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Stainless steel food probe (NTC)

The testo Stainless Steel NTC Food Probe (IP65) with PUR Cable is a high-precision probe designed for accurate temperature measurements in food applications

Technical data

Temperature - NTC

Measuring range	-50 to +150 °C [1]
Accuracy	±0.2 °C (-25 to +74.9 °C) ±0.5 % of mv (+100 to +150 °C) ±0.4 °C (Remaining Range)
Reaction time	8 s

1) Long-term measurement range +125°C, short-term +150°C or +140°C (2 minutes)

General technical data

Weight	104 g
Dimensions	1660 mm
Length probe shaft tip	15 mm
Diameter probe shaft	4 mm
Diameter probe shaft tip	3 mm
Cable length	1.5 m
Fixed cable	yes
Protection class	IP65
Product-/housing material	Stainless steel
Length probe shaft	125 mm
Product colour	silver

Delivery Scope:

Stainless steel food probe (NTC) with fixed cable 1.5 m..

High-Precision NTC Sensor – Ensures accurate temperature measurements in food applications.

Wide Measuring Range – Suitable for temperatures from -50 to +150 °C.

Quick Response Time – Delivers readings in just 8 seconds

Hygienic Stainless Steel Construction – Easy to clean and maintain.

Waterproof Design (IP65) – Resistant to dust and water ingress.

The testo Stainless Steel NTC Food Probe (IP65) with PUR Cable is built for precise and reliable temperature measurements in the food industry. It features a high-precision NTC sensor, providing accurate readings across a wide temperature range from -50 to +150 °C.

Constructed from hygienic stainless steel, this probe is easy to clean and maintain, ensuring food safety. The IP65-rated design protects the probe from dust and water ingress, making it suitable for use in demanding environments.

The 1.5 m fixed PUR cable is resistant to mechanical stress, offering durability and flexibility. With a quick response time of just 8 seconds, it delivers fast and accurate results, making it ideal for food production, catering, and quality control. The testo Stainless Steel NTC Food Probe (IP65) with PUR Cable is a reliable tool for ensuring safe food handling and storage.

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