

TECHNICAL DATA

# FoodPro Plus IR Thermometer



## Key features

- Two-in-one infrared thermometer for foodservice
- Combines an infrared non-contact thermometer for surface scans with a probe thermometer for internal temperature readings
- Features an integrated countdown timer with alarm that monitors line checks as well as cooking and cooling intervals
- Provides a built-in fold-out probe for measuring internal food temperatures

## Product overview: FoodPro Plus IR Thermometer

**Fluke FoodPro Plus food safety thermometer measures both internal and surface temperatures with one handy tool**

The Fluke FoodPro Plus thermometer provides a complete temperature measurement and monitoring solution for foodservice professionals. Use the FoodPro Plus to quickly and accurately measure food product temperatures to help detect potential food safety problems. It combines the same infrared surface temperature scanner as the FoodPro, and adds to it a fold out probe thermometer for measuring internal food temperature, and an integrated countdown timer for complete inspections of food temperatures and monitoring cooking and cooling intervals. Like the FoodPro, the FoodPro Plus thermometer is hand-washable and features unique HACCP check lights, which immediately indicate safe or potentially unsafe holding temperatures with either green or red lights.

The Fluke FoodPro Plus is useful for:

- Receiving: Use the FoodPro Plus thermometer to quickly verify proper temperatures of food products at the point of delivery as recommended by your HACCP program.
- Food holding: Easily monitor hot and cold food holding. HACCP check lights provide instant recognition of safe/unsafe

temperatures

- Inspection: Conduct food line inspections daily to ensure compliance with local food temperature monitoring requirements
- Equipment Calibration: Verify proper operating temperature of coolers, freezers, grills, fryers, warmers, as well as hot and cold storage units to avoid inconsistent food service, costly spoilage and to allow quicker response, reducing equipment repair costs
- Dining room: Easily verify temperatures in every aspect of food serving to ensure safety, enhance quality and reduce waste
- Measures -35 to +275 °C (-31 to 527 °F) with non-contact thermometer and from -40 to 200°C (-40 °F to +392 °F) with probe
- Features backlit display for clear readings in poorly lit areas
- Displays MAX temperature for quick reference

## Specifications: FoodPro Plus IR Thermometer

| Infrared Specifications                        |   |
|--|---|
| Temperature                                    | -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° ±0.1 degree/degree                   |
|  | Above 65°C: ±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                           |   |
| Temperature                                    | -40°C to 150°C                                      |
| 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: 3.0 mm                                    |
|  | Length: 90 mm                                       |
| Sensor type                                    | Thin-film platinum, class A, Resistance             |
|  | Thermal device (RTD)                                |

| <b>Operational Specifications</b>   |  |
|---|--|
| Repeatability   | Within accuracy specifications of the unit   |
| Ambient operating range   | 0°C to 50°C  |
| Relative humidity   | 90% (±5%) RH non condensing @ 30°C   |
| Storage temperature   | -20°C to 60°C  |
| Weight  | 150 g (with battery)   |
| Dimensions  | 165 x 32 x 50 mm   |
| Power, battery life   | 9 V alkaline   |
| Battery life  | Alkaline, 10 hours minimum @ 23°C  |
| Target illumination   | High brightness LED  |
| Display resolution  | 4 digits, 0.1°C  |
| Displayhold (7seconds)  | Yes  |
| LCD backlit display   | Yes  |
| Temperature display   | 4 digits, 0.1°C resolution   |
| Maximum temperature displayed   | Yes  |
| Timer   | Yes  |
| Environmental data  | IP54 sealing (hand-washable, non-submersible)  |
| <b>Other Specifications (both)</b>  |  |
| Calibration certificate   | 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   | Replacement probe  |
| At calibration geometry of 279 mm with a 140 mm diameter, 0.97 emissivity blackbody. Specifications subject to change without notice. |  |

## Ordering information



### **Fluke FP Plus**

Fluke FoodPro Plus Infrared Food Thermometer

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Includes:

- Built-in contact probe
- 9 V alkaline battery
- Quick start guide
- Operator's guide
- Soft carry pouch

A Field Replacement Probe (see below) is available as an optional accessory.

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