

• **Elma 612 Food: Infrared Food Thermometer**
-30° to 200°C

The new Elma 612 Food Thermometer is an ideal infrared thermometer for all food preparation and food processing purposes. With the stricter requirements for internal control in the food industry it is necessary to have a high quality, accurate, fast reacting thermometer and the Elma 612 meets the most stringent requirements in a simple to use measurement device.

With its ergonomic, gun-shaped design, it is easy to use and its large, clear digital display ensures high visibility and readability. The display holds the value of the measurement, thereby reducing the risk of incorrect measurements.

Elma 612 is a robust thermometer that uses the latest technology in infrared temperature measurement.

The Elma 612 Infrared Food Thermometer has a system accuracy of $\pm 1.0^{\circ}\text{C}$ and a temperature measurement range of -30°C to $+200^{\circ}\text{C}$, making it possible to measure almost all food types and applications.

Features:

- Supplied complete with case, wrist-strap, battery and manual
- Non-contact temperature measurement, plus direct contact measurement via external Probe (not supplied)
- Fast reaction readings

 TSI Code: 395666201



Specifications:

Model:	Elma 612 Food
IR Temperature Range	-30° to +200°C
Accuracy	$\pm 1^{\circ}\text{C}$ between 0° to 65°C
Resolution	0.5°C
Optics	4:1
Response Time	0.5 seconds
Battery	9v 6LR61
Battery Life	Approximately 12 hours
Dimensions	152(H) x 101(W) x 38(D) mm
Weight (Net)	0.30kg
Weight (Gross)	0.50kg