

Robust food penetration probe (TC type T)

The robust food penetration probe (with a corresponding measuring instrument) enables quick and accurate measurement of the core temperature of food.



Technical data

Temperature - TC Type T (Cu-CuNi)

Measuring range	-50 to +350 °C
Accuracy	±0.2 °C (-20 to +70 °C) Class 1 (Remaining Range) ¹⁾
Reaction time	6 s

1) According to standard EN 60584-2, the accuracy of Class 1 refers to -40 to +350 °C (Type T).

General technical data

Weight	136 g
Dimensions	1350 mm
Length probe shaft tip	30 mm
Diameter probe shaft	5 mm
Diameter probe shaft tip	3.7 mm
Cable length	1.5 m
Fixed cable	yes
Protection class	IP65
Product-/housing material	Stainless steel / GFK
Length probe shaft	115 mm
Product colour	silver; white

Delivery Scope:

Robust food penetration probe (TC type T) with fixed 1.5 m cable.

Thermocouple type T

EN 13485 and HACCP-compliant

Measuring range: -50 to +350 °C

With special handle, reinforced cable (PVC)

The robust food penetration probe (thermocouple type T) is used primarily for measuring the core temperature of food. In conjunction with a corresponding measuring instrument (e.g. testo 926, testo 735), the probe is EN 13485 and HACCP-compliant, making it particularly practical for use in the food sector. The special handle makes it easy to use when measuring the core temperature of semi-solid food.