TECHNICAL DATA

FoodPro Infrared Food Thermometer

Key features

- Highly accurate non-contact infrared thermometer that instantly measures surface temperatures of food products
- Allows taking rapid and frequent non-contact temperature measurements without risk of cross contamination
- Measures temperatures from -35 to 275°C
- Features HACCP check lights for instant recognition of safe/unsafe temperatures

Product overview: FoodPro Infrared Food Thermometer

Fluke FoodPro non-contact thermometer provides the first line of defense against improper food handling

The handy Fluke FoodPro pocket infrared safety thermometer provides a complete temperature measurement and monitoring solution for foodservice professionals. It provides the first line of defense against improper receiving, storage, and holding temperatures. The highly accurate FoodPro uses infrared technology to quickly read surface temperatures. This allows workers to make rapid and frequent temperature measurements faster than with contact thermometers and without fear of cross contamination. The easy-to-see illumination light shows you the measurement area.

The FoodPro is a great help for:

- Receiving: Use the FoodPro thermometer to quickly verify proper temperatures of food products at the point of delivery as recommended by your HACCP program
- Food holding: Easily monitor hot and cold food holding. HACCP check lights provide instant recognition of safe/unsafe temperatures
- Inspection: Conduct food line inspections daily to ensure compliance with local food temperature monitoring requirements
- Equipment Calibration: Verify the proper operating temperature of coolers, freezers, grills, fryers, warmers, as well as hot

and cold storage units to avoid inconsistent food service, costly spoilage and to allow quicker response, reducing equipment repair costs
- Dining room: Easily verify temperatures in every aspect of food serving to ensure safety, enhance quality and reduce waste
- Provides LED target illumination to highlight the entire measurement spot for accurate targeting
- Is hand washable (IP54 sealed)

Specifications: FoodPro Infrared Food Thermometer

Infrared Specifications	
Temperature	-30°C to 200°C
Accuracy	(Assumes ambient operating temperature of 23°C ±2°)
	Between 0°C and 65°C: ±1°C
	Below 0°C: ±1° ±0.1 degree/degree
	Above 65°C: ±1.5% of reading
Response time	< 500 ms after initial reading
Spectral response	8-14 microns
Emissivity	Pre-set for foodservice applications
Distance to spot size/Optical Resolution (D:S)	2.5:1 @ 90% energy, typical
Typical working range (target illumination)	≈25 mm to 250 mm
Minimum target size	12 mm ø
Illumination to IR channel offset	13 mm
Operational Specifications	
Repeatability	Within accuracy specifications of the unit
Ambient operating range	0°C to 50°C
Relative humidity	90% (±5%) RH non condensing @ 30°C
Storage temperature	-20°C to 60°C
Weight	100 g (with battery)
Dimensions	150 x 30 x50 mm
Power, battery life	1 AA alkaline
Battery Life	Alkaline, 10 hours minimum @ 23°C
Target illumination	High brightness LED
Display resolution	4 digits, 0.2°C
Displayhold (7seconds)	Yes
LCD backlit display	No
Temperature display	4 digits, 0.2°C resolution
Maximum temperature displayed	No
Timer	No

Environmental data	IP54 sealing (hand-washable, non-submersible)
Other Specifications	
Standards	Conforms to EN 61236-1 Electromagnetic Emissions and Susceptibility, EN 6101-1 General Safety, Sealing IP54 (hand washable, non-submersible)
Certifications	CE NSF
Warranty	2 years
At calibration geometry of 279 mm with a 140 mm diameter, 0.97 emissivity blackbody. Specifications subject to change without notice.	

Ordering information

Fluke FP
Fluke FoodPro Infrared Food Thermometer

Includes:

- AA battery
- Quick Start Guide

Fluke. *Keeping your world up and running.®*

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