Handling instructions

Frozen food probe

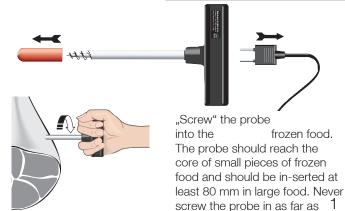
for **testo 110**, 0613.3211(NTC), **testo 112**,0614.3211 (NTC- without certificate), 0611.3211 (NTC - with certificate)



ATTENTION - DANGER
Only remove the protective cap for measurements or for cleaning the tip of the probe

Remove the protective cap and plug from the frozen food probe.

Do not pull on the lead when removing the plug!

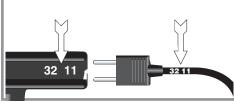


the handle.

Connect the measuring instrument to the probe.

Switch on the measuring instrument and wait approx.

Make sure that the probe number is the same as that of the connection lead!



1 to 2 mins until the measured value has stabilised.

Disconnect the connection lead before removing the probe.

Replace the protective cap once the probe has been removed.

2

General features Technical data

Temperature resistance Connection lead: -50 to +80°C Handle: -50 to +100°C short-term to +140°C Probe tip: see meas. range Cleaning: The probe can be cleaned with the usual disinfectants (dilute solution to 10%). Do not use disinfectants with an active chlorine base. It is possible to boil the probe and put it in the dishwasher. Contact with food stuffs: Should the plastic handle of the probe come into contact with the food, the temperature of the food should not exceed + 50 °C. The plastic handle is not

suitable for applications in

alcohol.

Meas. range: NTC probe

0613.3211 -50 to +140°C 0611 bzw. 0614.3211-50 to+140°C Certified range: -25t o +120°C

 $t^{99} = 8 \text{ sec}$

(measured in moving liquid)

Accuracy: $-25 \text{ to } +40^{\circ}\text{C} \pm 0.2^{\circ}\text{C}$

> +40...+80 °C ± 0,4°C >+80...+120 °C ± 0,6°C < -25°C ± 0,7 °C

Measuring range: Pt100 probe

-100 to +400°C t₉₉ = 15 sec

(measured in moving liquid)

Accuracy: DIN IEC 751 class A

 $(\pm 0.15 + 0.002 \times ItI)$ °C

Ordering data

Frozen food probe NTC.......0613.3211 NTC (without certificate)......0614.3211

NTC (with certificate).0611.3211

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