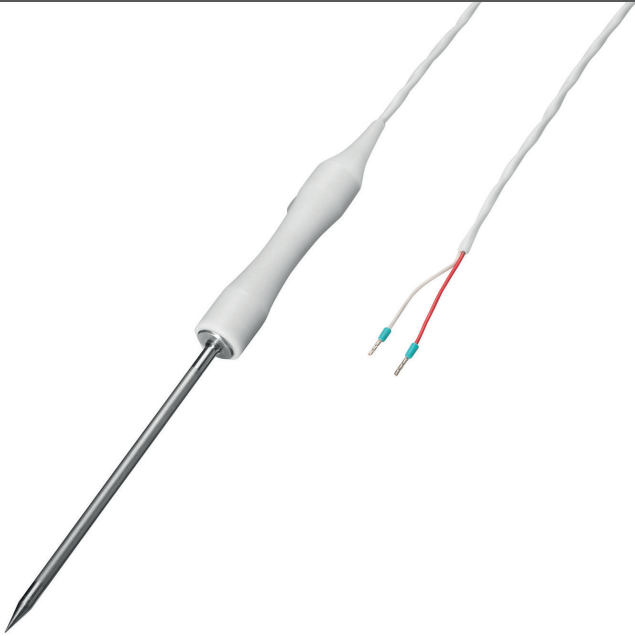


DATA SHEET

Penetration temperature probe with centric penetration tip

Description



Characteristical features

- Shock resistant
- Ergonomic handle out of PTFE (Teflon®)
- Resistant to liquids and acids
- 4000 mm long and flexible PTFE connection cable

Areas of application

- Food inspection
- Butcher machines
- Freezers
- Fermenting units
- Baking ovens
- Cook- and smoking units
- Quality control in the food industry
- In the kitchen

Technical data

Penetration probe	
Sensor	Pt100
Measuring range	-50...+260 °C
Accuracy	Class F 0,3 (Class B) DIN EN 60751 compliant
Measuring current	max. 1 mA
Connection type	2-wire connection
Nominal length	100 mm
Diameter	4 mm
Material	Probe: Stainless steel 1.4571 Handle: PEEK
Electrical connection	open ends 50 mm, end sleeves insulated
Connection cable	Length: 4000 mm Cross section: 2 x 0,35 mm ² Insulation: white, PTFE/PTFE
Ingress protection	IP67
Articlenumber	0600 0007-11

Features

The special construction of these robust penetration temperature probes makes them ideal for the control of cooking and baking processes in all domains of the food and beverage industry.

The protection tube is made of stainless steel and has a centric penetration tip. All the types are vibration and shock resistant. The ergonomic handle and the cable are easy to clean as well as acid resistant. The probes are distinguished by a high mechanical robustness.

DATA SHEET

Penetration temperature probe with centric penetration tip

Dimensions

