Testo® 106 - Food thermometer

Product Images

Description

The food thermometer testo 106 allows; to quickly and accurately measure the core temperature of food (or other semi-solid goods). With it, they can perform up to two measurements per second. Due to this convincing performance, the food thermometer is ideal for quick checks as part of food inspections (e.g. in large kitchens, catering, (system) gastronomy or food retail). This is what the testo 106 food thermometer does The testo 106 food thermometer has an NTC temperature sensor; which can measure the core temperature of your goods with high precision, leaving hardly any visible puncture holes (thanks to its narrow measuring tip with a diameter of 2.2 mm). As a user, you can set your own limits so that the food thermometer warns you with visual and audible alarms when these values are exceeded. This way you can see and hear immediately when critical temperatures are reached. The automatic end value detection function (Auto-Hold) is also very practical. HACCP-compliant measurement with the testo 106 thermometer A protective probe cap is supplied with the food thermometer; this protects the measuring tip from damage. In addition, we offer you the indestructible TopSafe protective cover, which is waterproof to IP 67 (can be ordered separately). In combination with the TopSafe cover, the testo 106 becomes an EN 13485 certified and HACCP-compliant thermometer. This means you can easily carry out food checks in accordance with the strict regulations of HACCP and EN 13485.

Additional Information

No.	TO-0068
Manufacturer (Brand)	Testo
VGKL number	100941060