

# Fluke Food Pro Plus



## Fluke Food Pro Plus Food Safety Thermometers

Fluke brings their test and measurement equipment expertise to the foodservice industry through contact and non-contact temperature measurement solutions. Foodservice professionals understand the need for complete, accurate and fast temperature monitoring from point of receiving through holding and serving, and the Fluke FoodPro Series provides the temperature measurement tools required to properly screen those temperatures.

All FoodPro thermometers are hand-washable, NSF certified and feature the unique HACCP check lights which immediately indicates safe or risky holding temperatures through green or red lights. Fluke FoodPro Food Safety Thermometer

- Non-contact temperature scans for safe, easy and fast surface temperature readings without risk of cross-contamination
- HACCP check lights for instant recognition of safe/unsafe temperatures
- LED target illumination highlights the entire measurement spot for accurate targeting
- NSF certified and hand washable (non-submersible)

Fluke FoodPro Plus Food Safety Thermometer includes FoodPro features and the following:

- Contact temperature measurements with field-replaceable probe for internal readings
- Countdown timer with audible alarm for line check audit reminders
- Backlit display for clear readings in poorly lit areas
- MAX temperature displayed for quick reference

# FoodPro and FoodPro Plus Food Safety Thermometers

<b>Infrared Specifications (both)</b>	
<b>Temperature</b>	<b>Fluke FoodPro</b> -30 °C to 200 °C <b>Fluke FoodPro Plus</b> -35 °C to 275 °C
<b>Accuracy</b>	(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
<b>Response time</b>	<500 ms after initial reading
<b>Spectral Response</b>	8-14 microns
<b>Emissivity</b>	Pre-set for foodservice applications
<b>Distance to spot size/Optical Resolution (D:S)</b>	2.5:1 @ 90 % energy, typical
<b>Typical working range (target illumination)</b>	≈25 mm to 250 mm
<b>Minimum target size</b>	12 mm ø
<b>Illumination to IR channel offset</b>	13 mm

<b>Probe Specifications (FoodPro Plus)</b>	
<b>Temperature</b>	<b>FoodPro Plus</b> -40 °C to 200 °C
<b>Accuracy</b>	(Assumes ambient operating temperature of 23 °C ±2°) <b>FoodPro Plus</b> Between -5 °C and 65 °C : ±0.5 °C Below -5 °C : ±1 °C Above 65 °C: ±1 % of reading
<b>Response time</b>	<b>FoodPro Plus</b> 7-8 secons (3 time constants)
<b>Probe dimensions</b>	<b>FoodPro Plus</b> Diameter: 3.0 mm Length: 90 mm
<b>Sensor type</b>	<b>FoodPro Plus</b> Thin-film platinum, class A, Resistance Thermal device (RTD)

<b>Operational Specifications (both)</b>	
<b>Repeatability</b>	Within accuracy specifications of the unit
<b>Ambient operating range</b>	0 °C to 50 °C
<b>Relative Humidity</b>	90 % (+/- 5 %) RH non condensing @ 30 °C
<b>Storage Temperature</b>	-20 °C to 60 °C
<b>Weight</b>	<b>FoodPro</b> 100 g (with battery) <b>FoodPro Plus</b> 150 g (with battery)
<b>Dimensions</b>	<b>FoodPro</b> 150 mm x 30 mm x50 mm <b>FoodPro Plus</b> 165 mm x 32 mm x 50 mm
<b>Power, battery life</b>	<b>FoodPro</b> 1 AA alkaline <b>FoodPro Plus</b> 9 V alkaline
<b>Battery Life</b>	<b>alkaline</b> 10 hours minimum @ 23 °C
<b>Target illumination</b>	High Brightness LED

<b>Display Resolution</b>	<b>FoodPro</b> 4 digits, 0.2 °C <b>FoodPro Plus</b> 4 digits, 0.1 °C
<b>Displayhold (7seconds)</b>	<b>FoodPro</b> yes <b>FoodPro Plus</b> yes
<b>LCD backlit display</b>	<b>FoodPro</b> no <b>FoodPro Plus</b> yes
<b>Temperature display</b>	<b>FoodPro</b> 4 digits, 0.2 °C resolution <b>FoodPro Plus</b> 4 digits, 0.1 °C resolution
<b>Maximum temperature displayed</b>	<b>FoodPro</b> no <b>FoodPro Plus</b> yes
<b>Timer</b>	<b>FoodPro</b> no <b>FoodPro Plus</b> yes
<b>Environmental Data</b>	IP54 sealing (hand-washable, non-submersible)

<b>Other Specifications (both)</b>	
<b>Calibration Certificate</b>	<b>FoodPro Plus</b> Calibration accuracy with NIST and DKD traceability
<b>Standards</b>	Conforms to EN 61236-1 Electromagnetic Emissions and Susceptibility, EN 6101-1 General Safety, Sealing IP54 (hand washable, non-submersible)
<b>Certifications</b>	CE NSF
<b>Warranty</b>	2 years
<b>Options/Accessories</b>	<b>FoodPro Plus</b> Replacement probe

At calibration geometry of 279 mm with a 140 mm diameter, 0/97 emissivity blackbody.

Specifications subject to change without notice.

# FoodPro and FoodPro Plus Food Safety Thermometers



## Fluke FoodPro Food Safety Thermometer

The easy-to-use and highly accurate Fluke FoodPro non-contact thermometer instantly measures surface temperature, allowing users to make rapid and frequent non-contact temperature measurements without risk of cross contamination.

- Infrared temperature range from -35 to 275 °C
- HACCP check lights for instant recognition of safe/unsafe temperatures
- LED target illumination highlights the entire measurement spot for accurate target
- Hand washable (IP54 sealed)



## Fluke FoodPro Plus Food Safety Thermometer

The Fluke FoodPro Plus combines an infrared non-contact thermometer for surface scan and a probe thermometer for internal temperature readings. An integrated countdown timer with a display 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