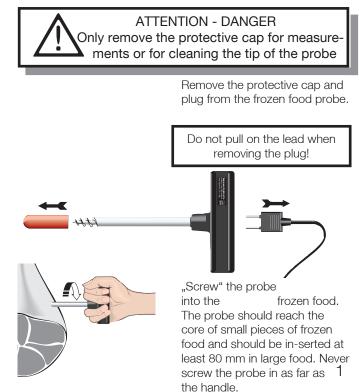
## Handling instructions

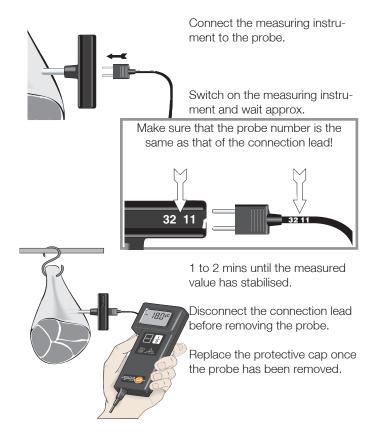
## Frozen food probe

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



0611.3211 (NTC - with certificate) and testo 720, 0609.3272 (Pt100)





General features Technical data

## 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:

Temperature resistance

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

alcohol.

suitable for applications in

Meas. range: NTC probe

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

t99 = 8 sec

(measured in moving liquid)

Accuracy: -25 to +40°C ± 0,2°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  $t^{99} = 15 \text{ sec}$ 

(measured in moving liquid)

DIN IEC 751 class A Accuracy:

(± 0.15 + 0.002 x ltl) °C

Ordering data

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

NTC (with certificate).0611.3211

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