TECHNICAL DATA

Fluke FoodPro Plus Thermometer Replacement Probe

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Key features

Fluke FoodPro Plus Food Safety Thermometer

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

Includes all of the FoodPro features, plus the following:

- Built-in fold-out probe for measuring internal food temperatures
- Probe temperature range -40 to 200 °C
- Countdown timer to monitor cooking, cooling and HACCP exposure times
- Backlit display for clear readings in poorly lit areas
- MAX temperature displayed for quick reference

Product overview: Fluke FoodPro Plus Thermometer

Replacement Probe

Fluke brings its test and measurement equipment expertise to the foodservice industry with contact and non-contact temperature measurement solutions. The **Fluke FoodPro Plus thermometer**provides a complete temperature measurement and monitoring solution for foodservice professionals. It includes one useful temperature inspection tool, which is designed to enable foodservice professionals to quickly and accurately measure food product temperatures and to help detect potential food safety problems.

The **Fluke FoodPro Plus** combines the same infrared surface temperature scanner, as well as a probe thermometer and integrated countdown timer for complete inspections of food temperatures and monitoring cooking and cooling intervals.

The Fluke 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.

Useful applications

- **Receiving:** Use 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.

Specifications: Fluke FoodPro Plus Thermometer Replacement Probe

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.	

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Fluke Europe B.V.
P.O. Box 1186
5602 BD Eindhoven
The Netherlands
www.fluke.com/en
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For more information call:
In Middle East/Africa
+31 (0)40 267 5100

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