

Raytek™ Food Safety Infrared Thermometer

Pistol-grip handle is comfortable and easy to use

- Measure surface temperature quickly and accurately
- Noncontact measurement eliminates the risk of cross-contamination

This thermometer is calibrated to provide high accuracy ($\pm 2^\circ\text{F}$) throughout the HACCP critical temperature range of 40 to 140°F (4 to 60°C). Laser sighting pinpoints the center of the measurement area.

What's included: one 9 V battery.

Specifications & Ordering Information

Catalog number	K-39641-20
Range	-25 to 400°F (-30 to 200°C)
Resolution	1°F (0.5°C)
Accuracy	Below 32°F (0°C): $\pm 2^\circ\text{F}$ ($\pm 1^\circ\text{C}$) + 0.1° per degree below 32°F (0°C) From 32 to 150°F (0 to 65°C): $\pm 2^\circ\text{F}$ ($\pm 1^\circ\text{C}$) Above 150°F (65°C): 1.5% of reading
Response time	≤ 500 msec, 95% of reading
Emissivity	preset at 0.97
Laser sighting	Single point, offset Class II
Distance-to-target-size ratio	4:1
Power	One 9 V battery (included)
Price	

K-09376-04 Replacement batteries, 9 V. Pack of 4
K-39641-95 Carrying case, belt-mount




39641-20

INNOCAL®
INNOVATIVE CALIBRATION SOLUTIONS

K-17004-00 NIST-traceable certificate for infrared thermometer
Service includes test data at four test points.

NIST TRACEABLE



OAKLON® Food Safety Infrared Thermometer

A combination contact/noncontact thermometer with timer for all food applications

- Go/no-go LEDs provide quick check of HACCP food zones
- Sealed IP65 housing—hand washable, even under a faucet stream

Check critical food temperatures and monitor HACCP food safety zones with this combination contact/noncontact thermometer. LED's 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 8 hours.

What's included: carrying case, 9 V battery, manual, and quick reference card.

Specifications & Ordering Information

Catalog number	K-35625-40	
Mode	Infrared	Contact
Range	-30 to 525°F (-35 to 275°C)	-40 to 390°F (-40 to 200°C)
Resolution	0.2°F/°C	0.2°F/°C
Accuracy	$\pm 2^\circ\text{F}$ ($\pm 1^\circ\text{C}$) from 32 to 150°F (0 to 65°C)	$\pm 1^\circ\text{F}$ ($\pm 0.5^\circ\text{C}$) from 32 to 150°F (0 to 65°C)
Response time	500 msec	5 sec
Emissivity	Preset at 0.97	
Laser sighting	White LED (non-laser)	
Distance-to-target-size ratio	2.5:1	
Power	one 9 V battery (included)	
Dimensions	Overall: 1¼"W x 6½"H x 2"D; (Contact probe: 3½"L x ¼" dia)	
Price		

K-86106-10 Antimicrobial sanitizing wipes. Box of 100
K-35625-70 Replacement probe
K-09376-04 Replacement batteries, 9 V. Pack of 4

New



Target illumination clearly indicates target area.

Contact penetration probe swings out for fast temperature checks.

35625-40