

Fluke FoodPro Thermometer

Advanced non-contact temperature measurement for food safety

The first line of defense in foodservice

The FoodPro non-contact thermometer is the first line of defense in the battle against improper food temperatures. This easy-to-use and highly accu-

rate surface temperature scanner allows workers to make rapid and frequent non-contact temperature measurements much faster than contact units without fear of cross-contamination. Foodservice professionals use surface temperature readings to inspect incoming product, monitor hot and cold holding stations, and to verify equipment temperatures.

A single press of the power button provides surface temperature readings, triggering red or green lights indicating "safe" or "unsafe"

holding temperatures. The FoodPro model's 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.

Features include:

- Temperature measurement range up to 200 °C (400 °F)
- LED target illumination
- °C or °F readings
- NSF certified
- Hand washable (IP54)
- HACCP check lights

Optical Resolution

Use the Fluke FoodPro 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.



Technical Data



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, 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

Temperature Range	-30 °C to 200 °C (-20 °F to 400 °F)
Accuracy [Assumes ambient operating temperature of 23 °C ± 2 ° (73 °F ± 4 °F)]	Between 0 °C and 65 °C (32 °F to 150 °F): ± 1 °C (± 2 °F). Below 0 °C (32 °F): ± 1 °C (± 2 °F) ± 0.1 degree. Above 65 °C (150 °F): ± 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)
Repeatability	Within accuracy specifications of the unit
Ambient Operating Range	0 °C to 50 °C (32 °F to 122 °F)
Relative Humidity	90 % (± 5 %) RH noncondensing @ 30 °C (86 °F)
Storage Temperature	-20 °C to 60 °C (-4 °F to 140 °F)
Weight/Dimensions (with Battery)	150 mm x 30 mm x 50 mm (6.5 in x 1.25 in x 2 in) 100 g (0.22 lbs)
Power	1 AA alkaline
Battery Life (Alkaline)	10 hours minimum @ 23 °C (73 °F)
Target Illumination	High brightness LED
Display Hold (7 seconds)	•
Temperature Display	4 digits, 0.2 °C resolution (0.5 °F)
Environmental	IP54 sealing (hand-washable, non-submersible)
Standards	Conforms to EN 61236-1 Electromagnetic Emissions and Susceptibility, EN 6101-1 General Safety
Certifications	CE, NSF
Warranty	2 years, limited

Ordering information

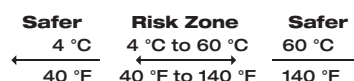
FLUKE-FP FoodPro Food Safety Thermometer

Included with the FoodPro

- AA battery
- Quick Start Guide

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.



Fluke. Keeping your world up and running.