

New

PORTABLE INDICATORS HACCP PRECISION CASE

The HACCP method (analysis of hazards and critical points with a view to controlling them) uses seven basic principles to determine hazards, whether microbiological, physical or chemical at all stages in the food chain. It is therefore particularly intended for the food industry and catering sectors.

To be in conformity with the law and implement all the means for preventing these hazards, it is obligatory for professionals in these sectors to equip themselves with reliable, accurate and easy-to-use instruments. The HACCP precision toolbox, is more than just a measuring instrument, it is a quality-monitoring tool.

The HACCP precision case contains:

- A portable precision thermometer for measuring temperatures. Its metrological quality is the main asset of this thermometer. The measurement readout, between -99.9°C and +199.9°C, gives a resolution of 0.1°C and an accuracy of ±0.2°C. Among its other advantages, it is very robust thanks to its shockproof sleeve, meaning that it can be used for all types of industrial applications.

- An extremely robust penetration probe equipped with a T-shaped polyethylene handle (maximum temperature: +200°C). It is designed for a wide variety of uses including very hard materials.

- The FLASHALIM FT 3000, an infrared thermometer, without contact, for measuring the surface temperature of products. It combines speed and measuring accuracy ranging from -32°C to +400°C with simultaneous display of the current temperature and the maximum temperature. It also has an 8-point circular laser sight for accurately targeting strategic points. It is non-destructive, meaning that it is perfectly hygienic for products being tested.

- A calibration check badge for testing the measuring precision and for correct calibration of the thermometer at any time.

- A summarizing guide and plastic-covered notice covering the broad outlines of the HACCP procedure.

They are supplied in a rigid, portable and shockproof case.

Applications Fields

- Monitoring the cold chain (HACCP method)

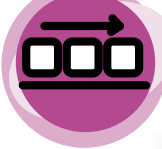
In conformity with European Directive 93/43 stipulating the technical and hygienic conditions regarding food.

	Precision Thermometer	Penetration Probe	Flashalim FT 3000
Technical characteristics			
Measurement range	from -99,9 to +199,9°C	-	from -32 to +545
Resolution	0,1°C	-	-
Accuracy	± 0,2°C ± 1digit	-	± 1% of reading or whichever is greater ± 1°C above 23°C from -18°C to +23°C ±2°C from -26°C to <-18°C ±2,5°C from -32°C to <-26°C ±3°C
Repeatability	-	-	± 0,5% of reading ± 1°C whichever is greater
Response time	-	-	≤500 msec (95% of reading)
Power	autonomy: 200 hours battery: 9 volt MN 1604/PP3	-	9V (CEI 6LR61) alkaline battery
Probe type	PT 100 3 wires	PT 100 3 wires	-
Display	12,7 mm LCD	-	-
Dimensions	147 x 80 x 36 mm	Ø6,35 x 100 mm	200 x 160 x 55 mm
Weight	200 g	-	320 g
Accessories	rubber boot	-	-
maximum limit temperature	-	up to +200°C	-
Designation	HACCP hardcase including: 1FT 3000, 1 accurate thermometer, 1 standard resistance, 1 HACCP guide		References 29960.00

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Production



Transport, logistics



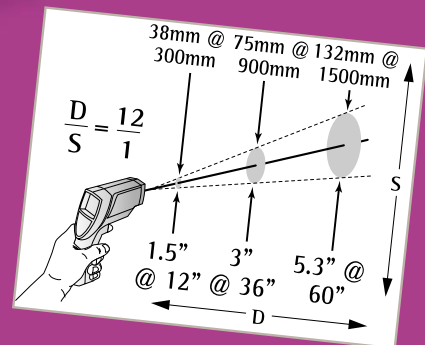
Distribution



Storage



Catering



A quality monitoring tool