SPER SCIENTIFIC

Food Safety Thermometer with IR

HACCP Compliant surface and internal temperature

The compact Food Safety Thermometer offers both surface and internal temperature readings in one portable convenient unit. Instantly check the surface temperature of food with the single push of a button using infrared technology. The built-in bright white flashlight helps illuminate the surface being measured. When regulations demand compliance to internal temperature such as with prepared meats, fish, or poultry, simply fold the penetration probe out to any angle, and read internal temperature on the large backlit LCD display. Programmable high and low alarms enable easy spot-checks for food safety. A fully sealed IP65 waterproof housing stands up to the rigors of food service and helps your establishment meet HACCP and FDA's Food Safety requirements. Comes complete with clear instructions and 2 x AAA batteries. N.I.S.T. traceable certificate of compliance available.

DIM: Meter: 5 ½ x 1 ½ x ¾", (140 x 38 x 19 mm), penetration probe 3". Weight: 4 oz (105 g)

No.	Description
800115	Food Safety Thermometer with IR
800115C	Food Safety Thermometer with IR Certified

	Range	Resolution	Accuracy
Penetration Probe	-40 to 392°F (-40 to 200°C)	0.1°F/C	±3.6°F (2°C) below freezing ±1.8°F (1°C) for all other temperatures
Infrared Thermometer	-40 to 536°F (-40 to 280°C)	0.1°F/C	±5.4°F (3°C) from -40 to 20°C ±1.8°F (1°C) for all other temperatures
	Emissivity fixed at 0.95		
	Infrared Distance to Spot Ratio: 4:1		