GLOBAL TEST SUPPLY
The Test, Measurement & Supply Company

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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

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FoodPro and FoodPro Plus Food Safety Thermometers

Infrared Specifications (both)

Temperature	**Fluke FoodPro** -30 ºC to 200 ºC **Fluke FoodPro Plus** -35 ºC to 275 ºC
Accuracy	(Assumes ambient operating temperature of 23 ºC ±2 º) Between 0 ºC and 65 ºC: ±1 ºC Below 0 ºC : ±1 º ±0.1 degree/degree Above 65 ºC): ±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 (FoodPro Plus)

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

Operational Specifications (both)

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

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

Other Specifications (both)	
Calibration Certificate	**FoodPro Plus** 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	**FoodPro Plus** 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 ºC
- HACCP check lights for instant recognition of safe/unsafe temperatures
- LED target illumination highlights the entire measurement spot for accurate targe
- Hand washable (IP54 sealed)

Fluke FoodPro Plus Food Safety Thermometer

The Fluke FoodPro Plus combines an infrared non-contact thermometer for surface sca probe thermometer for internal temperature readings. An integrated countdown timer wi 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 ºC
- 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