

# Food Service Infrared Thermometer

## With Penetration Probe (304 Stainless Steel)

OS303



- ✓ Hazard Analysis and Critical Control Point (HACCP)
- ✓ Non-Contact Surface or Internal Temperature Measurement
- ✓ Min/Max Mode
- ✓ °C or °F Selectable
- ✓ Adjustable Emissivity
- ✓ Auto Power Off

The OS303 utilizes a Hazard Analysis and Critical Control Point (HACCP) check mode which features 3 visible LED icons to indicate whether the temperature is within FDA guidelines for frozen or hot foods. The OS303 also features a lock mode for continuous readings of up to 30 minutes for infrared surface temperatures and 4 minutes for internal readings with the stainless steel penetration probe.

### Specifications

**Infrared Range:** -55 to 250°C (-67 to 482°F)

**Infrared Accuracy:** 1.8°F up to 150°F ±1.5% of reading thereafter

**Infrared Resolution:** 0.2°C (0.5°F)

**Contact Probe Range:** -55 to 330°C (-67 to 626°F)

#### Contact Accuracy:

- Below -5°C (23°F): ±1°C (1.8°F)
- 5 to 66°C (23°F to 150°F): ±1°C (0.8°F)
- Above 66°C (150°F): ±1% of reading

**Distance to Spot Ratio:** 2.5:1

#### Battery Type:

2 "AAA" 1.5V batteries (included)

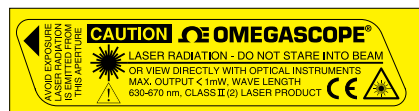
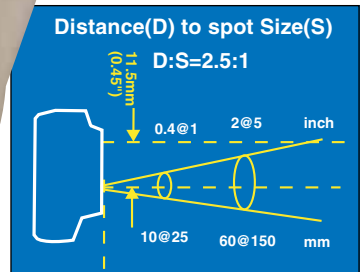
#### Dimensions:

22.1 D x 38.1 W x 190 mm L  
(0.87 x 1.5 x 7.48")

**Weight:** 0.1 kg (3.15 oz) with batteries



**CAUTION!** – This product is not intended for medical use or use on humans



To Order	
Model No.	Description
OS303	Food service infrared thermometer with penetration probe

Comes complete with 2 "AAA" batteries and operator's manual.  
Ordering Example: OS303, food service thermometer.