

Penetration temperature probe with centric penetration tip

Description



Characteristical features

- Ergonomic handle made of PEEK
- Protection IP67
- Material is food suitable
- Shock resistant

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 temperature probe		
Sensor		Thermocouple type K Pt100, Pt1000
Measurement range		-50...+260 °C short-time up to +300 °C
Accuracy	Thermocouple type K Pt1000 Pt100	DIN EN 60584, Class 1 Class F 0,3 (Class B) DIN EN 60751 compliant Class F 0,3 (Class B) DIN EN 60751 compliant
Measurement current	Pt1000 Pt100	max. 0,3 mA max. 1 mA
Connection type	Thermocouple type K Pt1000, Pt100	2-wires connection 4-wires connection
Nominal length		100 mm
Diameter		4 mm
Material	Probe Handle	Stainless steel 1.4571 PEEK
Electrical connection		open ends 30 mm, blank
Connection cable	Length Cross section/color Insulation	3000 mm Thermocouple type K: 2 x 0,22 mm ² / green Pt1000, Pt100: 4 x 0,22 mm ² / white PTFE/shield/PTFE
Ingress protection		IP67

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.

Ordering information

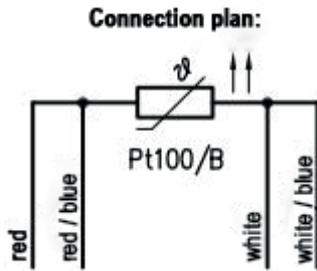
Article	Art.-No.
Penetration temperature probe thermocouple type K	0600 1112-101
Penetration temperature probe Pt1000	0600 0066-101
Penetration temperature probe Pt100	0600 0065-101

DATA SHEET

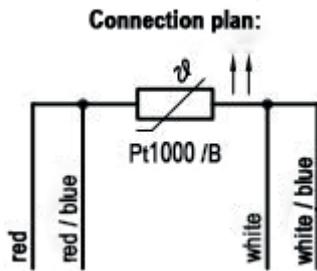
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Connection assignment

0600 0065-101



0600 0066-101



Dimensions

