OAKTON®

TempTestr® IR & TempTestr® IR FOOD

A price breakthrough in noncontact temperature measurement!

Infrared measurement provides safe, noncontact readings
measure moving targets or targets too hot to touch; avoid contamination problems

Simple one-button operation
just point and press!

Extremely fast results
only ½ second for 95% response

Hold function
freezes display for 7 seconds after button release; great for hard-to-reach areas!

Selectable °F/°C display

Ergonomic, compact design
for easy, one-handed operation

TempTestr IR features:

Wide 0 to 500°F / –18 to 260°C range

±2% accuracy or ±2°C (±3°F) over most of the range

Available with or without laser sighting
pinpoint your exact target area

TempTestr IR Food features:

8 to 14 µm spectral response
eliminates interference from steam

–25 to 400°F / –30 to 200°C range

±1°C (2°F) accuracy
at HACCP critical temperature range of 0 to 60°C / 32 to 150°F

Meets UL standards for IR thermometers in the food industry

Laser sighting

CE

1 year warranty

ISO 9001 vendor CERTIFIED

HOLD 32 °F

OAKTON® TempTestr® IR

Food Safety Infrared Thermometer

Left: TempTestr IR shown actual size.
Right top: Laser sighting model lets you pinpoint your exact target.
Right middle: TempTestr IR FOOD eliminates interference from steam.
Right bottom: Operate tester in optional carrying case which attaches tester to belt.

The TempTestr IR has hundreds of uses! Quickly troubleshoot electrical equipment before problem areas create hazards, measure objects too hot to touch, check substances that need to remain contaminant free, measure moving objects…the possibilities are endless! Choose between the economical standard TempTestr IR or the TempTestr IR Food optimized for the food preparation industry.

The lightweight, ergonomic design of the TempTestr IR allows for easy, one-handed operation. A lanyard loop at the top of the tester lets you attach a cord to prevent tester loss. Or, use the optional carrying case to attach TempTestr IR to your belt.

OAKTON® **...setting the standard, again and again**™

Large display holds reading for 7 seconds after you release button, which gives you time to record the reading.

Lanyard loop on top of TempTestr IR lets you attach a cord to prevent tester loss (cord not included).

Ergonomic design allows comfortable one-handed operation.

TempTestr® IR and TempTestr® IR FOOD

• Applications •

Industrial/Electrical: Monitor steam systems, boiler operations, and motor/engine cooling systems performance; detect hot spots in electrical systems, panels and motor bearings. Widely used in all types of industries such as food, veterinary, paper, rubber, textiles, gas/electric utilities, cement, chemical, pharmaceutical, asphalt, roofing, electronics, glass, plastics, metals, carpet/floor covering, tires and many others.

Heating and air conditioning: Monitor furnace and duct leakage; detect insulation breakdown; check ceilings, walls and floors for proper room temperature, heat loss and gain.

Food safety: Fast and convenient screening tool for both cold and hot foods for Food Safety and HACCP. No contamination or damage to the product. Easily take temperature of products moving on conveyors or hard to reach places. Verify equipment performance sanitation and process temperature conditions. Scan cooling systems, refrigerated display cases, trucks and storage areas before loading or stacking.

Educational: Nonlaser models are economical and safe for student use.

Agriculture: Monitor plant temperatures for stress, monitor animal bedding to detect spoiling.

• Specifications •

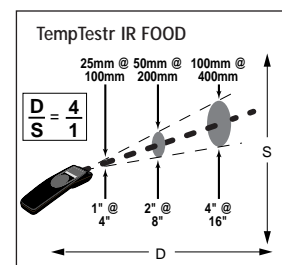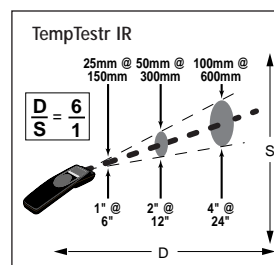| Model	Standard TempTestr IR	TempTestr IR FOOD
Range	-18 to 260°C / 0 to 500°F	-30 to 200°C / -25 to 400°F
Resolution	1°C or °F	
Accuracy	±2% or ±2°C (3°F) from 25 to 260°C (77 to 500°F); ±3°C (5°F) from –1 to 25°C (30 to 77°F); ±4°C (7°F) from –18 to –1°C (0 to 30°F)	±1°C (±2°F) at HACCP critical temperature range of 0 to 65°C (32 to 150°F); ±1°C (±2°F) + 0.1 degree/degree below 0°C (32°F); 1.5% of reading above 65°C (150°F)
Repeatability	±2% of reading, or ±2°C (±3°F)	within accuracy of unit
Spectral response	7 to 18 µm	8 to 14 µm
Emissivity	preset at 0.95	preset at 0.97
Distance-to-spot-size ratio*	6:1	4:1

Operating temperature: 0 to 50°C (32 to 120°F); 10 to 95% RH noncondensing, at up to 30°C (86°F)
Storage temperature: –20° to 65°C (–4 to 150°F) without battery
Response time: 500 mSec, 95% response
Power: One 9V alkaline or NiCd battery

Battery life (alkaline):
Non-laser model: 80 hours
Laser model: 12 hours
Dimensions: 7.25" x 1.75" x 1.5" (8.4 x 4.5 x 3.8 cm)
Weight: 0.5 lb (227 g)

AVOID EXPOSURE
Laser Radiation Emitted From This Aperture
CAUTION
LASER RADIATION
DO NOT STARE INTO BEAM
OUTPUT <1mW
WAVELENGTH 670 nm
CLASS II LASER PRODUCT

*Distance to spot size ratio: refers to the ratio between the distance from your target and the size of the measured area. For example, the standard TempTestr IR has a 6:1 ratio: it measures a 1" dia. target at a distance of 6 inches.

The TempTestr IR is best used at a distance of less than 4 feet. After 4 feet, the increased sampling area may result in reduced accuracy depending on the application.

TempTestr IR
25mm @ 150mm 50mm @ 300mm 100mm @ 600mm
$\frac{D}{S} = \frac{6}{1}$
S
1" @ 6" 2" @ 12" 4" @ 24"
D

TempTestr IR FOOD
25mm @ 100mm 50mm @ 200mm 100mm @ 400mm
$\frac{D}{S} = \frac{4}{1}$
S
1" @ 4" 2" @ 8" 4" @ 16"
D

Optional carrying case has handy loop that attaches to your belt—frees up your hands.

• Ordering Information •

Each tester includes battery and operating instructions
WD-35625-00 TempTestr IR
WD-35625-10 TempTestr IR with Class II laser sighting. Laser spot pinpoints the exact center of your target area
WD-35625-15 TempTestr IR FOOD with Class II laser sighting
WD-35625-80 Carrying case for TempTestr IR
WD-09376-04 Replacement batteries, 9V, 4/pack

See OAKTON bulletin Temp B2 for information on our InfraPro® IR thermometers with higher temperature ranges, adjustable emissivity and greater reading distance.
See OAKTON bulletin Temp B1 for complete information on our Acorn™ Temp 4, 5, and 6 thermistor or RTD thermometers.
See OAKTON bulletin Temp B2 for complete information on our Acorn™ Temp TC thermocouple thermometers.

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• ORDER FROM •