



2 IN 1 INSTANT-READ INFRARED AND PROBE THERMOMETER



2-3S
Instant Read



Non-Contact
IR Sensor



Foodgrade
Probe-Waterproof



Adjustable
Emissivity



DSR: 12:1



180°
Foldaway Design



Why carry 2 thermometers when you have this 2-in-1 instant infrared and probe thermometer?

Combined the ultra-fast speed and accuracy of an instant thermometer with the versatility of an IR sensor, this upgraded ThermoPro meat thermometer is capable of taking internal temperatures and non-contact surface readings at the same time. Featuring two professional tools in one design, this digital cooking thermometer is a must-have tool for cooking, BBQ grilling, AC vent or car engine repair, auto and refrigerator maintenance, and more!

- Meat Temperature Probe Measurement Range: -58°F to 572°F
- Meat Probe Accuracy: $\pm 1.8^\circ\text{F}$ from 32°F to 212°F, otherwise $\pm 2\%$
- IR Thermometer Measurement Range: -58°F to 1022°F
- IR Thermometer Accuracy: $\pm 3^\circ\text{F}$ from 14°F to 212°F, otherwise $\pm 2\%$
- Distance-to-Spot Ratio: 12:1
- Adjustable Emissivity: 0.1-1.0 (Default: 0.95)
- Display: Touch-Activated Backlight
- Auto Shut-Off: 90 seconds of inactivity

NOT SUITABLE FOR HUMAN BODY TEMPERATURE MEASUREMENTS

The ThermoPro TP420 Infrared Temperature Gun is not designed to measure human body temperatures. Do not use this thermometer infrared as a medical device to measure external/internal body temperatures (e.g. forehead/oral). Any temperature readings for humans will be incorrect.



Mobile – 96199-44171 | 96194-52992

Email – info@shaktiequip.com

180° FOLDABLE INSTANT READ PROBE

Take internal temperatures



Instantly reads in
2-3 seconds



Accurate at
 $\pm 1.8^{\circ}\text{F}$ ($\pm 1.0^{\circ}\text{C}$)



Measuring range:
-58°F to 572°F



2

BUILT-IN IR SENSOR

Measure surface temperatures



Refreshes in
0.5 seconds



Accurate at
 $\pm 3^{\circ}\text{F}$ ($\pm 1.5^{\circ}\text{C}$)



Temperature range:
-58°F to 1022°F



1



Recommended Internal Temperature

170°F

RECOMMENDED INTERNAL TEMP.	
Beef Well	170°F / 77°C
Beef Medium	160°F / 71°C
Beef Med Rare	145°F / 63°C
Pork Well	170°F / 77°C
Ham(uncooked)	160°F / 71°C
Poultry	165°F / 74°C

Hanging Mount



Built-In Magnet

Fast & Accurate Readings	Quick Reference Temp Chart	Multiple Placements Options
This water temperature thermometer equipped with high precision probe sensor takes internal readings within just 2-3 seconds in a range from -58°F to 572°F. Featuring a high accuracy of $\pm 1.8^{\circ}\text{F}$, this device allows you to cook with confidence every time you fire up your grill.	This instant-read thermometer digital for food features a list of recommended internal temperatures on its back. Save your time without having to look up temperatures and ensure your meat is cooked to perfection!	With its strong, built-in magnet, this food temperature thermometer can be attached to any metal surface; hanging on a kitchen hook is another storage option for this pocket-sized instant meat thermometer digital.

SHAKTISALES

Mobile – 96199-44171 | 96194-52992

Email – info@shaktiequip.com



Read Temperatures at a Distance	Wide Range of Temperatures	MAX/MIN/AVG Display
The built-in thermopile sensor with a distance-to-spot ratio of 12:1 enables the infrared temp thermometer to safely measure target surfaces at greater distances. Please note that this infrared oil thermometer is not suitable for measuring human body	Termometro digital cocina measures temperatures ranging from -58°–1022°F, allowing these infrared thermometers to monitor temperatures above boiling point and below freezing point, making it perfect for any of your daily tasks	Review the maximum, minimum, and average temperatures from your last scan on this temp gun thermometer to better check and handle problems involving home appliances, car engines, HVAC, or cooking/baking.



FRIED



FOOD



ROAST CHICKEN



SOUP

WIDE APPLICATIONS FOR HOME KITCHEN & INDUSTRY



AIR CONDITIONER



ENGINE



ASPHALT



CERAMICS



Mobile – 96199-44171 | 96194-52992

Email – info@shaktiequip.com