

Infrared thermometer for goods receiving

The Problem

You work for a company that handles food but you need to know whether the food is being delivered at the correct temperature, or maybe you want to quickly check your fridges and freezers to ensure your stock is being kept at the correct temperature so it doesn't spoil too quickly. You've used other infrared thermometers before but they have been inaccurate and have not lasted. So what infrared thermometer should you use?

The Solution

The [Testo 830 T1](#) is a great option for food manufacturers, suppliers and food service companies. It is supplied with a calibration certificate from the manufacturer so you know that it is accurate and it is also endorsed by HACCP Australia as a food safe aid to manufacturing. It can measure from -30C up to 400C so it is suitable for fridge, freezer and hot food applications. With the pistol shaped design and laser targeting it is easy to use: just point with the laser and shoot.

For the complete HACCP solution, the [Testo 104-IR](#) is a great option. It combines an infrared thermometer for those quick checks, and an accurate probe thermometer which makes it suitable for meeting the [thermometer requirements of Food Standards Australia and New Zealand](#). Like the [Testo 830 T1](#), it is supplied with a calibration certificate and is endorsed by HACCP, and it also has the advantage of being waterproof.

If you need any assistance with selecting a thermometer to best suit your requirements or if you wish to know further details about how these meters would work in your conditions please feel free to contact one of our friendly Scientists via [email](#) or phone on 1300 737 871.

Recommended Products

Testo 830-T1 infrared thermometer with laser targeting



The [Testo 830 T1](#) is a good quality pistol design infrared thermometer which can measure temperature from -30°C to +400°C. It has 10:1 optics which means that from 10cm away it will measure temperature over the area of a circle 1cm in diameter. It comes with a calibration certificate and has laser targeting.

Testo 104-IR Waterproof Infrared & Probe thermometer



The [IC-0560-1040](#) combines an Infrared non-contact temperature measurement with a fold out probe for core temperature measurements. It is ideal for use in all sorts of applications within the food sector and being HACCP Compliant makes it the ideal food safety thermometer. It will allow you to scan surface temperatures of individual foods or incoming boxes and pallets with ease. If you need to probe into a product to ensure the temperature is consistent throughout you can do so utilising the fold out probe.
