

TEXT THERMOMETER mod. 104-IR WITH CONCEALED PROBE AND INFRARED -50°to +250°C

WATERPROOF THERMOMETER with retractable infrared probe - TESTO - WATER RESISTANT with battery and calibration protocol -50°/+250°C



vedi prodotto online

CODICE: 0563106181040

MARCA: TESTO



The use of the testo 104-IR infrared food thermometer is ideal for checking the temperature of food. Conveniently slipped into a jacket pocket, it is always available and close at hand when the goods arrive, during transport or during an inspection tour.

With its precise 2-point laser sensor and a 10:1 focus, the testo 104-IR indicates the exact measuring range and enables error-free measurement of surface temperatures. In particular, when goods enter, the thermometer scans the surface temperature of individual foods or entire pallets quickly, simply and without contact. The removable penetration probe also allows, in case of doubt, the measurement of the core temperature – for example when dealing with meat and sausages. The penetration probe is often used if the surface temperature measured with infrared lies above or below the limit value and then the core temperature measurement is used for further control. After the measurement, the penetration probe folds back into its housing.

The instrument is activated as soon as the penetration probe is removed. The infrared sensor switches on as soon as the button is pressed. The measurement results are easy to read on the large display and, thanks to the few intuitive keys, the instrument is easy to use without the need to undergo special training. Another practical advantage: The infrared cooking thermometer is waterproof (IP65).

Whether for the acceptance, storage or transport of food – compliance with the cold chain is of the utmost importance. For checking the prescribed temperature limit values, the testo 104-IR infrared food thermometer is the ideal tool, no matter where in the cold chain you want to test. Like all Testo temperature meters for the food sector, the testo 104-IR is also certified according to the European standard EN 13485 and complies with HACCP.

TECHNICAL DATA

- Measurement point distance 10:1
- Measurement range from -30 to +250 °C
- Duration 10h with 2 AAA micro batteries
- Response time 10s
- Dimensions 281x48x21mm