UNI-T®

A63
2 in1 Food Thermometer

NEW

Single laser

HACCP inspection | Collapsible probe | The screen can be flipped 180° | 1m drop proof | IP rating | Temperature difference

Food processing industry

Catering industry

Family or supermarket

Food transoprt and storage

www.uni-trend.com

A63 is a 2 in 1 food thermometer combines with infrared sensor and collapsible probe, The infrared mode can quickly scan the surface temperature of objects and the probe mode is used for measuring the internal temperature of food accurately. This product is suitable for food processing, food transport and storage, catering industry and other scenarios.

Specifications			
Temperature measurement	Range	IR	-40°C~300°C (-40°F~572°F)
		Probe	-50°C~300°C (-58.0°F~572°F)
	Accuracy	IR	-40°C≤ t ≤0°C: ±(1.5+0.1×|t|)°C 0°C< t ≤300°C: ±1.5°C or ±0.015×t°C (whichever is greater)
		Probe	-50°C≤ t <-30°C: ±1.0°C -30°C≤ t ≤100°C: ±0.5°C 100°C< t ≤300°C: ±0.01×t°C
Distance ratio (D:S)	8:1		
Emissivity	0.95		
Spectral response	5μm~14μm		
Repeatability	1°C (2°F) or 1% (whichever is greater)		
Display resolution	0.1°C (0.1°F)		
Unit conversion	°C/°F		
Auto power off	√		
Low battery indication	√		
Data hold	√		
Laser point	Single laser, output <1 mW, class II, Wavelength: 650±20nm Comply with EN 60825-1:2014 laser safety standard		
Battery	AAA alkaline battery x 2		
Continuous operating time	>80h		
LCD type	FSTN		