

FoodPro Series

Food Safety Thermometers



Complete Food Temperature Monitoring



FoodPro Plus

Complete food inspection

FoodPro

Quick surface scanning

The Raytek Food Temperature Team

Food service professionals understand the need for complete temperature monitoring of food products. Raytek FoodPro™ thermometers provide temperature measurement solutions for quick surface scans and essential internal measurements.

- Quickly scan surface temperatures without risk of cross-contamination
- Instantly spot potentially unsafe temperatures with HACCP Check
- Hand washable
- Verify internal temperature measurements*
- Easily monitor cooking, cooling and holding times*

**FoodPro Plus unit only*

Monitoring temperature is essential to keeping food safe. Regular monitoring of temperatures and adherence to food safety guidelines make for better business—increasing food safety and reducing food waste. Raytek FoodPro Series thermometers provide a complete temperature measurement and monitoring solution for food service professionals. It is fast and easy to adhere to food safety guidelines with the HACCP Check provided in each unit. Both FoodPro and FoodPro Plus thermometers provide quick scans of food surface temperatures. The FoodPro Plus also features a probe for verifying internal temperatures, plus a timer to monitor food exposure times.



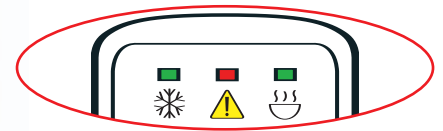
HACCP Guidelines

HACCP (Hazard Analysis Critical Control Points) guidelines are recommended for food service professionals and institutions to help detect unsafe food conditions. Food temperatures are a known indicator of food quality, however HACCP guidelines also examine food exposure times. HACCP programs define the temperature at which a product should be stored, cooked, or cooled, as well as the length of time food products can safely remain at these temperatures. The FoodPro Series provides an effective and thorough means of monitoring food temperature and exposure times, adhering to these HACCP standards.

HACCP Check



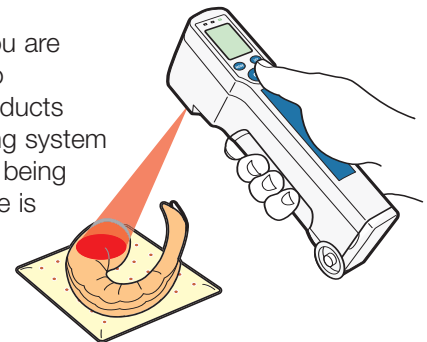
The HACCP Check “Go/No-Go” lights show immediately if temperatures are within HACCP guidelines for safe hot or cold food holding.



A green light indicates safe hot and cold holding temperatures, while potentially dangerous food temperatures trigger a red light.

Accurate Target Sighting

It is easy to see what you are measuring with FoodPro thermometers. Both products feature a unique targeting system that illuminates the area being measured. What you see is what you get—no more guesswork!



Easily Washable



Clean-up is quick and easy—just wipe and sanitize.

FoodPro: Quick Surface Scanning



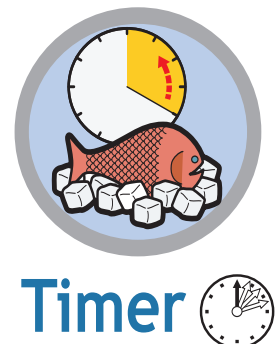
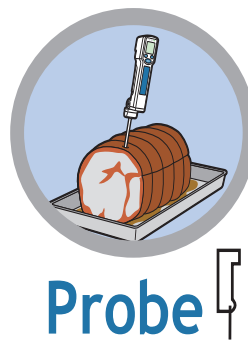
The FoodPro is a reliable and easy-to-use non-contact temperature scanner for every food service worker for a first check of risky temperatures. FoodPro quickly measures food surface temperature and signals “safe” or “unsafe” readings with green or red HACCP Check lights. It is a perfect temperature monitoring companion to contact thermometers commonly used in many food service organizations.



FoodPro Plus: Complete Food Inspection



The FoodPro Plus combines two temperature measurement technologies into one easy-to-use tool—a non-contact thermometer for instant scanning and measurement of surface temperatures, plus a built-in, flip-down probe thermometer for taking internal temperature measurements. The HACCP Check indicates at a glance whether food temperatures are in safe ranges, and the integrated timer helps monitor cooking, cooling and holding times. The dual-mode measurement capability, built-in HACCP Check, and integrated timer make the FoodPro Plus the professional’s tool of choice in a food safety thermometer.



Specifications	FoodPro	FoodPro Plus	
Infrared Thermometer	Temperature Range	-30°C to 200°C	-35°C to 275°C
	Accuracy (Assumes ambient operating temperature of 23°C ±2°)	Between 0°C and 65°C: ±1°C Below 0°C: ±1°C ±0.1 degree/degree Above 65°C: ±1.5% of reading	Between 0°C and 65°C: ±1°C Below 0°C: ±1°C ±0.1 degree/degree Above 65°C: ±1.5% of reading
	Response Time	<500 ms after initial reading	<500 ms after initial reading
	Spectral response	8-14 µm	8-14 µm
	Emissivity	Pre-set for foodservice applications	Pre-set for foodservice applications
	Distance to Spot Size/ Optical Resolution (D:S)	2.5:1 @ 90% energy, typical	2.5:1 @ 90% energy, typical
	Recommended Working Range	≈25 mm to 250 mm	≈25 mm to 250 mm
	Minimum Target Size	12 mm	12 mm
	Illumination to IR Channel Offset	13 mm	13 mm
	Probe Thermometer	Temperature Range	—
Accuracy (Assumes ambient operating temperature of 23°C ±2°)		—	Between -5°C and 65°C: ±0.5°C Below -5°C: ±1°C Above 65°C: ±1% of reading
Response Time		—	7-8 seconds (3 time constants)
Probe Dimensions		—	Diameter: 3 mm Length: 80 mm
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°C to 50°C	0°C to 50°C
	Relative Humidity	90% (±5%) RH noncondensing @30°C	90% (±5%) RH noncondensing @30°C
	Storage Temperature	-20°C to 60°C	-20°C to 60°C
	Weight/Dimensions (with Battery)	100 g 150 mm x 30 mm x 50 mm	150 g 165 mm x 32 mm x 50 mm
	Power	1AA Alkaline	9V Alkaline
	Battery Life (Alkaline)	10 hours minimum @ 23°C	10 hours minimum @ 23°C
	Target Illumination Light	High Brightness LED	High Brightness LED
	Display Hold (7 seconds)	✓	✓
	LCD Backlit Display	—	✓
	Temperature Display	4 digits, 0.2°C resolution	4 digits, 0.2°C resolution
	Max. Temp. Displayed	—	✓
	Timer	—	Integrated countdown timer, adjustable from 10 seconds to 7 hours, 59 seconds
	Environmental	IP54 sealing (hand-washable, non-submersible)	IP54 sealing (hand-washable, non-submersible)
Other	Calibration Certificate	—	Calibration accuracy with NIST and DKD traceability
	CE Standards	Conforms to EN 61236-1 Electromagnetic Emissions and Susceptibility, EN 6101-1 General Safety	Conforms to EN 61236-1 Electromagnetic Emissions and Susceptibility, EN 6101-1 General Safety
	Included	Battery, User's Guide, Wrist Strap	Battery, Carrying Pouch, User's Manual, Quick Start Guide
	Options/Accessories	—	Replacement Probe

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