

Non-contact & contact thermometer in one

Dualtemp Pro

- Non-contact measurement and core temperature in one instrument
- Dual display: Simultaneous display of both measured values
- HACCP-LED indicates HI/LO-Level for food
- Wide temperature range
 - Infrared: -33..+220°C
 - Immersion probe: -55..+330°C
- MAX-,MIN-,HOLD-function
- Adjustable emissivity
- Incl. beltclip and 2-Points-Certificate



LED indicates spot area



easy to clean



incl. calibration certificate



Waterproof



Areas of applications

Measuring the core temperature or the surface temperature of food. For measuring the surface temperature (e.g. food packaging) you are using the infrared sensor and with the immersion probe you are able to measure the core temperature.

- § Temperature check during food serving (min. 65°C)
- § Frying fat (appr. 180°C)
- § For checking food-temperature in warehouses and during transportation
- § Checking temperature of wine/baby food...

Technical Data

	Infrared	Immersion probe
Distance/Spotsize ratio	2,5:1	
Range	-33..+220°C	-55..+330°C
Resolution	0,2°C	0,2°C
Accuracy	-33..0°C ± 1,0°C + 0,1/1°C 0..65°C ± 1,0°C 65..220°C ± 1,5%	below -5°C ± 1,0°C -5..+65°C ± 0,5°C 65..+330°C ± 1%
Working temperature	0..50°C	
Battery Life time	Typical 40 hours	
Battery	2 x AAA size	
Dimensions	22 x 38 x 190 mm	
Weight	98 gr. (incl. packaging)	
Functions:	Max/Min/Hold-function, °C/°F-switchable Lock-function for long-term monitoring Adjustable Emissivity 0.10..1.00	