



PROFESSIONAL IR GUN

Food Inspector FI-40L
High Performance
Rapid Read
Narrow Beam

The FI-40L is the new standard for professional temperature measurement in perishable warehouses, distribution centers and food service businesses, where it is used to conduct rapid surveys of both refrigeration and cooking temperatures.

It is a very accurate unit, and is simple in operation with a minimum of buttons to push--just aim and read.



It has the narrowest beam (12:1) of any commercial unit now in use in the food industry. This allows reading at greater distances. Its rapid compensation time (7 seconds maximum) allows quicker transition from cooking/steam table measurements to refrigeration measurements.

Inquire about Global Sensors calibration maintenance programs. We calibrate what we sell.

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Specifications

Operating Range:
-67° to +536°F (-55° to +280°C)

Accuracy within Operating Range:
±2°F (±1°C) or ±2%, whichever is higher
Accuracy at temperatures between 32°F (0°C)
and 73°F (23°C): ±2°F (±1°C)

Repeatability:
within accuracy specs of the unit

Response time:
500 milliseconds to reach 95% of true reading

Ambient Range:
+32° to 120°F (0° to 50°C)

Power:
2 AAA batteries (included) 180 hours battery life

Laser (Class II) Spectral Response:
8-14µm (immune to steam)

Dimensions:
152 x 101 x 38 mm (6 x 4 x 1.5 in)

Weight:
227 g (0.5 lb) 320 gm (11 oz)

Display Resolution: 0.1°F or 0.1°C

Emissivity:
Calibrated specifically for use in food safety and quality usage with 0.97 Fixed Emissivity (perfect for food applications)

LCD Backlight

Distance Ratio: 12:1

4 digit LCD Temperature Display with backlight

Functions:
°C or °F selectable
MAX / MIN / AVERAGE functions