

Contact / Non-Contact Food Temperature Meter PCE-IR 100







PCE-IR 100 is both an infrared non-contact thermometer for measuring surface temperature and a contact thermometer with probe for measuring core temperature of food. This food-grade thermometer allows for quick and easy testing of food surface temperatures without contamination using the infrared sensor, while also offering the possibility of testing food internal temperatures using the food-quality sensor probe, making the thermometer a useful tool for complying with the hazard analysis and critical control points (HACCP) system.

The HACCP system was established to ensure food safety and consistent product quality. Food cannot be put into circulation if it doesn't meet strict safety standards like those in the HACCP. Temperature checks should be made frequently throughout the food supply chain. It is particularly important to test perishable food temperature during transport, as food products can travel significant distances to reach their final destination.

- ▶ Ideal for use in food processing, food inspection, food safety, food quality control, food preparation and food catering applications
- ▶ Aids in compliance with the hazard analysis and critical control points (HACCP) system
- ► Sensor probe folds into unit for convenient storage
- Accurately covers a wide measurement range
- Quick response time
- ▶ Minimum, maximum and lock functions
- ▶ Enables continuous measurement over a period of time
- ▶ IP 65 ingress protection rating allows hygienic cleaning
- ► Easy to use: LEDs indicate temperatures below 4°C / 39.2°F, temperatures between 4°C / 39.2°F and 60°C / 140°F, and temperatures above 60°C / 140°F

ATTENTION Our temperature sensors are designed for industrial and laboratory surface temperature measurement ONLY. They are not designed or certified for body temperature measurement or for medical use.

Specifications

Non-contact measurement with infrared sensor

Temperature range -33 ... 220°C / -27 ... 428°F

Resolution 0.2°C / 0.36°F

-33 ... 0°C / -27.4 ... 32°F: ± 1°C / 1.8°F + 0.1 /

degree

Accuracy 0 ... 65°C / 32 ... 149°F: ±1°C / 1.8°F

65 ... 200°C / 149 ... 392°F: ± 1.5% of reading

Response time < 500 ms Wavelength $8 \dots 14 \text{ } \mu\text{m}$

Adjustable in intervals of 0.1 ... 1.0 (default is

0.95 - ideal for food)

Distance to target ratio Spot (FOV) = 2.5:1

Minimum diameter of the

11.5 mm / 0.44 in

measurement point

Contact measurement with sensor probe

Temperature range -55 ... 330°C / -67 ... 626°F

Resolution 0.2°C / 0.36°F

Below -5°C / 23°F: ±1°C / 1.8°F

Between -5°C ... 65°C / 23 ... 149°F: ±0.5°C /

Accuracy 0.9°F

Above 65°C: ± 1.0% of reading

Response time 7 ... 8 seconds

Diameter: 3.2 mm / 0.13 in, Length: 150 mm / Sensor dimensions

5.91 in

Sensor type Thermal element (type-K)

General characteristics

Repeatability Within the accuracy of the device

Functions Max / Min / Lock

Operating temperature 0 ...50°C / 32 ... 122°F

Dimensions (with battery) $190 \times 22 \times 38 \text{ mm} / 7.48 \times 0.87 \times 1.5 \text{ in}$

Power 2 x 1.5V AAA batteries

Operating time Approx. 40 hours of continuous use

Measurement point illumination LED

Holding of values on the display 15 seconds

Display 4 positions

Ingress protection rating IP 65

More information

Manual

More product info



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