

Infrared Thermometers

FP FoodPro Infrared Thermometer



Quickly scan food surface temperatures using unique target illumination beam.

- "HACCP Check" feature graphically displays critical temperature zones.
- Range: -20° to 400° F
- $\pm 2^\circ$ F accuracy from +32° to 150° F or 1.5% of reading
- Emissivity: pre-set at 0.97
- Distance to Spot Size Resolution (D:S) 2.5:1
- Battery: AA Alkaline

KM842 Rugged IR Thermometer



When surface temperature measurements need to be fast and accurate, the KM842 is hard to beat.

- Perform HACCP temperature measurements at receiving
- Monitor surface temperatures during cooking
- Check hot holding and serving temperatures
- Ensure uniform storage temperatures
- Battery: 9V alkaline

RAYMTFSU Infrared Thermometer



Economy infrared thermometer for food service applications. Precisely locate target measurement point through laser sighting. For HACCP temperature measurements at receiving, during cooking, holding and serving.

- Switchable °F/°C with backlight
- Auto switch off
- Single degree resolution
- Emissivity pre-set to 0.95
- 7 second display hold
- 4:1 distance to spot size (D:S)
- Optional soft pouch (RAYMTAPK)
- $\pm 2^\circ$ F accuracy in critical food zone, 32° to 150°
- Battery: 9V alkaline