

Comark RAYMTFSU Infrared Food Thermometer

Non-invasive temperature checks for food applications



The Comark Infrared thermometers measure surface temperatures and can be used throughout the food industry, anywhere that non-contact measurement is required

Infrared temperature measurement prevents wastage of the measured material, and enables checks on areas where access is difficult.

The RAYMTFSU offers fast, convenient and safe measurements. It has a range and accuracy ideally suited to food industry HACCP requirements.

Features

- Backlit LCD display
- Displays temperature in °C or °F
- Emissivity pre-set at 0.97, optimised for food use
- Hold function freezes displayed reading
- Ratio of Distance to spot size 4:1

Benefits

- Fast safe surface temperature measurement
- Pocket sized and easy to use

Comark RAYMTFSU

Infrared Food Thermometer



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RAYMTFSU Food Infrared Thermometer

Measurement Range	-25°F to +400°F / -30°C to +200°C
Scales	°F and °C
Instrument Accuracy at +73°F for targets	
below +32°F	±2°F +0.1%/°F
+32°F to +150°F	±2°F
above +150°F	±1.5% of reading
Instrument Accuracy at +23°C for targets	
below 0°C	±1°C +0.1°C/°C
0°C to +65°C	±1°C
above +65°C	±1.5% of reading
Repeatability	0.5% of reading or ± 2°F / 1°C, whichever is greater
Display Hold	7 seconds
Ratio of Distance to Spot Size	4.1
Emissivity	Pre-set at 0.97
Battery Type	9V IEC 6LF22 alkaline
Weight	227g
Dimensions	L 101mm x W 38mm x H 152mm

For details of the Comark range, please see www.comarkUSA.com

Warranty

All Comark instruments have a minimum one year warranty unless otherwise stated. The warranty for temperature probes is six months and all other probes are unwarranted because the conditions of use are beyond our control. The Comark Warranty covers manufacturing defects and component failure and applies worldwide. In line with our policy of continuous development, we reserve the right to alter any product specification without notice. Comark has an accredited UKAS (NIST equivalent) calibration laboratory for temperature and humidity measurement and offers full service and recalibration facilities.

Comark products are designed and manufactured for commercial use by trained operators. Any reference to 'dishwasher safe' refers to commercial machines, not domestic or home model machines. Waterproof denotes that an item can be used in the wet environment of a commercial establishment. Comark thermometers are not designed for use underwater.

Comark Instruments is committed to providing quality and affordable products to the food service industry. Our thermometers and humidity testers bring speed, accuracy and reliability to the transport, testing and storing of food under HACCP guidelines. A large variety of products, well-trained staff, and a commitment to customer satisfaction mean you can come to us for answers to all your temperature measurement needs!

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Outline for use of the Comark RAYMTFSU Infrared to test forehead temperatures

Comark's Non-Contact Thermometers

Comark IR thermometers are not medical grade but rather designed for foodservice. However, they can be utilized to take skin temperatures as part of a COVID-19 plan.

A Non-Contact Thermometer can be used as a quick device to check employees' temperatures and become an important part of your COVID-19 prevention plan. The individual taking temperature measurements should limit close contact and wear gloves and a face covering. These precautions are important for those measuring temperatures as they will be within 6 feet of the person, they are screening. To protect employees and customers, below are some things to consider when taking employees' temperature.

- Temperature screening should be done before employees enter the workplace.
- You should be looking for a temperature in the range of 90.5°F - 95.5°F assuming employees are in good health. It should be determined what is a good skin temperature for the employee as IR (Infrared) thermometers typically read a lower temperature than the actual core body temperature.

Steps to Take and Recording Employee Temperatures

Develop an **Employee Temperature Daily Log** and record each employee's temperature daily. It is important to remember that everyone's temperature will be different, and you must establish a baseline for each employee's normal temperature. This information **MUST** be kept private.

Make sure to follow the directions below on how to take temperatures.

1. Hold the device approximately 1" away from the center of the employee's forehead.
2. Take three readings for each employee. Only record the highest of the 3 temperatures.
 - a. If their temperature is above their normal range by 3°F or more, they should be sent home and advised to check their core temperature using an oral thermometer. They should also contact their healthcare provider for further guidance.
3. Record the following information on the Employee Temperature Daily Log.
 - a. Date
 - b. Time
 - c. Employee Name
 - d. Employee Temperature (The highest of 3 readings)
 - e. Manager Initials

Important Covid-19 Info

The normal temperature of an average person, measured by an oral thermometer is generally accepted as 98.6°F. Some studies have shown that the normal body temperature can be as wide as 97°F to 99°F. A temperature measured that is over 100.4°F typically means you have a fever caused by an infection or illness.

During this pandemic, employers can ask employees if they are experiencing any symptoms associated with COVID -19 (fever, chills, cough, shortness of breath, or sore throat). Employees should avoid coming to work when ill or feeling sick. Any employee who is displaying a fever must be excluded from the workplace immediately.

Important: An employee's body temperature is considered medical information and should be handled confidentially. Please remember that information obtained about an employee's health is considered confidential medical information and should be handled in compliance with ADA guidelines.