

# Radir

.com



## 'Marty, your coffee checks out at 168°.'

It happens every time.

You show up with a Raynger Non-contact Thermometer, and everyone in the plant goes wild. They measure lit cigars, acetylene torches, electric light bulbs, radiators... even the morning coffee. (It tastes best between 135° and 175°F.)

After the novelty wears off, you discover what Raynger is really all about.

This is the first infrared thermometer designed specifically for the rough and tumble industrial environ-

ment. No delicate laboratory instrument, Raynger is accurate, simple to operate and battery powered.

You carry it in a holster.

Raynger has a thousand uses in the process spot checking of foods, metals, paper, plastics, textiles, rubber, and glass.

It's a great tool for maintenance trouble-shooters. You can spot heat build-up, anticipate trouble before it happens in machinery, piping, ducts, bearings, electrical wiring, motors, and transformers.

All you do is aim, press the trigger, and read the meter.

Raynger operates from 6° to infinity and measures within a narrow target area. Range is 60° to 3000°F. Best of all, it costs only \$390.

For details write Raytek, Inc., 1277 Terra Bella Avenue, Mountain View, California 94040. Or ask for a demonstration. We'll arrange it through any of our 32 sales offices.

Now back to your coffee break.



**Raynger®**  
**Infrared Thermometer**  
A basic tool for industry

*1968. Point and Read Temperature Gun Advert.*

Half a century on, Non-Contact Infra-red Temperature Measurement is still finding new applications.

Checking your drink still works. Less often in Fahrenheit.

The big benefits now are in Process Control and Quality Assurance.

Make better product, measure every item made. No touch! Fast and reliable display, trending /alarming/ data acquisition in so many industries.

Food, steel, glass, plastics, building materials, everywhere!

Hot spot detection, cold spots too, fire risk in storage, incineration, heat treatment, bonding, forming. And machine design. How hot would a robot want their coffee to be? From -40 to 3200°C.

Got any good application ideas? Email a summary (and your address!) and we will send out a small “temperature” gift.

[Click here to send this email to a friend](#)

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