



Testo® 831 - Infrared thermometer

Product Images



Description

Checking the temperature of foodstuffs has never been so easy: with the testo 831 infrared thermometer, you can record the surface temperature of individual products and complete product pallets in seconds and with high precision. The testo 831 infrared thermometer in action Design, technology and features make this testo 831 infrared thermometer the ideal tool for the food industry. Benefit from easy handling, time-saving measurement and the reliable results provided by the infrared thermometer. Convenient pistol shape: easy one-handed operation and fast scan via index finger trigger Measurements in seconds just in passing: With two measurements per second, extremely fast temperature recording is possible; as is multiscanning of complete merchandise pallets or refrigerated shelves Precise temperature measurement even at greater distances: Thanks to 30:1 optics, you can measure precisely even at greater distances. At a distance of one meter, the measurement spot diameter is only 3.6 cm - so you can measure the temperature of even smaller products the yogurt pots "Shooting past" impossible: The 2-point laser measurement spot marking shows through the two red laser dots which object you are currently aiming at. The two red laser dots mark the diameter of the measuring circle in which the surface temperature is measured Alarm and min/max value function: Even when measuring temperature in seconds, you won't miss anything. You determine up to two alarm limit values yourself - when the limit value is exceeded, a visual and acoustic alarm signal sounds. The temperature measuring instrument offers additional practical features with the hold function and the display of min. and max. values for limit value control Belt holder included: The case including belt holder is ideal for storing the testo 831 infrared thermometer. This allows you to attach the testo 831 to your belt and always have it to hand for measurements Large measuring range: -30 °C (frozen food) to +210 °C (hot counter) HACCP certified: The infrared thermometer is HACCP certified and is perfect for the food sector Also available as a set: If you would also like to check the core temperature; you can order the infrared thermometer testo 831 in an inexpensive set with the insertion thermometer testo 106

Additional Information

No.	TO-0105
Manufacturer (Brand)	Testo

