

**TEXT THERMOMETER mod. 108 + EXTERNAL IMMERSION
PROBE -50°to +300°C**



SOLUZIONI FOODSERVICE

Temperature measurement is one of the most important parameters in the food sector. Only by using precise instruments it is possible to monitor and guarantee the quality of food. With the testo 108, the temperature can be controlled within seconds both during transport and storage of goods, as well as in large kitchens or restaurants. Testo 108 allows you to facilitate daily measurements without complications and without worries in respecting the HACCP guidelines.

ADVANTAGES It finds application in all food sectors. Compliant with HACCP guidelines and EN 13485 certified. Operation with just two buttons, intuitive to all staff. Can be used with T and K type probes with mini connector for thermocouples. The probe supplied in the set can be stored inside the soft case without taking up space. Always hygienic: probe and softcase washable under running water. Large Display