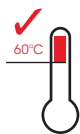
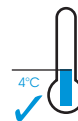




Public health is one of the most pressing issue at this modern age. Food safety is a simple concept but crucial to protect publics from health hazard.



KEEP THE HIGH RISK FOOD OUT OF THE "TEMPERATURE DANGER ZONE"



Why IR460? The first digit 4 simply means less than 4°C and the second last two digits 60 means more than 60°C.

IR460



FoodMaster



Food Safety Thermometer

IRtek IR460 FoodMaster offers an excellent solution for fast, easy, safe, and reliable temperature measurement for food safety program, referring to the standards set by Food Standards Australia New Zealand (FSANZ) — equivalent to FDA in USA. With IRtek IR460 FoodMaster infrared thermometer, it is possible to efficiently monitor not only food products, but also food holding areas, storage temperatures in refrigerators and freezers, as well ovens and heating equipment.

Table top and easy to use — just point, shoot and read the temperature on the large backlight display. When you need a fast, easy, safe way to measure surface temperature, you need this non-contact thermometer.

HACCP (Hazard Analysis Critical Control Points) — Food Safety

- baking, processing, canning, freezing, frying, mixing, packing, roasting

So, is brand protection critical to your business?

Is public health and safety assured in the use or consumption of your product?

Can you meet all the food safety requirements of both your customers and the new legislation?

Is your product identified as being suitable for use in the food and food service industries?

Recently, world of food industries and many food service professionals believe that food safety procedure known as HACCP (Hazard Analysis Critical Control Points) is crucial, also recommended by the Codex Alimentarius Commission (CAC) — part of FAO and WHO food and veterinary standards activities, that food safety is world wide issue and too important to be ignored.

In response to increasing concerns regarding food safety, infrared thermometer is one of the device recommended in food safety regulations in certain countries. Businesses that prepare and serve food such as canneries, dairies, delivery vendors, restaurants, and supermarkets can instantly benefit from using a non-contact infrared thermometer, because temperature plays key role in these businesses.

HACCP looks at the flow of food as it travels in and out of the Temperature Danger Zone (4°C ~ 60°C). HACCP programs incorporate the temperature at which a product should be stored, cooked, or cooled, as well as the length of time food products can safely remain at these temperatures. This means tracking and monitoring the product from the receiving dock to the table and all the steps in between.

As it said beforehand if your operation is already using an HACCP system, you are familiar with how temperature plays a key role in maintaining quality, especially in monitoring Critical Control Points (CCPs). A CCP is any place along the food flow where time/temperature issues are critical to ensure food safety. Let's look at some of the CCPs that can be monitored with a non-contact thermometer.

Receiving

Check shipping crates, and internal temperature of the delivery truck.

Storage

Check storage temperature of your product.

Cooking

Exact temperatures become vital to preventing foodborne illness. To avoid bacteria growth, many foods must be cooked to a specific temperature.



IRtek[®]
No Touch Thermal Solution

Holding and Serving

Fresh or frozen foods. Monitor stable temperature in holding areas.

Cooling

After food has been cooked and served, use your infrared thermometer to confirm that leftovers are taken down to an appropriate temperature — from above 60°C to below 20°C within two hours, and then down to below 4°C within another four hours.

Reheating

Your infrared thermometer can confirm that foods are being reheated to at least 74°C to destroy any bacteria caused by improper cooling or storage techniques.

Preparation for Gourmet

Ensure consistent food quality. Many specialty food recipes call for very specific preparation temperatures. By instantly knowing these temperatures you can avoid the guesswork and ensure food is cooked perfectly.

Equipment Performance

You can also detect problems in kitchen equipment and machinery.

Features

✓ Contact Probe

IR460 FoodMaster features a built-in, flip-down contact probe thermometer for taking internal or core temperature of a product.



✓ Timer

IR460 FoodMaster features a built-in timer for setting time duration required for proper measurement.



✓ IP65

Comparing to other non-contact thermometer, IR460 FoodMaster has a much better environmental degree of protection. It is totally protected against dust and against low pressure of jets of water from all direction. Therefore it is hand washable under running tap water. Many instances other IR thermometers fail because of water ingress.



Specifications

Temperature Range	-40°C ~ 280°C (-40°F ~ 536°F)
Distance : Spot	3 : 1
Resolution	0.1°
Accuracy	±1°C (±2°F)±0.1 for -40°C ~ 0°C(-40°F ~ 32°F); ±1°C (±2°F) for 0°C ~ 65°C(32°F ~ 150°F); ±1.5% of reading for 65°C ~ 280°C (150°F ~ 536°F)
Emissivity	0.97 fixed
Response Time	< 500ms
Spectral Response	8 ~ 14µm
Target Illumination Light	Super Bright LED
RTD Probe	range: -40°C ~ 200°C (-40°F ~ 392°F); accuracy: ±1°C (±2°F)±0.1 for -40°C ~ -5°C(-40°F ~ 23°F); ±0.5°C (±1°F) for -5°C ~ 65°C(32°F ~ 150°F); ±1.5% of reading or ±1°C (±2°F) for 65°C ~ 200°C (150°F ~ 392°F)
Power	2 x 1.5V (AAA battery)
Size	H167 x D61.5 x W35.5 mm
Weight	190g
Standard Accessories	Operation Manual • Batteries • Warranty Card • Certificate of Product Conformance

IRtek. No Touch Thermal Solution.

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