

TE Temperature

Infrared, Food Handheld

OAKTON® Food TempTestr® Mark-II Infrared Thermometer

Ideal for food inspections and HACCP programs

New

- Noncontact 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 noncontact thermometer can remove the hazard of cross-contamination and reduces cycle time over a traditional penetration probe. This thermometer provides this safe, non-contact reading in under a second.

Use the TempTestr meter to monitor HACCP danger zone temperature standards for food (40 to 140°F or 4 to 60°C), the critical range where harmful bacteria grows most rapidly. LEDs on the meter quickly indicate if the food temperature is within a green or red bacterial growth zone. A green LED light indicates food-safe hot and cold holding temperatures. A 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	K-35625-45
Range	-20 to 400°F (-30 to 200°C)
Accuracy	±2°F (±1°C) between 32 to 150°F (0 to 65°C)
Resolution	0.2°F (0.2°C)
Response time	500 msec, 95% response
Emissivity	0.97 fixed
Laser sighting	White LED (non-laser)
Distance-to-target ratio	2.5:1
Display	LCD, backlit
Power	One 9 V battery (included)
Dimensions	1¼"W x 6"H x 2"D
Price	

K-09376-04 Replacement batteries,
9 V. Pack of 4

OAKTON® Food TempTestr® Mark-I Infrared Thermometer and Kit

Ideal for food inspections and HACCP programs

- Noncontact measurement eliminates the risk of cross-contamination
- Choose from IR meter only or IR meter kit

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

TempTestr IR Food Thermometer 35625-15 provides safe, noncontact readings in ½ second. It has a compact design for easy one-handed operation. Other features include a laser sighting to pinpoint your exact target, selectable °F/°C display, steam interference filter, and a hold function that freezes display for 7 seconds after button release. Accuracy of ±2°F (±1°C) over the HACCP critical temperature range of 40 to 140°F (4 to 60 °C).

TempTestr IR Food Thermometer Kit 35625-30 contains two separate products, noncontact IR thermometer (35625-15, described above) for contamination-free surface measurements and a contact thermometer (90003-00) for testing the internal temperature of foods. The contact thermometer features a heat-resistant, stainless steel penetration probe, min/max recall, selectable °F/°C display, and water resistant housing. Sterilize contact thermometer between uses with one of the 20 antimicrobial wipes (included). All kit contents are packed in a shock-resistant, foam-lined case with handle for easy transportation.

Specifications

Measuring mode	Infrared thermometer (35625-15)	Contact thermometer (90003-00)
Range	-31 to 572°F (-35 to 275°C)	-40 to 392°F (-40 to 200°C)
Resolution	0.2°F (0.2°C)	0.2°F (0.2°C)
Accuracy	From 32 to 150°F (0 to 65°C): ±2°F (±1°C)	From 23 to 150°F (-5 to 65°C): ±1°F (±0.5°C)
Response time	500 msec	5 sec
Emissivity	Preset at 0.97	None
Laser sighting	Single point, offset Class II	None
Distance-to-target-size ratio	4:1	None
Power	9 V battery (included)	3 V button cell (included)
Dimensions	7"L x 1¼"W x 1½"H	6"L x 1¼"W x ¾"D

35625-45

TempTestr Mark-I
35625-15 eliminates
interference from steam.



More info

- Measure food surfaces in the Temperature Danger Zone (40 to 140°F)—the critical range where harmful bacteria grow most rapidly
- Check surface temperatures of products moving on conveyors or in hard-to-reach places
- Scan numerous foods quickly and easily—no need to clean thermometer between measurements
- Monitor food equipment such as ovens, rotisseries, deep fryers, and dishwashers—from a distance

Ordering Information

Catalog number	Description	Price
K-35625-15	TempTestr IR food thermometer (IR)	
K-35625-30	TempTestr IR food thermometer kit contains thermometers 35625-15 (IR) and 90003-00 (contact)	

K-35625-80 Optional carrying case for TempTestr thermometer 35625-15 with belt loop

K-09376-04 Replacement batteries, 9 V. Pack of 4

K-86106-10 Replacement antimicrobial sanitizing wipes. Pack of 100

K-17004-00 NIST-traceable calibration certificate for IR thermometer

