



Testo® 105 - Penetration thermometer

Product Images



Description

With the testo 105 plunge thermometer, you can reliably measure the core temperature of semi-solid media: meat, cheese; jellies. The standard measuring tip for immersion and piercing measurements included in the scope of delivery penetrates such foods without any problems. With the optional measuring tip for frozen goods, you can also test frozen goods for the prescribed temperature limits. Of course, the penetration thermometer is also suitable for measuring the temperature of liquid media. In this case, the additionally available long measuring tip (200 mm) also performs very well. The testo 105 insertion thermometer - an absolute professional in practice The practical one-handed operation, compact size and illuminated display make everyday work in the practice easier. An acoustic and an optical alarm reliably warn of undercutting/exceeding of the freely adjustable limit values. A belt and wall holder ensures safe storage - even when on the move: the insertion thermometer is always ready to hand. Good to know: Thanks to its water-repellent surface, the penetration thermometer can also be cleaned under running water - particularly hygienic in accordance with protection class IP65. Like all Testo temperature measuring instruments for the food sector, the testo 105 is tested in accordance with EN 13485 and certified by HACCP International. Areas of application for the testo 105 plunge thermometer Depending on which measuring tip is used, the testo 105 plunge thermometer is suitable for extensive use in food production, incoming goods inspection, catering and large kitchens as well as in cold storage and supermarkets.

Additional Information

No.	TO-0118
Manufacturer (Brand)	Testo
VGKL number	100941051

