

Application

The ThermoLaser is extremely user-friendly - simply aim, pull the trigger and read the temperature on the large backlit display. No contact with hot surfaces or moving parts means safer, faster and easier temperature measurement. Additionally, the ThermoLaser allows temperature measurement where contact with a conventional temperature probe should be avoided to prevent surface contamination, making it ideal to use for measuring temperature of food processing applications.

Description

The ThermoLaser utilises a class II laser beam for accurate aiming and an infrared detector for measuring temperature. It is supplied complete with battery and operating instructions. Temperature reading is switchable in °C and °F.



Technical data

Designation	TMTL 260
Temperature range	-18 to 260 °C (0 to 500 °F)
Environmental limits:	
Operation	0 to 50 °C (32 to 120 °F) 10 to 95% R.H.
Storage	-20 to 65 °C (-4 to 150 °F) 10 to 95% R.H.
Accuracy at 23°C (73 °F)	≤ 2% of reading or ≤ 2 °C (≤ 3.5 °F), whichever is greater
Response time	500 msec
Display	LCD
Resolution	0,5 °C or 1.0 °F
Distance to Spot size	6:1
Spectral response	7 - 18 µm
Emissivity	pre-set 0.95
Laser wave length	630 - 670 nm
Laser class	2
Maximum laser power	1 mW
Dimensions	152 x 101 x 38 mm (6 x 4 x 1.5 in)
Weight	163 g (5.7 oz)
Battery	9V Alkaline type IEC-6LR61
Battery lifetime	12 hours
Switch off	automatic after 7 seconds after trigger is released

