

Stainless steel food probe (TC type T) - with FEP cable

The testoStainless Steel Food Probe (TC Type T) is a reliable and durable sensor designed for accurate temperature measurements in the food industry.



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	7 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	94 g
Dimensions	1550 mm
Cable length	1.5 m
Diameter probe shaft	4 mm
Diameter probe shaft tip	3.3 mm
Cable length	1.5 m
Fixed cable	yes
Protection class	IP67
Product-/housing material	Stainless steel
Length probe shaft	125 mm
Product colour	silver
Length probe shaft tip	30 mm

The testo Stainless Steel Food Probe (TC Type T) is engineered for professionals requiring precise temperature measurements in various food applications. Its thermocouple Type T sensor ensures compatibility with a range of Testo instruments, such as the testo 108 thermometer.

Constructed with a stainless steel probe, the device offers durability and resistance to harsh environments. The IP67-rated protection ensures the probe is dust-tight and waterproof, making it suitable for rigorous use in the food industry.

Delivery Scope:

1 x stainless steel food probe (TC type T) with fixed cable (cable length 1.5 m).

Wide Temperature Range - Measures from -50 to +350 °C, suitable for various food applications.

Thermocouple Type T - Ensures compatibility with a range of Testo instruments.

Robust & Hygienic Design - Constructed from stainless steel with IP67-rated protection.

Heat-Resistant FEP Cable - 1.5 m fixed cable withstands temperatures up to +200 °C.

Compact Probe Dimensions - 4 mm shaft diameter with a 30 mm tip for precise penetration.

The probe features a slim design with a 4 mm shaft diameter and a 30 mm tip, allowing for easy penetration into various substances without causing significant disruption. The fixed 1.5 m FEP cable withstands temperatures up to +200 °C, providing flexibility during measurements.