

Food Safety Infrared Thermometers

Temperature Measurement
Infrared



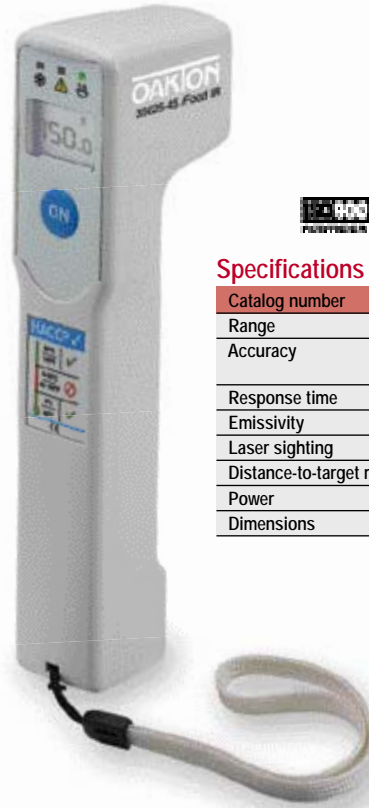
TempTestr® IR Food Thermometer

- Ideal for food inspections and HACCP programs
- Non-contact measurement eliminates the risk of cross-contamination
- Scan numerous surfaces quickly and easily
- Sealed, hand-washable IP54 housing

Temperature measurement is essential when ensuring proper food storage, cooking and serving environments, and is required by the FDA. Quick checks with a non-contact thermometer can remove the hazard of cross-contamination and reduce the time a traditional probe requires.

This thermometer provides safe, non-contact readings in only 1/2 second. Use to measure food surfaces in the HACCP temperature danger zone (40 to 140°F or 4 to 60°C), the critical range where harmful bacteria grows most rapidly. LEDs quickly indicate if food temperatures are in the bacterial growth safety zone. Green LED light indicates food-safe hot and cold holding temperatures. Red LED light indicates that food is exposed to potentially dangerous temperatures and within the food temperature danger zone. Investigate further with a probe thermometer for internal temperatures. LED target system illuminates the exact measurement area. Compact design allows for easy one-handed operation.

What's included: one 9 V battery and wrist strap.



Specifications & Ordering Information

Catalog number	WD-35625-45
Range	-20 to 400°F (-30 to 200°C)
Accuracy	±2°F (1±1°C), Between 32 to 150°F (0 to 65°C):
Response time	0.5 second
Emissivity	Preset at 0.97
Laser sighting	LED (non-laser)
Distance-to-target ratio	2.5:1
Power	One 9 V battery (included)
Dimensions	2"L x 1 1/4"W x 6"H

Food Safety IR Thermometer

- A combination contact/noncontact thermometer with timer for all food applications
- Go/no-go LEDs provide quick check of HACCP food zones
- Sealed, hand-washable IP54 housing

Check critical food temperatures and monitor HACCP food safety zones with this combination contact/noncontact thermometer. LEDs rapidly indicate if food temperature is in the bacterial growth safety zone. Green lights indicate safe temperatures below 40°F (4°C) and above 140°F (60°C). Red light indicates the HACCP danger zone between 40 to 140°F (4 to 60°C). The contact penetration probe swings out for internal temperature checks, then folds in for storage. IR mode provides quick, noncontact surface measurements and stores maximum reading. Target illumination indicates target measurement area and is ideal for close working distances of 2 to 12". Built-in countdown timer with alarm monitors cooking and cooling intervals and HACCP exposure times—set countdown timer to a maximum of eight hours.

What's included: battery, carrying case, and quick reference card.



Target illumination clearly indicates target area



Contact penetration probe swings out for fast temperature checks

Specifications & Ordering Information



Catalog number	WD-35625-40	
Mode	Infrared	Contact
Range	30 to 525°F (-35 to 275°C)	-40 to 390°F (-40 to 200°C)
Accuracy	±2°F (±1°C) from 32 to 150°F (0 to 65°C)	±1°F (±0.5°C) from 32 to 150°F (0 to 65°C)
Response time	500 msec	5 sec
Emissivity	Preset at 0.97	
Laser sighting	LED (non-laser)	
Distance-to-target-size ratio	2.5:1	
Power	One 9 V battery (included)	
Dimensions	Overall: 2"L x 1 1/4"W x 6 1/2"H; Contact probe: 3/4"L x 1/8" dia	

WD-35625-70 Replacement probe for thermometer 35625-40

WD-86106-10 Antimicrobial sanitizing wipes. Box of 100



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