EB INSTRUMENTS

IRT8

Infrared Thermometer with Penetration Probe



Infrared thermometer with penetration probe for fast HACCP temperature checks

Designed for food safety control, the IRT8 combines infrared surface measurement with an integrated penetration probe for fast and practical spot checks. It offers quick response, dual reading modes and easy use for routine HACCP monitoring.

- -40 to +280°C IR range
- Probe range -40 to +200°C
- 500 ms IR response
- 2-in-1 IR + probe

KEY FEATURES

- HACCP-oriented food safety checks
- Quick inspection of danger-zone temperatures
- Fast and accurate IR response time: 500 ms
- Built-in target illuminator
- Max display while IR temperature is scanning
- Two-in-one measurement: IR + penetration probe
- Selectable °C / °F units
- Hold function for both IR and probe mode

APPLICATIONS

- Food safety spot checks
- HACCP monitoring procedures
- Surface temperature verification
- Core temperature checks with probe
- Kitchens, catering and food service
- Receiving and storage inspections

TECHNICAL SPECIFICATIONS

Parameter	Specification
Model	IRT8
IR Temperature Range	-40 to +280°C
IR Resolution	0.1°C, 0.1°F
IR Accuracy	<0°C: ±1°C; 0 to 65°C: ±1°C; >65°C: ±1.5% of reading
Probe Temperature Range	-40 to +200°C
Probe Resolution	0.1°C, 0.1°F
Probe Accuracy	<-5°C: ±1°C; -5 to 65°C: ±0.5°C; >65°C: ±1°C or 1.5% of reading
Probe Length	82 mm
IR Repeatability	±1°C
Emissivity	0.97
Distance-to-Spot Ratio	3:1
LCD Size	21 × 28 mm
Operating Temperature	0 to 50°C
Operating Humidity	<80% RH
Storage Temperature	-20 to 50°C
Storage Humidity	<90% RH
Meter Size	61.5 × 35.5 × 167 mm
Weight	140 g
Battery	1 × 9V battery

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