In-house thermometer
calibration just got
safer, smarter and simpler.




Klipspringer

Compliance with confidence

On-site Thermometer Verification - what are the most common methods?

ICE & BOILING WATER



PROS:

- ✓ Low cost.
- ✓ Checks multiple probes in one session.

CONS:

- ✗ Lengthy preparation and checking time.
- ✗ Safety hazard of proximity to steam/boiling water.
- ✗ Temperatures constantly increase/decrease.
- ✗ Difficult to obtain consistent temperature throughout medium.

TEST CAPS



PROS:

- ✓ No health and safety hazards.
- ✓ Fast checking process with no set up.

CONS:

- ✗ Each temperature point requires separate test cap.
- ✗ Significant certification costs for each test cap.
- ✗ Does not check probe accuracy, where drift is most likely.
- ✗ Not suitable for thermometers with integral probes.

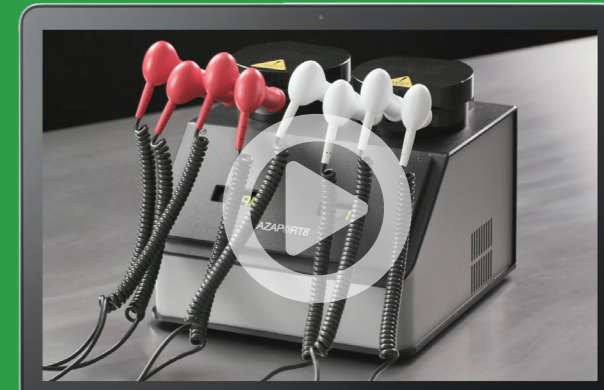
LAZAPORT SERIES



PROS:

- ✓ UKAS certified method endorsed by auditors.
- ✓ Verifies accuracy of thermometer and probe together.
- ✓ Full visibility of accuracy from -18 to 100°C or 0 to 100°C.
- ✓ Quick to set up and carry out even for multiple units.
- ✓ LazaPort8 model also provides accurate checking for Infrared thermometers.

LAZAPORT8™



For a full overview,
payback calculator and
further information on in-house
thermometer calibration, visit:

klipspringer.com/lazaport8



Environment is 20°C +/-4°C.
 with moist wipes before inserting into ports.
 e and allow for the thermometer reading to stabilise.

⚡ Unit to be adequately ventilated at all times.
 Do not place in direct sunlight.
 Do not place in direct air flow from air conditioning.
 Do not place in close proximity to hot air outlets. ⚡

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BRCGS Food Standard V8

6.4.2

All identified measuring devices, including new equipment, shall be checked and, where necessary, adjusted:
 ① at a predetermined frequency, based on risk assessment.
 ② to a defined method traceable to a recognised national or international standard where possible.

Why choose the LazaPort8?

Capacity for 8 probe thermometers.



Accurately verify infrared thermometers using top blocks.



Rapidly calibrate up to 8 probe thermometers and multiple infrareds



Already proved in hundreds of factories globally



Accurate verification of thermometer and probe, impressing auditors and customers



Safely calibrate at 0 and 100°C, or -18 and 100°C, in line with endorsed industry best practice



Certified to UKAS, accurate to +/- 0.3°C



No manual preparation or clear up required

Ready to get started?

STEP 1.
What diameter are your thermometer probes?

3.0 mm

3.3 mm

3.3 & 4.7 mm

4.7 mm

STEP 2.
Which temperature points do you require?

-18 and 100°C

0 and 100°C

Not sure which options are best for you? Contact our professional team on 01473 461800 to discuss your particular equipment and verification process.



Product Code

ECMP8



PLUS
UKAS Calibration
Certificated to +/- 0.3°C.

And a no-quibble money back guarantee if you're not convinced after 30 days!

LazaPort8

ACCURACY	±0.3°C
TEMPERATURE POINTS	2
POWER	240v AC, 5A (Standard 3 pin socket)
IP RATING	IPX2
DIMENSIONS	253w x 250d x 210h mm
WEIGHT	5.1kg
OPERATING AMBIENT TEMP.	+10°C...+25°C
CERTIFICATION	Yes
STABILISATION TIME	30 minutes

BECAUSE WE KNOW IT'S WORTH IT...

Ask our team about leasing or renting options to help spread the initial investment.



Ask about your customised calibration kit with a bespoke instrument station and contents.

Call us on 01473 461 800 to discuss a tailored bundle for your site.

Discuss your in-house calibration procedures with our technical team



Phone

01473 461 800



Email

sales@klipspringer.com



Meeting

video or on-site



Online

www.klipspringer.com



Talk

website live chat

“What impresses me about Klipspringer is if I see a need on one of my sites, I know that if I turn to the Klipspringer catalogue the solution will already be there.”

Large Dairy Processor

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Cert. No. 9705
ISO 9001