

FIND A DISTRIBUTOR

[DIGITRON ITALIA](#)
[DIGITRON MIDDLE EAST & AFRICA](#)
[BUY ONLINE NOW](#)

PRODUCTS

[HACCP Monitoring Solutions](#)
[Digital Thermometers](#)
[Food Temperature Recorders](#)
[Digimate Thermometers](#)
[Infrared Thermometers](#)
[Food Pro Series](#)
[IR Gun](#)
[Portable Dataloggers](#)
[ESCORT Datalogging by Digitron](#)
[High Temperature Dataloggers](#)
[Heat Flux Profiling](#)
[Probes & Wipes](#)
[Relative Humidity Instruments](#)
[Pressure Meters](#)
[HVAC Professional Range](#)
[Air Velocity Instruments](#)
[Intrinsically Safe Instruments](#)
[Eirelec Range](#)
[Service and Calibration Products](#)
[Digital Panel Meters](#)

Infrared Thermometers

Perhaps the most cost-efficient way of measuring temperature in the food industry is by using an infrared thermometer. Readings are instant, saving hours of operator time each week. Furthermore, packaging and food is kept intact as one takes readings.

When used in conjunction with a conventional probe thermometer, IR thermometers help general food safety system surveillance by allowing the user to scan numerous food temperatures quickly. There is no faster way to monitor food temperature in your daily HACCP routine.

Features

- Temperatures can be taken of food with a low thermal mass eg. salad leaves or sliced meats.
- Allows non-destructive measurement, reduces waste and damage to packaging and food
- Economic - temperature is measured instantly, saving time and money!
- Quick and easy to use!



We work hard to maintain our high Quality Standards.
[Click here to find out more about our Quality Accreditations](#)


[Back to the Top ^](#)

Copyright © 2009 Digitron Instrumentation Ltd | Reg. Office: Woodland Rd., Torquay, Devon, TQ2 7AY. Registered in England No. 3867918 | [Privacy Policy](#) | Design & Development By [The WebMachine](#)