

BP5F Food Thermometer



Combined surface and core temperature measurements in conformity with HACCP standards



Thanks to the robust, washable IP65 construction, the BP5F is the universally applicable solution for testing food temperature compliance with HACCP standards.

Whether you work in manufacturing, inspecting, transportation, trade or gastronomy, testing temperatures with the BP5F – for example, to monitor cooling chains or thawing temperatures – is quick and reliable.

As well as showing the digital values on the display, a built in LED quick indicator shows at a glance whether the temperature ranges are compliant with HACCP values.

The BP5F uses infrared to quickly measure surface temperatures without making contact, while showing the measuring spot and it also allows you to measure core temperatures with the 10 cm stainless steel probe. The probe can be retracted into the handle and locked, making this combination device safe and compact enough for any jacket pocket.

Technical data		BP5F Food Thermometer
Article number		3.510.003.020
Measuring range	Probe	-40 °C to +200 °C (-40 °F to 392 °F)
	Infrared	-40 °C to +280 °C (-40 °F to 536 °F)
Accuracy	Probe	≤ 65 °C: ±1 °C; > 65 °C: ±1 %
	Infrared	< -4 °C: ±2 °C; -4 °C to 65 °C: ±1 °C; > 65 °C: ±1.5 %
Functions		HACCP LED quick temperature range indicator, maximum and minimum value display, hold function, temperature display in °C and °F, timer function, automatic switch off
Optical resolution (D:S)		20:1
Reaction time		< 500 ms
Type of protection		IP65
Power supply		9 V battery
Dimensions		185 x 50 x 67 mm
Weight		180 g
Scope of supply		measuring device, battery, operating manual

BENEFITS IN PRACTICE:

Infrared and insertion thermometer in one device

Core temperature measurements from -40 °C to +200 °C – or up to +280 °C without making contact when using infrared

Extremely compact due to retractable, lockable core temperature probe

Robust washable IP65 construction

LED quick indicator lights for HACCP compliant temperature ranges

Meets the specifications of the LFGB, § 31

Conforms with DIN 10955:2004

Excellent value for money



Temperature