

Testo 106-t1 core thermometer**Quick-action penetration thermometer**

The testo 106 penetration thermometer is ideal for quick, Uncomplicated core temperature checks in all industries i.e. caterers, hotels, canteens, supermarkets etc

The advantages at a glance

- **Wide range with high measuring accuracy**
- **Quick check using a thin, robust measuring tip**
- **Monitors limit values**



Temperature check when serving food



Checks the correct cooking temperature of sensitive food e.g. fish

**Technical data - testo 106-T1**

Storage temperature	-40.0...70.0 °C
Operation temperature	-20.0...50.0 °C
Battery type	Lithium battery (2032)
Battery life	250.0 h
Weight	80.0 g
Dimensions (BxLxH)	34.0 x 215.0 x 19.0 mm

Probe type (measuring value)	Measuring range	Reaction time		
NTC (Temperature)	-50.0 ... 230.0 °C	4.0 -	Accuracy	+/-1.0 °C (-50.0 ... -30.1 °C) +/-0.5 °C (-30.0 ... 99.9 °C) +/-1.0% of mv (100.0 ... 230.0 °C)
			Resolution	+/-0.1 °C (-50.0 ... 230.0 °C)
NTC (Temperature)	-58.0 ... 450.0 °F	4.0 -	Accuracy	+/-1.0 °F (-58.0 ... -22.1 °F) +/-0.5 °F (-22.0 ... 212.0 °F) +/-1.0% of mv (212.1 ... 450.0 °F)
			Resolution	+/-0.1 °F (-58.0 ... 450.0 °F)