



Testo® 826-T2 - Infrared thermometer

Product Images



Description

In the production and processing of food, quality assurance of the goods is essential. One component of food control is temperature measurement. With our testo 826-T2 infrared thermometer, those responsible in supermarkets and in the food industry, butchers as well as bakers carry out temperature control quickly and easily. Non-contact temperature measurement and more easily meet HACCP regulations with the infrared thermometer: The infrared thermometer is HACCP-compliant and certified according to EN 13485 in combination with the TopSafe protective cover. It is therefore particularly well suited for food inspection Quick and precise measurement: With 2 measurements per second, the surface temperature of your goods is scanned quickly, contact-free and non-destructively. And with a resolution of 0.1 °C Temperature limits at a glance: Up to two alarm limit values can be entered into the infrared thermometer. This gives you the advantage of not having to constantly look at the display when measuring the temperature of pallets of goods. This is because an optical and acoustic alarm signal warns you as soon as the temperature exceeds or falls below the limit values Min/max value display and hold function: The min/max display shows the highest and lowest temperature values of the last measurement. This allows you to reliably control your goods. The Hold button holds the last measured temperature value on the display 6:1 optics and 1-point laser measurement spot marking: With the 1-point laser, you mark the center of the measurement object. The 6:1 optics are particularly suitable for non-contact IR measurement at short and medium distances Practical accessories included: You will receive the testo 826-T2 including the practical TopSafe protective cover. The protective cover is robust, waterproof according to protection class IP67 and can be cleaned in the dishwasher if required. Safe storage of the infrared thermometer is made possible by the wall/belt holder Do you already know our insertion infrared thermometer testo 826-T4? It offers the same advantages as the testo 826-T2 and also has a permanently mounted insertion probe for temperature measurements in the goods. The piercing probe gives you absolute certainty about the core temperature (e.g. in yogurts or meat) if specified temperature limits of goods have been exceeded during infrared measurement.

Additional Information

No.	TO-0151
Manufacturer (Brand)	Testo
VGKL number	100948282

