38 FOOD APPLICATION HACCP INFRARED METER

IR Temp.   Cont.Temp.

8838

FOLLOW HACCP PRINCIPLES TO CHECK FOOD SAFETY !

QUICK TO INSPECT DANGER ZONE TEMPERATURE !
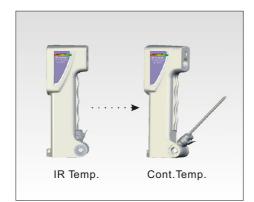
FEATURES COUNTER TIMER DISPLAYS WHILE MONITORING !

BUILT-IN TARGET ILLUMINATOR TO HIGHLIGHT THE AREA !

MAXIMUM DISPLAYS WHILE IR TEMP. IS SCANNING !

EMISSIVITY PRE-SET AT 0.97 !

DISTANCE : SPOT = 3 : 1 !

TWO IN ONE MEASUREMENT : IR TEMP. +INTERNAL TEMP. !

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* Combines two temperature measurements in one to check food safety.
* Quick scans surface temperature by pressing measure button , further check internal temperature of a food object .
* Probe icon is displayed on the screen while using internal temperature measurement .
* Built in a countdown timer to monitor cooling , cooking exposure time.
* Monitoring the length of time perishable foods are exposed to temperatures that may grow bacteria in a danger zone.
* Timer can be set for a maximum time : 07:59'59"
* An alarm will sound about 30 seconds when timer's countdown reaches 00:00:00.
*The housing is designed with a foldable penetrate probe and meet Ip54 water resistant ,ie. It is washable but can't be submersed .

Temperature range :

   Infrared Temp.: -40~280°C(-40°F~536°F)

   Probe Temp.: -40~200°C (-40~392°F) RTD sensor

Response time : 500 ms.

Temp.unit ^{o}C and ^{o}F switchable .

Accuracy :

  Infrared Temp.: < 0°C :+/-1°C(2°F)+/-0.1rdg

                     > 65°C:+/-1.5% or rdg

                     -5°C~65°C:+/-1°C(2°F)

  Probe Temp.: < -5°C :+/-2°C(2°F)

                   > 65°C:+/-1.5% of rdg

                 -5°C~65°C: +/-0.5^{O}C(1^{O}F)

Resolution : 0.1^{O}C / 1.0^{O}C

Repeatability : 1 ^{o}C or 2 ^{o}C

Auto power off : After 4 seconds.

Distance to Spot ratio : 3:1

Battery life : 100hrs

Meter includes : Hard case, battery (9 volts), instruction manual , meter with penetrate probe.