

# Dual-IR FAQ

## Is the Dual-IR suitable for pizza ovens?

Yes, this is one of the most popular applications for the Dual-IR. It can measure up to 650°C which makes it suitable for most pizza oven applications.

## Can this thermometer measure core or air temperatures?

Like all infrared thermometers, the Dual-IR is only able to measure surface temperatures. It is not suitable for core temperature measurements of food. Similarly, it is not able to measure air temperature. However it could be used to measure the temperature of a surface that is likely to be similar to air temperature such as a wall.

## Can the Dual-IR measure temperature through glass?

No, the Dual-IR cannot “see temperature” through glass. If pointed at a glass surface it would measure the temperature of the glass.

## Do the lasers need to be on to take a reading?

No, the lasers are just used as a guide to define the area that you’re measuring.

## How do I turn the laser or backlight on or off?

With the unit on (but the trigger not pulled) push the left button to toggle the laser and the right button to toggle the backlight.

## I’m getting strange readings, why?

The most likely cause is that the emissivity setting has been inadvertently changed. For general purposes an emissivity ( $\epsilon$ ) value of 0.95 should be set. To set the emissivity, hold down the trigger and use the left and right triangle buttons to adjust it up and down. If this does not resolve the issue, it would be recommended to replace the battery. The emissivity value is displayed on the bottom right hand corner of the display and will look like this:

$\epsilon=0.95$

**It's reading in Fahrenheit how do you change it to Celsius?**

Open up the battery cover and above the battery there is a "°F °C" switch. Toggle it from "°F" to "°C" to change.