

TESTO 926



The quick and robust **Testo 926** is the ideal partner for tough applications when taking daily temperature measurements in the food industry.

Quick and accurate results are guaranteed when type 'T' thermocouples are used.

- TopSafe, the indestructible case protects the Testo 926 for dirt, water and shock.
- TopSafe is dishwasher-proof.
- The wide range of probes enables measurements in a wide variety of applications.

Applications:

The ideal thermometer for the food sector.

- Measures air temperatures in freezers and refrigerators. (Fig 1.)
- Checks cooking temperatures.
- Monitors deep fat fryers.
- Measures oven temperatures.
- Measures surface temperatures of grill plates. (Fig 2.)
- Checks the temperature of meals. (Fig 4.)
- Measures core temperature of meat and fish.
- Monitors temperature of delivered refrigerated goods .



Fig 1



Fig 2



Fig 3



Fig 4

Specifications

Sensor:	Cu-CuNi (Type 'T')
Measuring Range:	-50 To +350 °C
Parameters:	°C/°F
Resolution:	0.1 °C/1 °C
System Accuracy: (Instrument and Probe).	±0.5 °C between 0 and 70 °C. ±1.5 °C ±0.5% of m.v. (-50 to -20 °C and +70 to +125 °C). ±1°C ±0.9% of m.v. (+125.1 to +350°C).
Ambient Temp:	0 To +50 °C
Storage Temp:	-20 To +70 °C
Display:	LCD, 14 mm High Digits
Battery Lifetime:	Approx. 150 h
Dimensions/Weight:	190 x 57 x 42 mm Approx. 300 g Incl.Battery
Warranty:	2 Year Instrument , 1 Year Probe

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