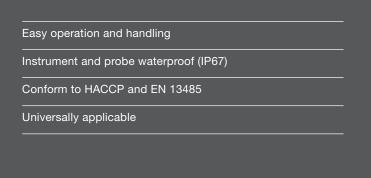




testo 108 - fast, easy and accurate temperature measurement





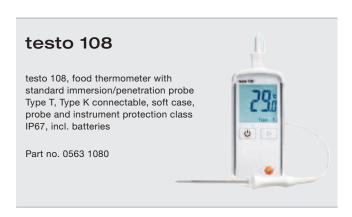
In the food industry, temperature measurements are part of the daily routine. The quality of the products can only be tested and guaranteed by precise measurements. And this is also the only way to fulfil HACCP regulations. The testo 108 carries out spot-check measurements in seconds. Whether in the transport and storage of foods, in restaurants, in large kitchens or in chain restaurants.

Thanks to the softcase (protective cover). It is insensitive to moisture and water, and is safe from damage due to impact or dirt. Wherever temperature needs to be recorded, this instrument measures everything which is necessary.

www.testo.com



Technical data



Sensor type

Meas. range	-50 to +300 °C
Accuracy Instrument (Ambient temperature +23 °C ±3 °C)	±0.5 °C (-30 to +70 °C) ±0.5 °C ±0.5 % of mv (remaining range)
Accuracy Probes	±0.5 °C (-40 to -20 °C) ±0.2 °C (-20 to +70 °C) ±0.5 °C (+70 to +125 °C) ±0.4 % of mv (+125 to +300 °C)
Resolution	0.1 °C

General technical data

Parameter	°C / °F
Oper. temp.	-20 to +60 °C
Storage temp.	-30 to +70 °C
Probes	Type T (Cu-CuNi), Type K (NiCr-Ni)
Protection class	IP67 (with included probe plugged in)
Features	Auto-Off
Standard	EN 13485