

TPI Food Safety Catalog

Instruments designed to help you meet

Hazard Analysis and Critical Control Point Principles

HACCP



TPI instruments can help.

- Conduct a hazard analysis • Determine the critical control points
- Establish critical limits • Establish monitoring procedures
- Establish corrective actions • Establish verification procedures
- Establish record-keeping and documentation procedures

WHY USE A DIGITAL THERMOMETER?

- With health and safety a priority in food handling, preparation and storage, it is vital to use the most accurate methods available to confirm food temperatures.
- Because of this the FDA Food Code recommends an electronic digital thermometer with either a thermocouple or thermistor sensor or rather than a bimetal thermometer for fast and accurate temperature measurement. With the sensor located in the tip of a thermistor or thermocouple probe, you can more accurately measure temperatures in thin filets of fish and poultry, and also hamburger patties.
- In addition to higher accuracy, digital are more likely to maintain calibration than bimetals.



www.tpi-thevalueleader.com • 800.368.5719

Hand-Held Digital Thermometer

Affordable. Dependable. Easy to Use.



Verify calibration with our special 351 test caps. Surface, liquid, or air thermistor probes can be used with the 351 to measure temperature between -40° and 220°F.

TPI 351

- **Single button operation**
- **Accuracy** with Thermistor is $\pm 1^\circ \text{F}$ (32° to 158°)
- **Verify Calibration** Optional test caps available
- **Water Resistant** Measurements can be taken in any environment
- **Automatic Power Off** 3-minute shut down with inactivity
- **Open Probe Indicator** "Open" is displayed when probe is open or not attached.

SPECIFICATIONS

IP Rating	IP63
Thermistor Probe Range	-40° to 220°F
Centigrade Version	Model 351X

TPI 351F1 Kit

Get the whole works!

The 351F1 Kit comes complete with instrument, A304 protective rubber boot and an FX12B, liquid immersion probe.

A304

Protective Tilt Boot

Enjoy upright viewing. Built-in stand also frees the hand. Store your instrument face down inside boot to protect the screen. The A304 comes standard on the 340, 341, and 358 temperature testers



351 Thermistor Probes with Bipolar Connector

Surface Probe	CX13B
Liquid Immersion Probe	FX12B
Liquid Immersion Probe w/8" stem	FX13B
Air Probe	GX15B
3-Foot Extension lead	EX11B

Bi-Pole Thermistor Test Cap

VX11B	-18°C or -0.4F
VX12B	0°C or 32°F
VX13B	70°C or 158°F

How do I field calibrate the 341K digital thermometer?

1. Connect the temperature probe to the 341K.
2. Press and hold down the **MIN/MAX** and **HOLD** buttons and turn on the 341K.
3. Insert the temperature probe into an ice bath and allow the reading to stabilize.
4. Press the **HOLD** button and calibration is complete.

What is the difference between a thermistor and a thermocouple?

Thermistors are more accurate, but have a much shorter temperature range than thermocouples.

What are the advantages of Sub-Mini connectors?

Sub-mini connectors are quick and easy to use, simply push in and pull out. A wide variety of economical probes are available with sub-mini connectors, enhancing the versatility and affordability of the temperature tester.

What can test caps be used for?

Test caps provide accuracy confirmation of your TPI thermistor input thermometer

340

one or single button operation



341K AUTO FIELD CALIBRATION

Perform ice bath calibration to achieve $\pm 1^\circ \text{F}$ system accuracy within the 30°F to 120°F temperature range. Calibration is easy two-step process performed with keypad, no additional tools needed.



Features	340	341K
Water Resistant	YES	YES
Min/Max Record	NA	YES
Selectable Res.	NA	YES
C°/F° Selectable	YES	YES
Auto Off	YES (after 20 min)	YES (after 20 min)
Connector Type	Sub Mini	Sub Mini
Range K-Type	-58° to 1832°F -50° to 1036°C	-58° to 2462°F -50° to 1350°C
Basic Accuracy*	$\pm 0.5\% + \pm 1.8^\circ \text{F}$	$\pm 0.3\%, \pm 1.8^\circ \text{F}$
IP Rating	IP63	IP63
Size	41mm x 152mm x 77mm	41mm x 152mm x 77mm
Weight	278g w/boot	278g w/boot
Battery	1.5V (2)	9V
*Accuracy will depend on selection of probe.		

Pocket Digital Thermometers

All "C" version digidials can be auto field calibrated in 32° F ice water to ± 2° F



Models 306C, 307C




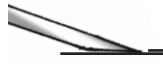
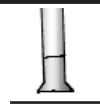

A306
Protective Rubber
Boot for the 306C,
306CX, 307C, and
307CX. .



**Models
316C, 318, 319**



**Models
312C, 314C, 323, 326, 329C, 330**

Probe Tips	Penetration	Chisel	Contact	Needle
				
	Use for immersion and air; however air response time will be slower than if using an actual air probe.	Need chisel tip for surface temperatures. Penetration and/or air tips will not give an accurate surface reading.	Measures three times faster than chisel tip.	Use for immersion and semi-solids. Low mass, quick response, small diameter penetration

Pocket Digital Thermometers

Features and Specifications

FEATURES	306C*	307C*	312C	314C	316C
Water Resistant	•	•	•	•	•
Water Proof	•	•	•	•	•
Tip Type	penetration	needle	penetration	penetration	penetration
Stem Length	4.9	4.9	4.9	4.9	2.8"
Data Hold	•	•	•	•	•
°C/°F Switchable	•	•	•	•	•
Range					
Min. Temp°F	-40°F	-40°F	-58°F	-58°F	-58°F
Min. Temp°C	-50°C	-50°C	-50°C	-50°C	-50°C
Max. Temp°F	300°F	300°F	300°F	300°F	300°F
Max. Temp°C			150°C	150°C	150°C
Accuracy					
°F	1%	1%	±2°F	±2°F	±2°F
°C			±1°C	±1°C	±1°C
Resolution	0.1°C	0.1°C	0.1°C	0.1°C	0.1°C
IP Rating	NA	NA	IP63	IP67	IP63
Auto Off	•	•	•	•	•
Sample Time	1 sec	1 sec	1 sec	1 sec	1 sec
Battery	All TPI Digital Thermometers use an LR44 battery				

*C versions also available 306CX and 307CX

FEATURES	318	319	323	326	329C	330
Water Resistant	•	•	•	•	•	•
Water Proof	•	•	•	•	•	•
Tip Type	chisel	contact	chisel	needle	contact	chisel
Stem Length	2.8"	2.8"	4.9"	4.9"	4.9"	4.9"
Data Hold	•	•	•	•	•	•
°C/°F Switchable	•	•	•	•	•	•
Range						
Min. Temp°F	-58°F	-58°F	-58°F	-58°F	-58°F	-58°F
Min. Temp°C	-50°C	-50°C	-50°C	-50°C	-50°C	-50°C
Max. Temp°F	300°F	300°F	300°F	300°F	300°F	550°F
Max. Temp°C	150°C	150°C	150°C	150°C	150°C	288°C
Accuracy						
°F	±2°F	±2°F	±2°F	±2°F	±2°F	±2°F
°C	±1°C	±1°C	±1°C	±1°C	±1°C	±1°C
Resolution	0.1°F/C	0.1°F/C	0.1°F/C	0.1°F/C	0.1°F/C	0.1°F/C
IP Rating	IP63	IP63	IP63	IP63	IP63	IP63
Auto Off	•	•	•	•	•	•
Sample Time	1 sec	1 sec	1 sec	1 sec	1 sec	1 sec
Battery	All TPI Digital Pocket Thermometers use an LR44 battery					

How do I check calibration of my pocket thermometer?

You put the thermometer in a solution of crushed ice and water, swirl the water around, and it should read close to 32°F.

Does the whole stem need to be immersed to get an accurate reading?

The sensor is in the tip of the probe and needs to be 1/2 inch into what you are measuring.

How do I calibrate the "C" version digital thermometer?

1. Insert the stainless steel shaft of the thermometer into an ice water bath and allow the reading to stabilize
2. Press and hold the D-H/Cal button for approximately 8 seconds until "CAL" is displayed. Calibration is complete.

Contact/Surface Probe Applications

- Measure grill temperature to assure correct cooking temperatures.
- Check frozen food to assure proper storage temperatures.
- Measure temperatures between pack-age to ensure proper quality control.
- Check any surface for correct process control temperatures.
- Measure superheats on condensers.
- Measure griddle temperatures.
- Measure machinery or mold temperatures with a surface probe.
- Measure pipe temperatures in any industrial application.

Penetration / Immersion Probe Applications

- Check internal food temperatures to assure quality control.
- Measure deep fat fryers with a high temp immersion probe.
- Measure liquids and semi-solid temperatures in food processing applications.
- Use a reduced tip probe for quicker response times where time is crucial to the process.

Air Probe Applications

- Measure air temperatures in duct work.
- Measure air temperature coming from diffusers while Trouble-shooting heating and air conditioning systems.
- Measure flame temperatures to trouble-shoot industrial heating applications.
- Calibrate thermostats using an ambient air probe.

Probe Type

F: Penetration/immersion
C: Contact/Surface
G: Air

Sensor Type

K: Type K-thermocouple
T: Type T-thermocouple
X: Thermistor (PST)

Connector Type

M- Sub-miniature
L- Lumberg connector
B- Bipole

F

K

21

M

Sequential Number

Probe Tips

Penetration / Immersion

20 Pointed penetration

21 Tapered penetration

22 Chisel penetration

24 Rounded Immersion

26 Corkscrew penetration

28 Alligator Immersion

Surface

30 Flat disk (Thermistor)

32 Ribbon

34 Between pack

36 Heavy duty spring

Air

40 Air (Thermistor)

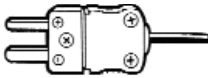
42 Beaded thermocouple

44 Hooded

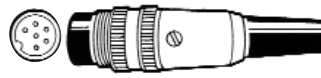
46 Caged

48 Caged with rack clip

Sub-Mini Connector



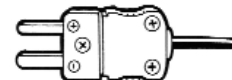
Lumberg Connector







Bipolar Connectors



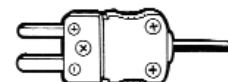
K-Type Thermocouple with Sub-Mini Connector Probes

















Model # Description	Application	Range°F°C		Probe tip	Dimensions	Insulation Material
CK11M Contact surface probe with ribbon sensor Water proof	Surface Temperatures Grills	-58° to 500°F -50° to 250°C		32	Stem Length: ”(102mm) Diameter: .13” (3.2mm) Lead Length: 39.4” (1M)	Polyurethane
CK18M Wide contact surface probe	Restaurant Grills	-58° to 500°F -50° to 250°C		32	Stem Length: NA Diameter: .39”(10mm) Lead Length: 39.4”(1M)	Polyurethane
CK22M 45° Contact surface probe with ribbon sensor	Surface Temperatures Grills	-58° to 500°F -50° to 250°C		32	Stem Length: 4.5”(114mm) w/120° bend Diameter: .13”(3.2mm) Lead Length: 39.4”(1M)	Polyurethane
FK11M Chisel Probe Penetration Probe Waterproof	General Purpose Penetration	-58° to 500°F -50° to 250°C		22	Stem Length: 4”(102mm) Diameter: .13”(3.2mm) Lead Length: 39.4”(1M)	Polyurethane

REFER TO THE TPI WEBSITE FOR ADDITIONAL OR OEM PROBE OPTIONS

K-Type Thermocouple with Sub-Mini Connector Probes



Model # Description	Application	Range°F/°C		Probe tip	Dimensions	Insulation Material
FK12M Heavy duty Penetration Waterproof	Deep fat fryers and food processing	-58° to 500°F -50° to 250°C		21	Stem Length: 11.8"(300mm) Diameter: .25/.10"(6.4/2.5mm) Lead Length: 39.4" (1M)	Polyurethane
FK15M Tapered end for food penetration	Food Penetration	-58° to 500°F -50° to 250°C		20	Stem Length: 3.15"(80mm) Diameter: .06" (1.6mm) Lead Length: 47.2" (1.2M)	Teflon
FK21M Tapered end for food penetration Waterproof	Food Penetration	-58° to 500°F -50° to 250°C		21	Stem Length: 3.75"(80mm) Diameter: .13"/.06" (3.2/1.6mm) Lead Length: 39.4" (1M)	Polyurethane
FK22M Oven food probe	Food Processing Testing food temperatures during cooking	-58° to 500°F -50° to 250°C		20	Stem Length: 3.9"(99.1mm) Diameter: .12" (3mm) Lead Length: 2.5M	Teflon
FK23M Rack clamp probe	Dishwasher Tests	-40° to 510°F -40° to 265°C		28	Stem Length: NA Diameter: NA Lead Length: 177.2" (4.5M)	Teflon
FK24M Penetration Probe Waterproof	Food Processing Grills	-40° to 510°F -40° to 265°C		21	Stem Length: 24"(610mm) Diameter: .38"(9.5mm) Lead Length: 39.4" (1M)	Polyurethane
FK25M Flat sensor pack probe	Between Pack	-40° to 400°F -40° to 204°C		34	Stem Length: 11.8" (300mm) Diameter: .25/.10" (6.4mm-2.5mm) Lead Length: 39.4" (1M)	Polyurethane
FK27M Waterproof Penetration probe	Food processing	-58° to 500°F -50° to 250°C		21	Stem Length: 11.8" (300mm) Diameter: .25/.10" (6.4mm-2.5mm) Lead Length: 39.4" (1M)	Polyurethane
FK28M Heavy duty penetration	General purpose Food processing	-58° to 500°F -50° to 250°C		20	Stem Length: 6.3"(160mm) Diameter: .13" (3.2mm) Lead Leng	Polyurethane
FK29M Oven food probe	Testing food temperature during cooking	-58° to 500°F -50° to 250°C		20	Stem Length: 11.8"(300mm) Diameter: .13" (3.2mm) Lead Length: 39.4" (1M)	Polyurethane
FK31M Corkscrew Insertion Probe	Food processing	-58° to 500°F -50° to 250°C		26	Stem Length: 4.5"(114mm) Diameter: .20"(5mm) Lead Length: 39.4" (1M)	Polyurethane
GK13M Beaded probe w/ FDA approved insulation	General purpose Air	-40° to 400°F -40° to 204°C		42	Stem Length: NA Diameter: NA Lead Length: 47.2" (1.2M)	Teflon
GK18M Armored probe	Special hanging clip for ovens. Air.	-40° to 950°F -40° to 510°C		48	Stem Length: NA Diameter: NA Lead Length: 39.4" (1M)	SS*
EXT31M Male to Male Extension		NA		NA	Stem Length: NA Diameter: NA Lead Length: 39.4" (1M)	Polyurethane

REFER TO THE TPI WEBSITE FOR ADDITIONAL OR OEM PROBE OPTIONS

K-Type Thermocouple with Lumberg Connector Probes



Model # Description	Application	Range°F/°C		Probe tip	Dimensions	
FK21L Contact surface probe with ribbon sensor. Water proof	Food Penetration	-58° to 500°F -50° to 250°C		21	Stem Length: 3.75" (95.3mm) Diameter: .13/.06" (3.2/1.6mm) Lead Length: 39.4" (1M)	Polyurethane
FK22L Oven food probe	Testing food temperatures during cooking	-50° to 500°F -50° to 250°C		20	Stem Length: 3.9" (99mm) Diameter: .13" (3.2mm) Lead Length: 47.2" (1.2M)	Teflon
FK23L Immersion / Penetration probe no handle or lead	Food Penetration	-58° to 500°F -50° to 250°C		21	Stem Length: 3.9" (100mm) Diameter: .15" (3.75mm) Lead Length: NA	NA
FK25L Flat sensor pack probe	Between pack	-40° to 400°F -40° to 204°C		34	Stem Length: NA Diameter: .NA Lead Length: 47.2" (1.2M)	Teflon

T-Type Thermocouple with Lumberg Connector Probes



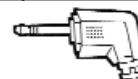
Model # Description	Application	Range°F/°C		Probe tip	Dimensions	Insulation Material
FT11L Surface probe with ribbon sensor	Surface Temperatures Grills	-148° to 500°F -100° to 250°C		32	Stem Length: 4" (102mm) Diameter: .13" (3.2mm) Lead Length: 39.4" (1M)	PVC
FT12L Needle probe	Weiner probe for food processing	-148° to 500°F -100° to 250°C		20	Stem Length: 3.15" (80mm) Diameter: .06" (1.6mm) Lead Length: 47.2" (1.2M)	Teflon
FT15L Needle probe	Weiner probe for food pro- cessing	-148° to 500°F -100° to 250°C		20	Stem Length: 3.15" (80mm) Diameter: .06" (1.6mm) Lead Length: 47.2" (1.2M)	Teflon
FT21L Tapered end for food penetration Waterproof	Food penetration	-148° to 500°F -100° to 250°C		21	Stem Length: 3.75" (95.3mm) Diameter: 3.2/1.6mm Lead Length: 2.5M	PVC
FT22L Oven food probe	Testing food temperature during cooking	-58° to 500°F -50° to 250°C		20	Stem Length: 3.93" (99.1mm) Diameter: .13" (3.2mm) Lead Length: 98.4" (2.5M)	Teflon
FT23L Oven food probe	Testing food temperature during cooking	-58° to 500°F -50° to 250°C		28	Stem Length: 3.93" (99.1mm) Diameter: NA Lead Length: 177.2" (4.5M)	Teflon
FT24L Immersion / Penetration probe no handle or lead	Food processing	-58° to 500°F -50° to 250°C		21	Stem Length: 3.9" (100mm) Diameter: .15" (3.75mm) Lead Length: NA	NA
FT24L Penetration probe Waterproof	Food processing Grills	-148° to 500°F -100° to 250°C		21	Stem Length: 24" (610mm) Diameter: .38" (9.5mm) Lead Length: 39.4" (1M)	PVC
GT13L Beaded probe with FDA approved insulation	General Purpose. Air	-148° to 500°F -100° to 250°C		42	Stem Length: NA Diameter: NA Lead Length: 47.2" (1.2M)	SS
GT19L Oven clamp probe	Special hangingClip for ovens. Air.	-148° to 500°F -100° to 250°C		48	Stem Length: NA Diameter: NA Lead Length: 39.4" (1M)	SS

Thermistor Probe with Lumberg Connectors



Model # Description	Application	Range°F/°C		Probe tip	Dimensions	Insulation Material
FX11L Liquid immersion probe	General Purpose, Liquid	-148° to 300°F -100° to 150°C		24	Stem Length: 4"(102mm) Diameter: .13" (3.2mm) Lead Length: 39.4" (1M)	PVC

Thermistor Probe with Bipolar Connectors



Model # Description	Application	Range°F/°C		Probe tip	Dimensions	Insulation Material
CX13B Surface flat disk probe	Surface	-40° to 300°F -40° to 150°C		30	Stem Length: 3.15"(80mm) Diameter: .3" (7.5mm) Lead Length: 15.7" (0.4M)	PVC
FX12B Liquid immersion probe	General Purpose	-40° to 300°F -40° to 150°C		24	Stem Length: 3.15"(80mm) Diameter: .13" (3.2mm) Lead Length: 15.7" (0.4M)	PVC
FX13B Liquid immersion probe	General Purpose	-40° to 300°F -40° to 150°C		24	Stem Length: 8"(203mm) Diameter: .13" (3.2mm) Lead Length: 15.7" (0.4M)	PVC
GX15B Shielded air probe	Air	-40° to 300°F -40° to 150°C		44	Stem Length: 3.15"(80mm) Diameter: .13" (3.2mm) Lead Length: 15.7" (0.4M)	PVC
EX11B extension lead male to female	Thermistor probes	NA		NA	Stem Length: NA Diameter: NA Lead Length: 36" (0.9M)	PVC

REFER TO THE TPI WEBSITE FOR ADDITIONAL OR OEM PROBE OPTIONS



VKF300M

K-Type Thermocouple Calibrator

Reliable K-type thermocouple, low battery indicator, and easy on-site thermometer calibration checking. Accuracy at 23°C is ±0.5°C or ±.9°F.

VKC300M: Centigrade version

TDS / Salt Meter

Measure the concentration of dissolved TDS/salt (NaCl)

Hanger Ring

LCD Display Part

Hold (TEST) switch

Measurement Selection (MODE) Switch

Power (ON/OFF) Switch

Sensor Probe

Sensor Part

Supporting Spoon (x2)

Food: amount of salt in food, seafood, or processed foods

Health: amount of salt intake

Water: testing purity of water

What is TDS?

Water contains a variety of minerals and salts such as calcium, magnesium, carbonate, chloride, nitrate, etc. TDS is the sum of these amounts.

Food Applications:

Grill & Surface emperatures, Holding Cabinets, Serving Temperatures, and Storage Temperatures



155mm x 127mm x 35mm 7oz (200g)

381F FEATURES

- High accuracy $\pm 2^{\circ}\text{F}$ ($\pm 1^{\circ}\text{C}$) within the food temperature range 32°F to 158°F (-35°C to 00°C)

380/381/381F Features

- Easy-to-use one button operation
- 0.1 resolution for best reading
- Last reading hold
- Soft holster pouch
- Large, easy to read display
- $^{\circ}\text{C}$ and $^{\circ}\text{F}$ selectable
- 9V battery included

FUNCTION	380 (w/o laser)	381(laser)	381F(laser)
Temp. Ranges	-4° to 572°F -20° to 300°F	-4° to 572°F -20° to 300°C	-31° to 572°F -35° to 300°C
Laser Sighting	No	Yes	Yes
Accuracy @ 25°C and	$\pm(2\%$ of reading, $\pm 3.5^{\circ}\text{F}$) : whichever is greater		$32^{\circ}\text{F} \sim 158^{\circ}\text{F}$: $\pm 2^{\circ}\text{F}$ $<32^{\circ}\text{F}$ or $>158^{\circ}\text{F}$: $\pm (2\%$ of reading, $\pm 3.5^{\circ}\text{F}$) : whichever is greater
Response Time	500 milliseconds		
Emissivity	0.95 fixed	0.95 fixed	0.97 fixed
Distance to Spot Ratio	9:1		4:1
Spectral Response	7~14 μm		
Operating Temperature	32° to 120°F and 0° to 50°C		
Battery Type	9V alkaline		

- Detect hot spots or leaks by taking sample spot readings of freezers, and walk-in coolers.
- Safely check the temperature and performance of ovens, ranges, rotisseries, deep fryers and dishwashers.
- Check clean dishes immediately after washing to ensure that high enough temperature levels were achieved in the dishwasher for sanitation purposes.

What does "distance to spot ratio" mean?

The laser spot needs to be showing inside the target area. An 8:1 "distance to spot ratio" means you are measuring a 1" diameter area at a distance of 8".

How far can I measure?

Distance is unlimited. The size of the target area sets the limit on distance for accurate measurements. Example: If the area you wish to measure is 1 foot in diameter, then you will need to be within 8 feet to record an accurate temperature.

What is the smallest target I can read?

Approximately one-half inch in diameter. except 1/8 for 368

Close-Focus, Pocket-Size Infrared Thermometer

Instantly read surface temperatures.



1.5"W x 2.75"H

- **Minimum Spot Size 1/8**
- **Selectable Fahrenheit or Centigrade** temperature range: -7° to 248°F or -22° to 120°C
- **Compact** - Easily fits in your pocket.
- **Auto Data Hold:** Point the unit at the surface to be measured then press and hold down the ON/SET button. Temperature will be displayed in less than 2 seconds and held on the display for 10 seconds.
- **Min/Max** function displays the minimum or maximum temperature of 8 samplings in 0.5 seconds.
- **AUTO** sets the 368 into scan mode to continuously scan surface temperatures in real time. Automatically powers off after 60 minutes.
- **NOTE:** For optimum results, close focus IR thermometers should be held a distance of 0.1 to 1.5 inches from the surface to be measured to obtain an accurate reading

SPECIFICATIONS

Range	-7° to 248°F or -22° to 120°C
Operating Temp	32° to 104°F or 0° to 40°C
Accuracy	2% or reading or $\pm 2^{\circ}\text{C}$, whichever is greater
Response Time	Less than 0.5 second
Resolution	0.1 $^{\circ}\text{F}/^{\circ}\text{C}$
Emmissivity	0.95 fixed
Distant to Spot Ratio	1:1.3

A385 IR Validator

Confirm the accuracy of an IR Thermometer by providing a stable temperature

- Connect a reference thermometer, like the 367, 341K, or 315C to the test port on the side of the A385.
- Insert the nose of the infrared thermometer into the validator and allow the reading to stabilize.
- Compare the displayed reading to the reference thermometer.



Two instruments in one. Plug in optional K-type surface probe to convert non-contact IR to contact.

APPLICATIONS

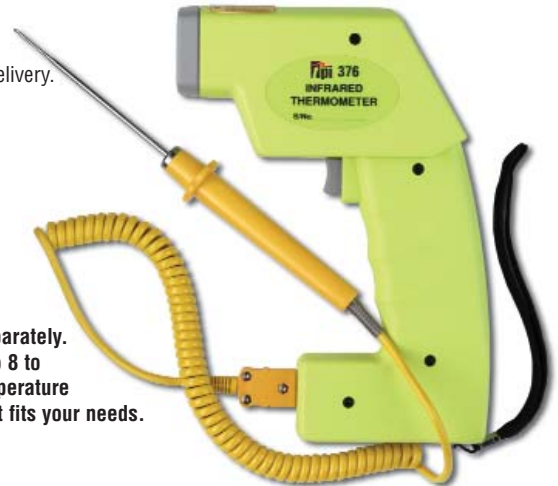
- Use contact thermometer probe to obtain correct temperatures of stainless steel grills.
- Transport temperatures are made easy. Use the laser to determine surface temperature of frozen delivery. Then use the contact probe to determine internal temperature if the delivery is suspect.

FEATURES

- Laser pointer
- 8:1 distance to spot ratio
- Record function
- °C and °F selectable temp
- Display data hold function
- Gun-type compact design
- Back light
- Operation lock function
- Trigger switch
- 9V battery and soft pouch included

FUNCTION	376(laser)
Temp. Ranges	-58° to 950° F 18° to 1,000° C
Laser Sighting	Yes
Accuracy @ 25°C and	±(2% of reading, ±3.5°F) : whichever is greater
Response Time	500 milliseconds
Emissivity	Variable 0.1 to 0.7
Distance to Spot Ratio	11.5 to 1
Spectral Response	7~14µm
Operating Temperature	32° to 120°F and 0° to 50°C
Battery Type	9V alkaline

Probe sold separately.
See pages 6 to 8 to
select the temperature
probe that best fits your needs.



As food moves in and out of the temperature danger zone (40° to 140°F, or 4° to 60°C) during transit, storage and preparation an IR thermometer with optional contact probe is an ideal all-in-one instrument.

Optional Accessories



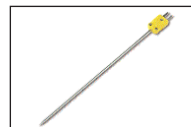
CK15M

- Heavy duty K-type surface probe for HK11M handle
- Spring sensor to maintain pressure on surface being measured
- Ceramic insert to help hold heat near sensor for accurate measurements
- 8" stem for easy control and safe clearances
- Exposed junction for fast response



HK11M

- Heavy-duty handle for K-Type thermocouple probes.
- Can be used with the CK15M FK13M, and GK16M. See pages 6 to 8
- 3' coiled lead for durability and long reach.



FK13M

- K-type general purpose probe for HK11M handle
- 8" sealed stem for immersion into liquids, gels and semi solids
- Stem sealed to protect sensing area



GK16M

- K-type air probe for HK11M handle
- Shielded tip with perforations to protect sensing area
- 8" stem for easy control and reach into air ducts
- Exposed junction for fast response

Data Loggers and Software

Measure temperature and humidity.

Ideal for monitoring fresh, frozen or chilled foods in storage or transit.

FEATURES

- Waterproof! • Non Volatile Memory • Active and Alarm LED's
- Remote Magnet Start • Real-time Clock • User Replaceable Battery
- Long Life Lithium Battery (3 Years) • Polycarbonate Case
- Optional Liquid Crystal Display



EJ-1E-D-16

Economy Temperature Data Logger

One internal temperature sensor and one external probe sensor.

Range: -40°C to 70°C

Memory: 8000 samples per channel

Optional Display: EJ-1E-D-16-L



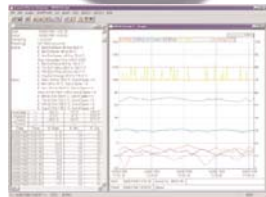
EJ-TS-D-2

Economy Temperature Data Logger

One internal temperature sensor.

Range: -40°C to 70°C

Memory: 2000 samples



JA-INT-WIN

Software and Interface

Data Analysis Software

The real value of a data logging system is in the information it provides. Maximizes the uses of this information through data Analysis Software. Powerful and sophisticated software is user friendly, enabling data to be easily organized and analyzed to provide optimum management information. Software is designed for Windows 2000, Windows 98, 95 and NT used on most PC's.

Data Logger Applications

- Food Storage
- Frozen & Chilled Display
- Airline Catering
- Animal Husbandry
- Wine & Beer Pasteurization
- Refrigerated Vehicles
- Refrigerated Rail Cars
- Raw Material Storage
- Culture Rooms & Laboratories
- Warehouse Storage
- Air Freight
- Environmental Monitoring
- Environmental Research
- Energy Management



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