

Fluke Food Safety Infrared Thermometers

Models FoodPro and FoodPro Plus

NSF / HACCP / CE certification

High brightness LDE target illumination

HACCP check trigger safe/unsafe lights

Pre-set emissivity for foodservice applications

IP54 hand washable, non submersible

2 years limited warranty

FoodPro

- -30 to 200°C (-20 to 400°F)
- $\pm 1^{\circ}\text{C}$ (0 to 65°C); $\pm 1.1^{\circ}\text{C}$ (-30 to 0°C) and $\pm 1.5\%$ of reading (65 to 200°C)
- Ratio 2.5:1, min target size 0.5 in dia. (12 mm), typical working range [target illumination] from 1 to 10 in (25 to 250 mm)

FoodPro Plus

- -35 to 275°C (-30 to 525°F)
- $\pm 1^{\circ}\text{C}$ (0 to 65°C); $\pm 1.1^{\circ}\text{C}$ (-35 to 0°C) and $\pm 1.5\%$ of reading (65 to 275°C)
- Countdown timer
- Backlit display
- Ratio 2.5:1, min target size 0.5 in dia. (12 mm), typical working range [target illumination] from 1 to 10 in (25 to 250 mm)

RTD probe range -40 to 200°C (-40 to 390°F)

$\pm 0.5^{\circ}\text{C}$ (-5 to 65°C); $\pm 1^{\circ}\text{C}$ (-35 to -5°C); $\pm 1\%$ of reading (65 to 200°C)

Pouch and NIST certificate included

To order

Code	Description
FP	FoodPro thermometer
FP-PLUS	FoodPro Plus thermometer, pouch and NIST certificate
FP-PROBE	Replacement probe for FoodPro Plus

