# Food Safety IR Thermometer

the ideal choice for your daily HACCP routine. Use it to assure safe food temperatures:

MiniTempFS infrared thermometer is

- At the receiving dock
- For cold storage
- · In the kitchen
- In hot and cold holding and serving areas
- During cooling and reheating

Also use the MiniTemp $^{\text{TM}}$  FS to monitor temperatures of food service equipment, such as the refrigerator, oven, rotisserie, fryer, and the dishwasher.

The Professional's New Food Safety Companion

Designed specifically for the Food Service Professional, the Raytek® MiniTemp®FS noncontact thermometer is fast, accurate and reads food surface temperatures without contact. That means no cross-contamination or damage to food products.

With its precise calibration, the MiniTemp $^{\$}FS$  accurately measures food surfaces in the 0 to 65 $^{\circ}$  C (32 to 150 $^{\circ}$  F) critical temperature zone, where harmful bacteria grows most rapidly. In addition, the MiniTemp $^{\$}FS$  is unaffected by steam and hot holding requirements.

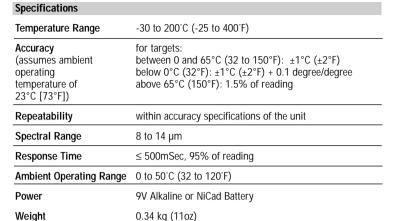
When used in conjunction with a conventional probe thermometer, the MiniTemp®FS helps general food safety system surveillance by allowing the user to scan numerous food temperatures quickly and more often, according to the 1999 Federal Food Code. There is no faster way to monitor food temperatures in your daily HACCP routine, from the receiving dock to the dinner table.

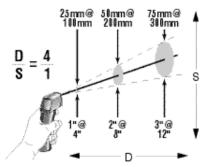
Choose the infrared noncontact thermometer that has been engineered for use in food safety applications. Discover the Raytek advantage—fast, easy, and safe temperature measurement backed by over 35 years of experience and top-quality customer service.



# Specifications and Features ### TFS







MTFS Target Spot Sizes D:S = 4:1 at Focus Point



Distance to Spot (D:S)

Emissivity

Laser Sighting

Display Hold (7 seconds)

LCD Backlight

Display Resolution

4:1 95% energy
pre-set at 0.97
single point

V

Display Resolution

0.5°C (1°F)



#### **Options/Accessories**

· Nylon Holster

**Features** 









## \*\*\*Raytek

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