COMARK
A Fluke Company

Comark FoodPro Range

Infrared Thermometers

FoodPro and FoodPro Plus



The Comark FoodPro and FoodPro Plus Infrared thermometer series offers quick convenient temperature checks for all food applications.

Target illumination shows measurement area so user can move closer for more accurate readings.

HACCP temperature danger zones indicated with clear safe/unsafe LED warnings.

Green Temperatures are within safety guidelines and outside danger zone

Red Warning - temperatures are inside the HACCP danger zone and potentially unsafe - HACCP danger zone set at 4°C to 60°C / 40°F to 140°F



Features

- FoodPro Plus model has a flip-down penetration probe with a thin tip for checking core temperatures
- Hand washable sealed to IP54 standards for long life expectancy and accuracy
- Set adjustable alarms for line check reminders (FoodPro Plus only)
- Spot illumination target infrared measurements highlighted by LED
- Scale °C/°F switchable
- Display hold 7 second with auto switch off

Benefits

- Instant non-contact readings can reduce product wastage, chance of cross contamination and staff time carrying out checks
- HACCP Check Indication lights instantly warn of potentially unsafe temperatures
- Two year warranty

The FoodPro Plus has an integral thin tip penetration probe which can be unfolded to verify potentially unsafe readings and provide accurate core temperature checks.

The Professionals' Choice

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Comark Instruments
52 Hurricane Way
Norwich, Norfolk, NR6 6JB
United Kingdom
Tel: +44 (0) 207 942 0712
Fax: +44 (0) 207 942 0714
Email: sales@comarkinstruments.com

Comark Instruments
P.O. Box 500
Beaverton, OR97077, USA
Tel: +1 (503) 643 5204
Toll Free: (800) 555 6658
Fax: +1 (503) 627 5311
Email: sales@comarkusa.com

UKAS CALIBRATION 0451

bsi. ISO 9001 Quality Management FM29700

FoodPro and FoodPro Plus Infrared Thermometers

Working Range	12mm to 300mm / 0.5" to 12"
Minimum Target Size	12mm / 0.5"
Distance to Spot Ratio	2.5 to 1
Target Illumination	High Brightness LED
Preset Emissivity at Operating Temperature	+23°C / +73°F
For targets below 0°C/+32°F	1.0
For targets above +23°C/+73°F	0.97
Measurement Range	
FoodPro	-30°C to +200°C / -20°F to +400°F
FoodPro Plus	-35°C to +275°C / -30°F to 525°F
Probe	-40°C to +150°C / -40°F to +302°F
Infrared Accuracy	
For targets between 0°C and +65°C / +32°F and +150°F	±1°C/2°F
For targets below 0°C/+32°F	±1°C/2°F, ±0.1 degree/degree
For targets above +65°C/+150°F	±1.5% of reading
Countdown Timer FoodPro Plus	10 seconds to 7 hours 59 minutes
Environment Protection	IP54
Ambient Operating Range	
Temperature	0°C to +50°C / +32°F to +122°F
Humidity at +30°C/+86°F	90% (±5%) RH noncondensing
Battery	
FoodPro	1 x AA alkaline
FoodPro Plus	1 x 9v alkaline
Battery Life	10 hours at +23°C / +73°F
Weight with battery	150g / 0.33lbs
Dimensions	
FoodPro	150mm x 30mm x 50mm
FoodProPlus	165mm x 32mm x 50mm

FoodPro Plus Penetration Probe

Sensor Type	Class A Platinum thin film RTD
Accuracy -5°C to +65°C/+23°F to +150°F	±0.5°C/1°F
Speed of Response	Under 8 seconds to 95% response
Length	78mm/3.2"
Diameter	3mm/0.118"

For a list of suitable accessories, please see www.comarkinstruments.com

Warranty

All Comark instruments have a minimum one year warranty unless otherwise stated. The warranty for temperature probes is six months and all other probes are unwarranted because the conditions of use are beyond our control. The Comark Warranty covers manufacturing defects and component failure and applies worldwide. In line with our policy of continuous development, we reserve the right to alter any product specification without notice. Comark has an accredited UKAS (NIST equivalent) calibration laboratory for temperature and humidity measurement and offers full service and recalibration facilities.

Comark Instruments is committed to providing quality and affordable products to the food service industry. Our thermometers and humidity testers bring speed, accuracy and reliability to the transport, testing and storing of food under HACCP guidelines. A large variety of products, well-trained staff, and a commitment to customer satisfaction mean you can come to us for answers to all your temperature measurement needs!

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