Fluke FoodPro Plus Thermometer

Advanced contact and non-contact temperature measurement for food safety

Technical Data

The total temperature solution

The FoodPro Plus is a premier temperature monitoring tool for foodservice professionals. A combination infrared surface temperature scanner and probe thermometer, the FoodPro Plus features an integrated countdown timer with alarm. Infrared surface scanner allows workers make rapid and frequent non–contact temperature measurements much faster than contact units without fear of cross-contamination, while the built–in probe is instantly accessible for follow–up internal temperature readings. Temperature readings trigger red or green lights that indicate "safe" or "unsafe" holding temperatures.

Dual-reading display shows the highest scanned temperature alongside the current reading. The FoodPro Plus LED sighting illuminates the entire measurement area for easy targeting. The unit has been tested and certified by NSF and is sealed to IP54 standards to be hand washable for easy cleanup. The field–replaceable probe does not need recalibration.

Features include:

- Infrared thermometer 275 °C (525 °F)
- Field-replaceable probe thermometer 200 °C (390 °F)
- Integrated countdown timer
- Backlit display
- °C or °F readings
- NSF certified
- Hand washable (IP54)
- HACCP check lights
- MAX temperature reading

Optical Resolution

Use the Fluke FoodPro Plus within 12 in (30 cm) of the intended target. At greater distances, the measured area will be larger (approximately the distance divided by 2.5). The LED light illuminates the entire measurement spot for accurate targeting.

Internal Measurements

Industry standards require internal temperature measurements for line checks to be taken with a probe 1 in (25 mm) below the surface (2001 NSF/ANSI 7 standard, section 6.3.2). To apply a similar method with the Fluke FoodPro in infrared mode, push back food 1 in (25 mm) deep and take the temperature with an infrared scan. Line checks can be accomplished 10-20 times faster when using a fast response infrared thermometer compared to a contact unit, and at the same time eliminate cross-contamination risk.

Specifications

Infrared

Temperature Range	−35 ℃ to 275 ℃ (−30 ℉ to 525 ℉)	
Accuracy [Assumes ambient operating temperature of 23 ℃ ± 2 ℃ (73 ℉ ± 4 ℉)	Between 0 ℃ and 65 ℃ (32 ℉ to 150 ℉): ± 1 ℃ (± 2 ℉) Below 0 ℃ (32 ℉): ± 1 ℃ (± 2 ℉) ± 0.1 degree Above 65 ℃ (150 ℉): ± 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 (≈1 in to 10 in)	
Minimum Target Size	12 mm (0.5 in) ∅	
Illumination to IR Channel Offset	13 mm (0.52 in)	

Probe

Temperature Range	−40 ℃ to 200 ℃ (−40 ℉ to 390 ℉)
Accuracy (Assumes ambient operating temperature of 23 ℃ ± 2 ℃ (73 ℉ ± 4 ℉)	Between −5 ℃ and 65 ℃ (32 ℉ to 150 ℉): ± 0.5 ℃ (± 1 ℉) Below −5 ℃ (23 ℉): ± 1 ℃ (± 2 ℉) Above 65 ℃ (150 ℉): ± 1 % of reading
Response Time	7-8 seconds (3 time constants)
Probe Dimensions	Diameter: 3.0 mm (0.118 in) Length: 90 mm (3.2 in)
Sensor Type	Thin-film Platinum, Class A, Resistance Thermal Device (RTD)

Operational

Repeatability	Within accuracy specifications of the unit
Ambient Operating Range	0 ℃ to 50 ℃ (32 ℉ to 122 ℉)
Relative Humidity	90 % (± 5 %) RH noncondensing @ 30 ℃ (86 ℉)
Storage Temperature	−20 ℃ to 60 ℃ (−4 ℉ to 140 ℉)
Weight/Dimensions (with Battery)	165 mm x 32 mm x 50 mm (6.5 in x 1.25 in x 2 in) 150 g (0.33 lbs)
Power	9 V alkaline
Battery Life (Alkaline)	10 hours minimum @ 23 ℃ (73 ℉)
Target Illumination	High brightness LED
Display Hold (7 seconds)	•
LCD Backlit Display	•
Temperature Display	4 digits, 0.1 ℃ resolution (0.2 ℉)
Max. Temp. Displayed	•
Timer	•
Environmental	IP54 sealing (hand-washable, non-submersible)

Other

Calibration Certificate	Calibration accuracy with NIST and DKD traceability
Standards	Conforms to EN 61236-1 Electromagnetic Emissions and Susceptibility, EN 6101-1 General Safety, Sealing IP65 (hand washable, non-submersible)
Certifications	CE NSF
Warranty	2 years, limited
Accessories	Replacement probe

At calibration geometry of 279 mm (11 in) with a 140 mm (5.5 in) diameter, 0/97 emissivity blackbody.
Specifications subject to change without notice

HACCP Check

Spotting critical temperatures has never been easier or faster. The HACCP (Hazard Analysis Critical Control Point) Check "Go/No-Go" lights on the FoodPro unit signals immediately if temperatures are within the HACCP guidelines for safe hot or cold food holding.

Safer 4 ℃ 40 ℉	Risk Zone 4 ℃ to 60 ℃ 40 ℉ to 140 ℉	Safer 60 ℃ 140 ℉

HOLD
21.2
MAX 21

SELECT   SET

HACCP ✓

Ordering information

FLUKE-FP PLUS FoodPro Plus Food Safety Thermometer
FP-PROBE Replacement Probe for FoodPro Plus Thermometer

Optional accessory:

• Replacement Probe

Included with the FoodPro Plus

• 9 V Battery
• Carrying Pouch
• User's Manual
• Quick Start Guide

Fluke. *Keeping your world up and running.*

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