Technical Infrared Thermometer PCE-IR 100

Infrared thermometer for food to determine temperature both with and without contact or for the detection with contact of internal temperature (with folding sensor probe), it meets with the HACCP standard

The PCE-IR 100 food thermometer combines velocity, easy handling and accuracy at measuring non-contact surface temperature with a driving-in device able to determine core temperature. The PCE-IR 100 food thermometer allows the user to quickly test the surface temperature of food without risk of contamination with the infrared sensor while also offering the possibility of testing the internal temperature of food using the sensor probe. The PCE-IR 100 food thermometer allows the user to quickly test the surface temperature of food without risk of contamination with the infrared sensor while also offering the possibility of testing the internal temperature of food using the sensor probe. The PCE-IR-100 food thermometer offers workers in food processing, food inspectors and customer service an easy and effective way to check if the food temperature is in compliance with HACCP standards. The thermometer uses LEDs to indicate temperatures below 4ºC , temperatures between 4ºC and 60ºC and temperatures above 60ºC . This allows for an effective check of HACCP. The PCE-IR 100 food thermometer is the ideal device to be combined with other thermometers.

Characteristics

- thermometer combining contact and non-contact measurement of temperature
- wide range of measurement
- developed for the use in the food industry according to HACCP standards
- emissivity fixed at 0.97 (ideal for food)
- quick response time
- minimum and maximum Hold function
- continuous measurements over a period of time
- It can be ISO calibrated. Thermometers come factory calibrated but an optional ISO calibration
  and certificate can be ordered.
- Ingress protection IP 65, which allows the thermometer to be hygenically cleaned

Technical specifications

Measurement with infrared (non-contact)

Temperature range	- 33 ... + 220 °C
Resolution	0,2 °C
Accuracy	-30 ºC ... 0 °C: ± 1 °C + 0,1/°C
	0 °C ... 65 °C: ± 1 °C
	65 °C ... 200 °C: ±1,5 % of the measurement value
Response time	< 500 ms
Spectral response	8 ... 14 µm
Emissivity	Adjustable in intervals of 0,1 ... 1,0

Relation to the measurement point	2,5 : 1
Minimum diameter of the measurement point	11,5 mm
Contact measurement (coren temperature)	
Temperature range	- 55 ... to + 330 °C
Resolution	0,2 °C
Accuracy	below -5 °C: ± 1°C
	between - 5 °C and +65°C: ± 0,5 °C
	above 65 °C: ±1,0 % of the measurement value
Response time	7 - 8 s
Sensor dimensions	diameter: 3.2 mm / length: 150mm
Sensor type	Thermal element (type-K)
General characteristics	
Repeteability	within the accuracy of the device
Functions	Max / Min / Hold / Lock
Operating temperature	0 °C ... + 50 °C
Dimensions (with battery)	190 mm x 22 mm x 38 mm
Power	2 AAA 1,5V batteries
Operating time	at least 40 hours of continuous use
Measurement point illumination	LED
Holding of values on the display	15 s
Display	4 positions
Ingress protection	IP 65 (water resistant)
Delivery Contents:	

1 x PCE-IR-100 food thermometer
1 x battery
1 x user's manual