

# Specifications

<b>Infrared</b>	<b>Temperature Range</b>	-35 °C to 275 °C (-30 °F to 525 °F)
	<b>Accuracy</b> [Assumes ambient operating temperature of 23 °C ± 2 °C (73 °F ± 4 °F)]	Between 0 °C and 65 °C (32 °F to 150 °F): ± 1 °C (± 2 °F) Below 0 °C (32 °F): ± 1 °C (± 2 °F) ± 0.1 degree Above 65 °C (150 °F): ± 1.5 % of reading
	<b>Response Time</b>	< 500 ms after initial reading
	<b>Spectral Response</b>	8-14 microns
	<b>Emissivity</b>	Pre-set for foodservice applications
	<b>Distance to Spot Size/ Optical Resolution (D:S)</b>	2.5:1 @ 90 % energy, typical
	<b>Typical Working Range (Target Illumination)</b>	≈25 mm to 250 mm (≈1 in to 10 in)
	<b>Minimum Target Size</b>	12 mm (0.5 in) ∅
	<b>Illumination to IR Channel Offset</b>	13 mm (0.52 in)
	<b>Probe</b>	<b>Temperature Range</b>
<b>Accuracy</b> (Assumes ambient operating temperature of 23 °C ± 2 °C (73 °F ± 4 °F))		Between -5 °C and 65 °C (32 °F to 150 °F): ± 0.5 °C (± 1 °F) Below -5 °C (23 °F): ± 1 °C (± 2 °F) Above 65 °C (150 °F): ± 1 % of reading
<b>Response Time</b>		7-8 seconds (3 time constants)
<b>Probe Dimensions</b>		Diameter: 3.0 mm (0.118 in) Length: 90 mm (3.2 in)
<b>Sensor Type</b>		Thin-film Platinum, Class A, Resistance Thermal Device (RTD)
<b>Repeatability</b>		Within accuracy specifications of the unit
<b>Operational</b>	<b>Ambient Operating Range</b>	0 °C to 50 °C (32 °F to 122 °F)
	<b>Relative Humidity</b>	90 % (± 5 %) RH noncondensing @ 30 °C (86 °F)
	<b>Storage Temperature</b>	-20 °C to 60 °C (-4 °F to 140 °F)
	<b>Weight/Dimensions (with Battery)</b>	165 mm x 32 mm x 50 mm (6.5 in x 1.25 in x 2 in) 150 g (0.33 lbs)
	<b>Power</b>	9 V alkaline
	<b>Battery Life (Alkaline)</b>	10 hours minimum @ 23 °C (73 °F)
	<b>Target Illumination</b>	High brightness LED
	<b>Display Hold (7 seconds)</b>	•
	<b>LCD Backlit Display</b>	•
	<b>Temperature Display</b>	4 digits, 0.1 °C resolution (0.2 °F)
	<b>Max. Temp. Displayed</b>	•
	<b>Timer</b>	•
<b>Other</b>	<b>Environmental</b>	IP54 sealing (hand-washable, non-submersible)
	<b>Calibration Certificate</b>	Calibration accuracy with NIST and DKD traceability
	<b>Standards</b>	Conforms to EN 61236-1 Electromagnetic Emissions and Susceptibility, EN 6101-1 General Safety, Sealing IP65 (hand washable, non-submersible)
	<b>Certifications</b>	CE NSF
	<b>Warranty</b>	2 years, limited
	<b>Accessories</b>	Replacement probe



## Ordering information

FLUKE-FP PLUS FoodPro Plus Food Safety Thermometer  
FP-PROBE Replacement Probe for FoodPro Plus Thermometer

## Optional accessory:

- Replacement Probe

## Included with the FoodPro Plus

- 9 V Battery
- Carrying Pouch
- User's Manual
- Quick Start Guide

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At calibration geometry of 279 mm (11 in) with a 140 mm (5.5 in) diameter, 0/97 emissivity blackbody. Specifications subject to change without notice

## HACCP Check

Spotting critical temperatures has never been easier or faster. The HACCP (Hazard Analysis Critical Control Point) Check "Go/No-Go" lights on the FoodPro unit signals immediately if temperatures are within the HACCP guidelines for safe hot or cold food holding.