

Waterproof stainless steel food probe (NTC)

The testo Frozen Food Probe is engineered for accurate core temperature measurements in frozen food items.



Technical data

Temperature - NTC

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

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

General technical data

Weight	128 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	IP67
Product-/housing material	Stainless steel
Length probe shaft	125 mm
Product colour	silver

Delivery Scope:

Waterproof stainless steel food probe (NTC) with 1.6 m fixed cable.

Corkscrew Tip Design – Allows direct insertion into frozen food without pre-drilling.

NTC Sensor – Ensures precise core temperature measurements.

Wide Measuring Range – From -50 to +140 °C for versatile applications.

Durable Construction – Stainless steel shaft with IP65-rated protection.

1.5 m Plug-in Cable – Provides flexibility during measurements.

The testo Frozen Food Probe is specifically designed to meet the rigorous demands of food safety professionals. Its innovative corkscrew tip allows for effortless penetration into frozen goods without pre-drilling, streamlining the temperature measurement process. Equipped with a high-precision NTC sensor, the probe ensures accurate readings within a temperature range of -50 to +140 °C. The stainless steel shaft, measuring 110 mm in length and 8 mm in diameter, coupled with an IP65 protection rating, guarantees resilience against harsh environments. The 1.5 m plug-in cable enhances maneuverability, making it ideal for use in commercial kitchens, food storage facilities, and quality control laboratories.