IR-100

IR-100 2 in 1 Food safety Infrared Thermometer with a platinum probe is a fully integrated temperature measuring device for managing HACCP and inspection programs for retail and food service organizations. It is with bluetooth for a mobile application, cloud-based enterprise server and easy to read the temerpature shown on the smartphone by APP.

Features
2 in 1 Food safety Infrared Thermometer with a platinum probe
Manage Food Quality and HACCP
Platinum probe for high accurate measurement
Infrared thermometer for surface temperature scanning
LED indication for cold and hot food temperature
Data Hold & Auto Power Off
Overrange indication
Max, Min record
User selectable ºC or ºF
Bluetooth Interface and Andriod/iOS APP software
Rechargeable Li-ion battery with charger

Specifications	
IR Temp. Range	-40ºC to 300ºC/ -40ºF to 572ºF
IR Temp. Resolution	0.1ºC/ºF
Optical Resolution	2:1 Distance to Spot size
Emissivity	Fixed at 0.95
Platinum Thermistor Temperature Range	-40ºC to 250ºC, -40ºF to 482ºF
Resolution	0.1ºC/ºF
Response Time	Less than 1 second
Basic Accuracy(Platinum Thermistor)	±0.6ºC/ ±1.1ºF

Accessories: Li-ion battery, charger, adaptor and gift box.
Weight: 210g
Size(HxWxD): 176mm x 55mm x 41mm