

Robust food penetration probe (NTC)

This **measuring tip with TC connector type T** is designed for fast and accurate temperature measurements, particularly suitable for incoming goods inspections.



Technical data

Temperature - TC Type T (Cu-CuNi)

Measuring range	-25 to +150 °C ¹⁾
Accuracy	±0.4 °C (remaining range) ±0.2 °C (-25 to +74.9 °C) ±0.5 % of mv (+100 to +150 °C)
Reaction time	7 s

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

General technical data

Weight	144 g
Dimensions	1450 mm
Cable length	1.3 m
Diameter probe shaft	5 mm
Diameter probe shaft tip	3.5 mm
Product-/housing material	Stainless steel / GFK
Length probe shaft	115 mm
Length probe shaft tip	30 mm
Protection class	IP65
Fixed cable	yes
Product colour	silver; white

Delivery Scope:

Robust food penetration probe (NTC) with fixed 1.3 m cable.

Measuring Range - -25 to +150 °C.

High Accuracy - ±0.4 °C (remaining range).

Fast Response - 7-second reaction time.

Ergonomic Handle - Special handle design for ease of use.

Reinforced Cable - 1.3 m PUR cable with IP65 protection.

The **testo Robust NTC Food Penetration Probe** is engineered for professionals requiring reliable and accurate temperature measurements in the food industry.

Its **ergonomic handle** facilitates easy insertion into various food types, including semi-solids like meats and cheeses. The **NTC sensor** provides a **measuring range of -25 to +150 °C**, with an accuracy of ±0.4 °C across the range, ensuring precise readings. The **7-second response time** allows for swift measurements, enhancing operational efficiency.

The **1.3 m PUR cable** is reinforced for added durability, and the **IP65 protection class** ensures the probe is resistant to dust and water, making it ideal for use in kitchens and food processing environments. Compliant with **EN 13485** and **HACCP standards**, this probe is a reliable tool for maintaining food safety protocols.