



This instrument combines non - contact infrared thermometer with RTD probe, it can measure the surface and inside temperature of object. Professional instrument in food temperature measurement. At the same time, it has timer and temperature range indicate light, this functions can fit for HACCP (Hazard Analysis and Critical Control Point), make sure the food is safe.



The Food Safety infrared non-contact thermometer for surface scans with a probe for internal temperature readings. An integrated countdown timer with alarm monitors line checks as well as cooking and cooling intervals.



IR-97

FOOD SAFETY INFRARED THERMOMETER

- | Built in fold-out probe fore measuring internal food temperature.
- | Probe temperature range -40 to 200°C
- | Countdown timer to monitor cooking, cooling and HACCP exposure points
- | Backlit display for clear readings in poorly lit area
- | Max temperature display for quick respnse

Technical Specification

Temperature range	Infrared : -40 - 280°C (-40 - 536°F)
	Probe : -40 - 200°C (-40 - 392°F)
Accuracy	Infrared : Below -40 - 4°C (-40 - 39.2°F) $\pm 2^{\circ}\text{C}$ (3.6°F) 4 - 65°C (39.2 - 150°F) : $\pm 1^{\circ}\text{C}$ (1.8°F) Above 65°C (150°F): $\pm 1.5\%$
	Probe : Below -5°C (23°F) $\pm 1^{\circ}\text{C}$ (1.8°F) -5 - 65°C (23 - 150°F) : $\pm 1^{\circ}\text{C}$ (1.8°F) Above 65°C (150°F): $\pm 1\%$
Resolution	0.1°C
Repeatability accuracy	<1°C
Measurement response time	<500ms measure D: S 20:1
Waterproof level	IP65

Accessories

Battery, Instruction Manual and Test Certificate.