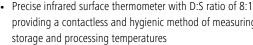
Laserliner



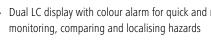




- Fast, fold-out probe thermometer for depth measurement with small penetration diameter and depth of up to 80 mm
- · Dual LC display with colour alarm for quick and reliable

This professional multisensor thermometer is ideal for ensuring
hygiene in the food industry in accordance with HACCP
guidelines and temperature specifications. It can be used in
many different areas, including production, serving food and
drinks, random sample measurement, and goods inwards. The
infrared sensor provides contactless capture of surface
temperatures. The test area can be clearly pinpointed with the
laser. Depth measurement is by means of the fold-out probe
thermometer which has a small penetration diameter and a
probe depth of up to 80 mm. A dual LC display with colour
warning provides quick and reliable monitoring, comparison
and hazard location. The key temperatures in cooling and
processing food are covered thanks to a large temperature
range from -60 °C to 350 °C.

 Precise infrared surface thermometer with D:S ratio of 8:1 	
	providing a contactless and hygienic method of measuring
	storage and processing temperatures



Measured Variable	Infrared temperature Contact temperature
Features	HACCP check min./max. HOLD
Measuring Range Infrared Temperature	-60°C 350°C
Accuracy Infrared Temperature	± 1°C (<-5°C) ± 0.5°C (-5°C 65°C) ± 1% (>65°C)
Contact Temperature Measuring Range	-60°C 350°C
Contact Temperature Accuracy	± 1°C + 0.1°C/degree (<0°C) ± 1°C (0°C 15°C) ± 0.6°C (15°C 35°C) ± 1°C (35°C 65°C) ± 1.5% (>65°C)
Emission Coefficient	0.1 1.00
Optics	8:1 (8 m distance : 1 m measured spot)
Laser Wavelength	650 nm
Laser Class	2 / < 1 mW (EN 60825-1:2014/AC:2017)
Protection Class	IP 54
Automatic Switch-Off	after 15 seconds
Features	Test prods, 95 mm long (ø 3.3 mm)
Power Supply	2 x 1.5V LR03 (AAA)
Operating Time	approx. 15 hours
Dimensions (W x H x D)	53 mm x 158 mm x 40



TECHNICAL DATA















