

One-hand temperature measuring instrument

testo 105

Ideally suited to applications in the food sector

Exchangeable measurement tips

2 freely adjustable limit values

Audible and optical alarm

One-line display, illuminated

Especially robust, can be cleaned under running water (according to protection class IP65)

Certified according to EN 13485



The testo 105 is a robust food thermometer with exchangeable measurement tips for temperature measurement on semi-solid media. It has an additional measurement tip for frozen goods. Depending on the probe used, it is particularly suited to applications in the areas of gastronomy, refrigerated rooms, large kitchens, supermarkets and the checking of Incoming Goods.

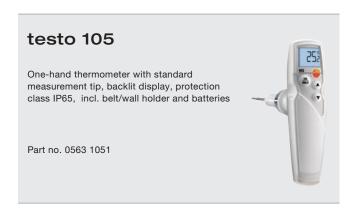
Since it can be cleaned under running water according to IP65, it is especially hygienic, and applicable everywhere, thanks to its robustness. An audible and an optical alarm reliably warn when individually adjustable upper and lower limit values are violated.

Set

Accessories



Technical data / Accessories



Sensor type	NTC
Measuring range	-50 to +275 °C
Accuracy ±1 digit	±0.5 °C (-20 to +100 °C) ±1 °C (-50 to -20.1 °C) ±1 % of mv (+100.1 to +275 °C)
Resolution	0.1 °C

data
-20 to +50 °C
-40 to +70 °C
Button cell LR44
80 h
10 min
145 x 38 x 195 mm
LCD, 1 line
139 g
IP65
2 years
EN 13485

Part no.

Part no.

Set testo 105, one-hand thermometer with standard measurement tip, frozen food tip, long measurement tip and belt/wall holder and aluminium case	0563 1052	
testo 105, one-hand thermometer with frozen food measurement tip, belt/wall holder and batteries	0563 1054	

Accessories for measuring instrument		
Standard measurement tip, 100 mm long	0613 1051	
Frozen food tip, 90 mm long	0613 1052	
Long measurement tip, 200 mm long	0613 1053	
SO calibration certificate/temperature; for air/immersion probes, calibration points -18°C; 0°C	0520 0041	
Button cell batteries, Type LR 44, 1.5 Volt (4 off)	0515 0032	