

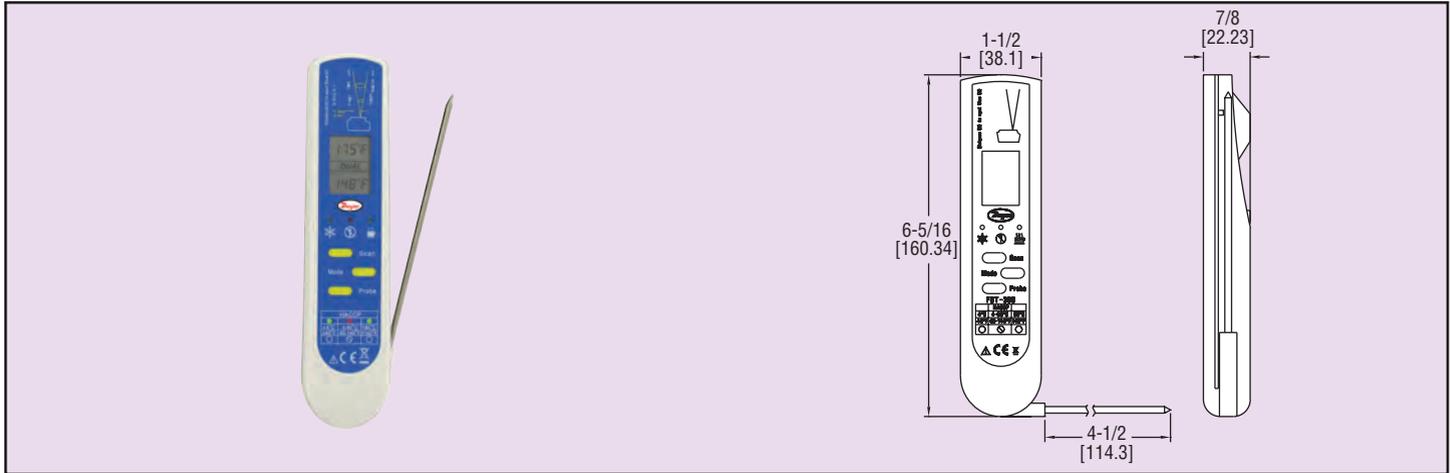


Model
FST-300

Food Service Infrared Thermometer

HACCP Zone Display, In Contact Thermocouple Probe, Perfect for
Food Service and Inspection

CE



The **Model FST-300 Infrared Thermometer** is designed to monitor temperatures in the food service industry. The thermometer has both an infrared sensor and an immersion probe to safely monitor surface and product temperatures. The quick HACCP zone display gives visual indication when products are within a safe storage temperature range for both hot and cold food products. The Model FST-300 also has a built-in white light to illuminate the measurement area.

Model FST-300, Food Service Thermometer

OPTION

For NIST traceable calibration certificate, use order code NISTCAL-TG.

SPECIFICATIONS

Range: Infrared Sensor: -67 to 482°F (-55 to 250°C); Probe Sensor: -67 to 626°F (-55 to 330°C).

Ambient Operating

Temperature: 32 to 122°F (0 to 50°C).

Accuracy: ±1.1°F (0.5°C).

Display: Two line 3 digit LCD.

Resolution: 0.5°F (0.2°C).

Distance to Target: 2.5:1 optics ratio.

Emissivity Range: 0.95 default – adjustable 0.1 to 1.0.

Power Requirements: (2) AAA alkaline batteries, included, user replaceable.

Battery Life: 18 hours continuous use (auto power off after 15 seconds).

Weight: 3.5 oz (98.1 g).

Agency Approvals: CE.