FLUKE

FoodPro Series
Temperature measurement instruments

NSF

Scan Quickly scan temperatures without risk of cross-contamination

Probe Verify internal temperatures with flip down probe thermometer *(FoodPro Plus unit only)*

Timer Set adjustable alarms for line check reminders *(FoodPro Plus unit only)*

HACCP Check Indication lights instantly warn of potentially unsafe temperatures

Hand Washable Sealed to IP54 standards for long life expectancy and accuracy

Spot Illumination Target IR measurements highlighted by LED

Extended Life Two year warranty standard for normal use

The Fluke FoodPro™ thermometer series provides advanced temperature measurement solutions for the foodservice industry.

Foodservice professionals understand the need for complete, accurate and fast temperature monitoring from point of receiving through holding and serving. Monitoring temperature is essential to keeping food safe, and is required by the Food and Drug Administration (FDA). Regular monitoring of temperatures and adherence to food safety guidelines makes for better business—increasing food safety and reducing liability and food waste. The combination of both FoodPro thermometers provides a complete temperature measurement and monitoring solution for foodservice professionals.

FoodPro Thermometer
The first line of defense

The FoodPro non-contact thermometer is the first line of defense in the battle against improper receiving, storage and holding temperatures. Using infrared, the highly accurate FoodPro quickly reads surface temperatures, allowing workers to make rapid and frequent temperature measurements faster than contact units and without fear of cross contamination. The easy-to-see illumination light shows the temperature measurement spot and removes the targeting guesswork.
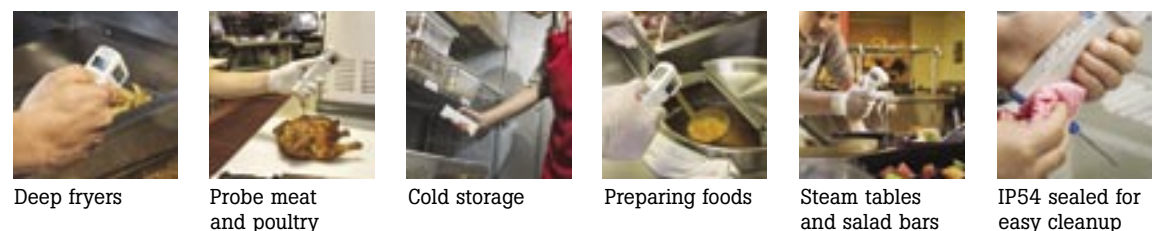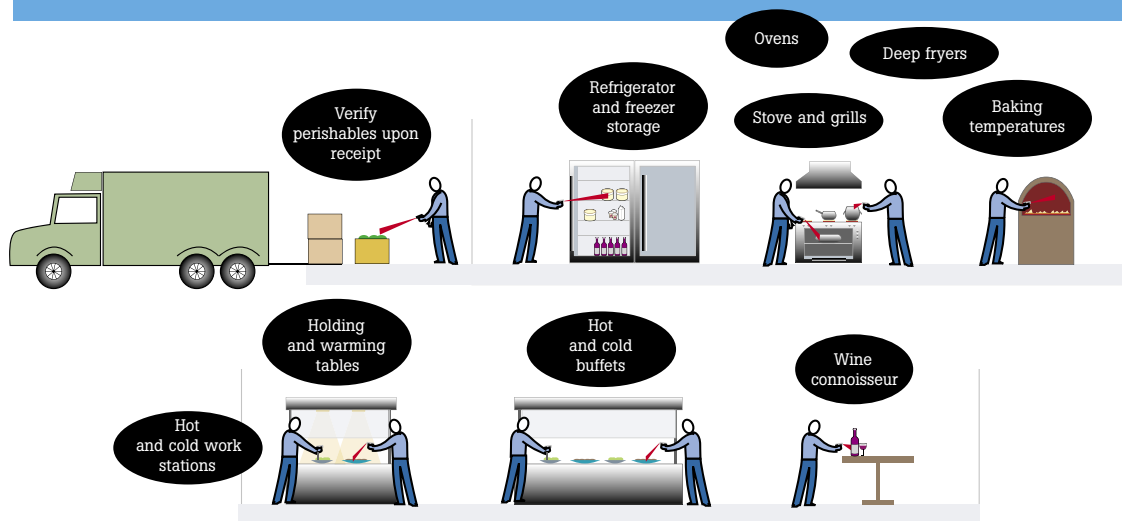
FoodPro Plus Thermometer
The total temperature solution

The Fluke FoodPro Plus is a combination infrared surface temperature scanner and probe thermometer with an integrated count-down timer to monitor line checks and cooking and cooling intervals. Infrared readings feature a target illumination light to quickly locate and highlight the measurement spot; the dual-reading display shows the highest scanned temperature alongside the current reading. The quick response, field replaceable RTD (Resistant Thermal Device) platinum tipped probe does not need recalibration. The FoodPro Plus is a rugged, long term and indispensable tool for every type of foodservice establishment.

A multitude of uses in every kitchen and facility

- Ovens
- Deep fryers
- Refrigerator and freezer storage
- Stove and grills
- Baking temperatures
- Verify perishables upon receipt
- Holding and warming tables
- Hot and cold buffets
- Wine connoisseur
- Hot and cold work stations

| Deep fryers	Probe meat and poultry	Cold storage	Preparing foods	Steam tables and salad bars	IP54 sealed for easy cleanup

Non-contact line checks

Industry standards require internal temperature measure-ments for line checks to be taken with a probe 1 in. (25 mm) below the surface (2001 NSF/ANSI 7 standard, section 6.3.2). To apply a similar method with the Fluke FoodPro, push back food 1 in. (25 mm) deep and take the temperature with an infrared scan. Line checks can be accomplished 10–20 times faster when using a fast response infrared thermometer compared to a contact unit, and at the same time eliminate cross contamination risk.

HACCP check

Spotting critical temperatures has never been easier or faster. The HACCP Check "Go/No–Go" lights on all FoodPro models show immediately if temperatures are within HACCP guidelines for safe hot or cold food holding. A green light indicates safe hot and cold holding temperatures, while potentially dangerous food temperatures trigger a red light.

The FDA has recommended HACCP (Hazard Analysis Critical Control Points) temperature thresholds where time and temperature rules apply. These guidelines are recommended to food service professionals and institutions for control-ling the temperatures that product should be stored, cooked, or cooled to, as well as the length of time food products can safely remain at specific temperatures.[1]

For more information on HACCP and Fluke instruments, visit www.fluke.com/foodservice
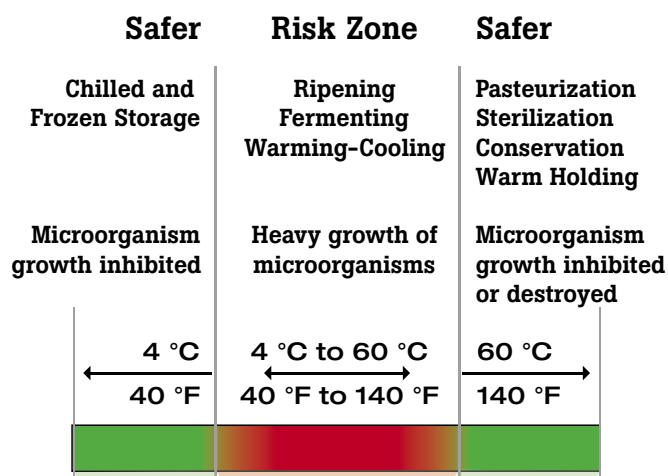
1. U. S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, 1997 Food Code, Annex 5: HACCP Guidelines

Safer	Risk Zone	Safer
Chilled and Frozen Storage	Ripening Fermenting Warming-Cooling	Pasteurization Sterilization Conservation Warm Holding
Microorganism growth inhibited	Heavy growth of microorganisms	Microorganism growth inhibited or destroyed
4 °C	4 °C to 60 °C	60 °C
40 °F	40 °F to 140 °F	140 °F

HOLD

21.2

FLUKE ®

		FoodPro	**FoodPro Plus**
Infrared Thermometer	Temperature Range	–30 ℃ to 200 ℃ (–20 ℉ to 400 ℉)	–35 ℃ to 275 ℃ (–30 ℉ to 525 ℉)
	Accuracy (Assumes ambient operating temperature of 23 ℃ ± 2 ℃ (73 ℉ ± 4 ℉)	Between 0 ℃ and 65 ℃ (32 ℉ to 150 ℉): ± 1 ℃ (± 2 ℉) Below 0 ℃ (32 ℉): ± 1 ℃ (± 2 ℉) ±0.1 degree/degree Above 65 ℃ (150 ℉): ± 1.5 % of reading	Between 0 ℃ and 65 ℃ (32 ℉ to 150 ℉): ± 1 ℃ (± 2 ℉) Below 0 ℃ (32 ℉): ± 1 ℃ (± 2 ℉) ± 0.1 degree/degree Above 65 ℃ (150 ℉): ± 1.5 % of reading
	Response Time	< 500 ms after initial reading	< 500 ms after initial reading
	Spectral response	8–14 microns	8–14 microns
	Emissivity	Pre-set for food service applications	Pre-set for food service applications
	Distance to Spot Size/ Optical Resolution (D:S)	2.5:1 @ 90 % energy, typical	2.5:1 @ 90 % energy, typical
	Typical Working Range (Target Illumination)	≈25 mm to 250 mm (≈1 in to 10 in)	≈25 mm to 250 mm (≈1 in to 10 in)
	Minimum Target Size	12 mm (0.5 in) Ø	12 mm (0.5 in) Ø
	Illumination to IR Channel Offset	13 mm (0.52 in)	13 mm (0.52 in)
Probe Thermometer	Temperature Range	–	–40 ℃ to 200 ℃ (–40 ℉ to 390 ℉)
	Accuracy (Assumes ambient operating temperature of 23 ℃ ± 2 ℃ (73 ℉ ± 4 ℉)	–	Between –5 ℃ and 65 ℃ (23 ℉ to 150 ℉): ± 0.5 ℃ (± 1 ℉) Below –5 ℃ (23 ℉): ± 1 ℃ (± 2 ℉) Above 65 ℃ (150 ℉): ± 1 % of reading
	Response Time	–	7–8 seconds (3 time constants)
	Probe Dimensions	–	Diameter: 3.0 mm (0.118 in) Length: 80 mm (3.0 in)
	Sensor Type	–	Thin-film Platinum, Class A, Resistance Thermal Device (RTD)
Operational	Repeatability	Within the accuracy specifications of the unit	Within the accuracy specifications of the unit
	Ambient Operating Range	0 ℃ to 50 ℃ (32 ℉ to 122 ℉)	0 ℃ to 50 ℃ (32 ℉ to 122 ℉)
	Relative Humidity	90 % (± 5%) RH non-condensing @30 ℃ (86 ℉)	90 % (± 5 %) RH non-condensing @30 ℃ (86 ℉)
	Storage Temperature	–20 ℃ to 60 ℃ (-4 ℉ to 140 ℉)	–20 ℃ to 60 ℃ (-4 ℉ to 140 ℉)
	Weight/Dimensions (with Battery)	100 g (0.22 lbs) 150 mm x 30 mm x 50 mm (5.88 in x 1.25 in x 2 in)	150 g (0.33 lbs) 165 mm x 32 mm x 50 mm (6.5 in x 1.25 in. x 2 in.)
	Power	1 AA Alkaline	9 V Alkaline
	Battery Life (Alkaline)	10 hours minimum @ 23 ℃ (73 ℉)	10 hours minimum @ 23 ℃ (73 ℉)
	Target Illumination Light	High Brightness LED	High Brightness LED
	Display Hold (7 seconds)	•	•
	LCD Backlit Display	–	•
	Temperature Display	4 digits, 0.2 ℃ resolution (0.5 ℉)	4 digits, 0.1 ℃ resolution (0.2 ℉)
	Max. Temp. Displayed	–	•
	Timer	–	Integrated countdown timer, adjustable from 10 seconds to 7 hours, 59 minutes
	Environmental	IP54 sealing (hand-washable, non-submersible)	IP54 sealing (hand-washable, non-submersible)
Other	Calibration Certificate	–	Calibration accuracy with NIST and DKD traceability
	Standards	Conforms to EN 61326-1 Electromagnetic Emissions and Susceptibility, EN 61010-1 General Safety	Conforms to EN 61326-1 Electromagnetic Emissions and Susceptibility, EN 61010-1 General Safety
	Certifications	CE NSF	CE NSF
	Warranty	2 year* limited	2 year* limited
	Included Accessories	Battery, User's Guide	Battery, Carrying Pouch, User's Manual, Quick Start Guide
	Options Accessories	–	Replacement Probe

*US only. Warranty duration may vary.

NSF **CE**

Fluke. *Keeping your world up and running.*