FoodPro Plus IR Thermometer

Key features

- Two-in-one infrared thermometer for foodservice
- Combines an infrared non-contact thermometer for surface scans with a probe thermometer for internal temperature readings
- Features an integrated countdown timer with alarm that monitors line checks as well as cooking and cooling intervals
- Provides a built-in fold-out probe for measuring internal food temperatures

Product overview: FoodPro Plus IR Thermometer

Fluke FoodPro Plus food safety thermometer measures both internal and surface temperatures with one handy tool

The Fluke FoodPro Plus thermometer provides a complete temperature measurement and monitoring solution for foodservice professionals. Use the FoodPro Plus to quickly and accurately measure food product temperatures to help detect potential food safety problems. It combines the same infrared surface temperature scanner as the FoodPro, and adds to it a fold out probe thermometer for measuring internal food temperature, and an integrated countdown timer for complete inspections of food temperatures and monitoring cooking and cooling intervals. Like the FoodPro, the

FoodPro Plus thermometer is hand-washable and features unique HACCP check lights, which immediately indicate safe or potentially unsafe holding temperatures with either green or red lights.

The Fluke FoodPro Plus is useful for:

- Receiving: Use the FoodPro Plus thermometer to quickly verify proper temperatures of food products at the point of delivery as recommended by your HACCP program.
- Food holding: Easily monitor hot and cold food holding. HACCP check lights provide instant recognition of safe/unsafe temperatures
- Inspection: Conduct food line inspections daily to ensure compliance with local food temperature monitoring requirements
- Equipment Calibration: Verify proper operating temperature of coolers, freezers, grills, fryers, warmers, as well as hot and cold storage units to avoid inconsistent food service, costly spoilage and to allow quicker response, reducing equipment repair costs
- Dining room: Easily verify temperatures in every aspect of food serving to ensure safety, enhance quality and reduce waste
- Measures -35 to +275 °C (-31 to 527 °F) with non-contact thermometer and from -40 to 200°C (-40 °F to +392 °F)with probe
- Features backlit display for clear readings in poorly lit areas
- Displays MAX temperature for quick reference

Specifications: FoodPro Plus IR Thermometer

Infrared Specifications	
Temperature	-35°C to 275°C
Accuracy	(Assumes ambient operating temperature of 23°C ±2°)
	Between 0°C and 65°C: ±1°C
	Below 0°C: ±1° ±0.1 degree/degree
	Above 65°C: ±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
Minimum target size	12 mm ø
Illumination to IR channel offset	13 mm
Probe Specifications	
Temperature	-40°C to 150°C

Accuracy	(Assumes ambient operating temperature of 23°C ±2°)
	Between –5°C and 65°C: ±0.5°C
	Below –5°C: ±1°C
	Above 65°C: ±1% of reading
Response time	7-8 seconds (3 time constants)
Probe dimensions	Diameter: 3.0 mm
	Length: 90 mm
Sensor type	Thin-film platinum, class A, Resistance
	Thermal device (RTD)

Operational Specifications

Repeatability	Within accuracy specifications of the unit
Ambient operating range	0°C to 50°C
Relative humidity	90% (±5%) RH non condensing @ 30°C
Storage temperature	-20°C to 60°C
Weight	150 g (with baery)
Dimensions	165 x 32 x 50 mm
Power, baery life	9 V alkaline
Baery life	Alkaline, 10 hours minimum @ 23°C
Target illumination	High brightness LED
Display resolution	4 digits, 0.1°C
Displayhold (7seconds)	Yes
LCD backlit display	Yes
Temperature display	4 digits, 0.1°C resolution
Maximum temperature displayed	Yes
Timer	Yes
Environmental data	IP54 sealing (hand-washable, non-submersible)

Other Specifications (both)

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 IP54 (hand washable, non-submersible)
Certifications	CE NSF
Warranty	2 years
Options/Accessories	Replacement probe

At calibration geometry of 279 mm with a 140 mm diameter, 0.97 emissivity blackbody. Specifications subject to change without notice.

Ordering information

Fluke FP Plus

Fluke FoodPro Plus Infrared Food Thermometer

Includes:

- Built-in contact probe
- 9 V alkaline battery
- Quick start guide
- Operator's guide
- Soft carry pouch

A Field Replacement Probe (see below) is available as an optional accessory.

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https://fluke.com.au/en-gb/product/temperature-measurement/ir-thermometers/fluke-foodpro-plus