

testo 105



Robust penetration thermometer

Testo 105, the one-hand penetration thermometer with display is ideal for monitoring measurements in abattoirs, refrigerators, trucks etc. Regular temperature checks are necessary and are legally required (HACCP).

The advantages at a glance :-

- Measuring instrument and display integrated in probe
- One-hand operation. You always have one hand free
- No awkward cables
- Robust, waterproof design, can be wiped clean
- Protection class IP65
- Tested & recommended by food inspectors
- Quantity discounts available



Examples of use

Measurement of cooking temperature when frying, baking and cooking

Measurements of product temperatures during pastry production

Core temperature measurement when fresh meat is delivered

Checking the storage temperature of food

Technical data - testo 105	
Storage temperature	-20.0...70.0 °C
Operation temperature	0.0...50.0 °C
Battery type	1 AAA micro battery
Battery life	150.0 h
Weight	0.0 g
Dimensions (BxLxH)	0.0 x 0.0 x 0.0 mm



Probe type (measuring value)	Measuring range	Reaction time		
NTC (Temperature)	-40.0 ... 230.0 °C	15.0 - t99 (in water)	Accuracy	+/-2.0 °C (-40.0 ... -20.1 °C) +/-0.8 °C (-20.0 ... 70.0 °C) +/-2.0 °C (70.1 ... 230.0 °C)
			Resolution	+/-1.0 °C (-40.0 ... -20.0 °C) +/-0.1 °C (-19.9 ... 199.9 °C) +/-1.0 °C (200.0 ... 230.0 °C)
NTC (Temperature)	-40.0 ... 382.0 °F	15.0 - t99 (in water)	Accuracy	+/-0.8 °F (-68.0 ... 123.0 °F) +/-2.0 °F (-40.0 ... -68.1 °F) +/-2.0 °F (123.1 ... 382.0 °F)
			Resolution	+/-0.1 °F (-67.9 ... 327.9 °F) +/-1.0 °F (-40.0 ... -68.0 °F) +/-1.0 °F (328.0 ... 382.0 °F)