FoodPro Plus Thermometer PROCEDURES

To Begin = (Clean IR lens, Calibration Bath = 60% ice, 40% water in styrofoam cup, stirred, shoot IR = 31°-33°) IR = Infrared vs. Probe

Receiving Department

For Example ***Produce Receiving:***

Use **IR** to **check a case of lettuce.** Open a case; lifting the top center head, shoot the next head quickly with **IR** to determine average travel temperature.

If this product is below 40 degrees, all should be OK.

Walk-Ins

AM check: Enter and close the door. Shoot **IR** on boxes and product around the cooler.

PM check: Move stacked boxes 1 or 2 to the side and quickly shoot the third box .

For shelved product, push aside the front product and shoot the next.

To Test Air Temperature: Wave a piece of copy paper in the air 3-4 times and shoot the paper with **IR** to check air temperature.

Grill

Stainless Steel Grills: Use fry oil or any oil if the grill is stainless steel.

Use small puddles of oil all over the grill. **IR scan** each section to get actual grill surface temperatures.

Non Stainless Steel Grills: If the grill is covered with fat etc. shoot direct.

Char grill: Use a skillet totally warmed up and shoot the skillet .

Hot Water

Run water until hot.

Shoot very close from rear with **IR** to avoid any stainless steel.

Check high temperature read for maximum temperature.

Reach In

Cooler and Freezers: (AM check) open door and shoot **IR** on foods at once.

(PM check) Always push aside the front products to avoid the immediate temperature change by opening the door.

Close the door and shoot **IR** down the door gasket to see if any cold temperatures appear, showing a bad gasket.

Fryer

Drop the basket in and out of the oil to **agitate** surface oil temperature.

Shoot **IR** on the oil inside basket at once to see the actual temperature the food hits the oil.

Oven

For Porcelain Ovens: Shoot **IR** on surface.

For Stainless Steel Ovens: Put fry pan in oven after warm up shoot IR on fry pan.

Dishwasher

Shoot **IR** on objects in machine (except anything stainless steel) at end of dishwasher cycle.

Hot Food Stations

All non-solid foods. Pull food up from 1" below the surface with serving piece and shoot **IR** at once on the food - ***close enough so the amber circle is inside food area being tempered.***

Cold Food Workstations

Push product to the side with the serving piece 1" deep and immediately shoot down close with **IR.**

Be sure the amber circle is inside the area 1" deep that is being tempered.

Probe

Push the select button until the probe shows on the screen.

Push the on button, **probe** will now be flashing /looking for temperature. Temperature reading happens at the very tip of the probe.

Held Package Items

Creamers, Butter Cubes, Milk etc.

Shoot with **IR** on the paper label. Always shoot the second or third product back from the front.

For online demo, go to:

http://assets.fluke.com/demos/foodpro/FoodProEU.swf

Temperature Chart Data Tip It is more labor efficient & accurate to have one person use the FoodPro Plus and call out the temperature readings to another person who enters results on the temperature chart.

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