

DATA SHEET

Infrared measuring device FoodPro

Description



Characteristics features

- Measurement Target Spot Illumination with high brightness LED
- HACCP temperature danger zones indicated with safe / unsafe LEDs (green / red)
- Washable ergonomic handle
- Indication in °C or °F
- 7 sec hold display function for easier reading
- Auto switch off function

Areas of application

- Food control
- Food transport and stocking
- Cold chain
- HACCP applications

Technical data

Infrared measuring device	
Temperature measuring range	-30...+200 °C
Accuracy	±1 °C (0...+65 °C), ±1,1 °C (<0 °C), ±1,5% (>65 °C)
Resolution	0,2 °C
Distance Spot ratio	2,5:1
Emission factor	Factory set: 1,0 for T < 0 °C , 0,97 for T > 0 °C
Response time	<500 ms
Spectral response	8...14 µm
Smallest measuring spot	12 mm
Measuring point marking	High-performance LED, red
Environmental temperature	0...+50 °C, max. 90 %RH
Storage temperature	-20...+60 °C
Battery	1x AA, Alkaline (approx. 10h at 23 °C)
Protection category	IP54
Dimensions	150 x 30 x 50 mm
Norm	EN 61326-1 (EMV), electromagnetic emission and susceptibility, class B, EN61010-1 general safety
Certificates	CE, NSF
Artikelno.	0560 0030

Description

The FoodPro is an infrared thermometer, especially developed for contactless temperature measurement in foods, thus possible contaminations of the good during the measurement is avoided. Thanks to the high brightness LED the contours of the spot is exactly delimited, allowing the user to define exactly where the measurement has to be taken. The device is washable and has an ingress protection of IP54. The recommended distance is 25 to 250 mm (measuring spot Ø12...100 mm). The temperature values are hold for 7 sec on the display, so the user can easily read out and protocol the measurement. Whether the measurement is taken on frozen or warm food good, the green / red LEDs on the FoodPro indicates unmistakably the HACCP potential unsafety of the measured goods.

- Green: temperatures are within safety guideline and outside danger zone
- Red : Warning temperatures are inside the HACCP danger zone and are potentially unsafe
- Temperature range for the danger zone is factory-set between 4 °C to 60 °C