

Guarantee freshness!

Robust and accurate measuring instruments from Testo for checking and monitoring foods.

HACCP, EN 13485, EN 12830.



°F °C

% RH
pH

a_w
%TPM

Testo measurement technology for all food applications

Your measurements are always secure, clean and fast!

You know: In the context of the HACCP concept, you carry out daily measurements of many different kinds, in order to ensure the consumers have safe products.

Whether carrying out spot checks or long-term measurements, whether measuring and recording core, surface or room temperatures, and other measurement parameters such as pH values and cooking oil quality:

Testo provides the required measurement technology...



... e. g. for food production, transport and storage

In food production and in storerooms, care is of the essence.

Temperature control in production processes is just as crucial to quality as the fulfilment of hygiene requirements and the maintenance of defined ambient conditions when treating and storing foodstuffs.

Testo offers you solutions which are designed for practical day-to-day testing.

... e. g. for canteens, restaurants, catering and supermarkets

Your customers take it for granted that foodstuffs are fresh, carefully prepared and digestible. To this end, the ambient conditions in displays, refrigerators and storerooms must be monitored, as well as the temperatures of cooking equipment or the condition of the oil in a fryer.

Testo's special, application-optimized measuring instruments – the important ingredient for good food!



It comes down to this:

Measuring instruments must remain accurate in the long-term...

In order to guarantee food safety, the instruments must be calibrated. To be on the safe side legally, repeat this calibration annually. Our calibration laboratories enjoy international repute, and are additionally licensed to carry out calibrations in the name of the German Accreditation Service DAkkS (successor organization of the DKD).

Documenting measurement parameters systematically...

We offer you system solutions with which you can fulfil your documentation tasks securely, correctly and easily: A good example are the versatile Testo data loggers, with which temperature and air humidity fluctuations can be recorded.

Testo has the suitable measurement solution for every requirement!



Your inspectors for Incoming Goods:



1 testo 831 – Fast, non-contact temperature measurement in the food sector.

The infrared thermometer testo 831 allows the fast measurement of surface temperatures, for example in Incoming Goods, in storerooms or in production processes.

Thanks to the 30:1 optics, even smaller objects such as yoghurt pots can be

measured at a distance. A 2-point laser shows the exact measurement spot, thus avoiding incorrect measurements.

Measurement rate of 2 measurements per second allow fast product scans.



2 testo 826-T4 and testo 106 are your experts for fast temperature checks using non-contact and core temperature measurement.

The testo 826-T4 records the surface temperature with the infrared side. With the measurement tip on the penetration side, the

testo 826-T4 additionally measures the core temperature. When checking the correct temperature on sensitive foods, the testo 106 leaves almost invisible punctures. When equipped with the TopSafe, both of these helpers are dirt and waterproof. They are small, handy and always ready to hand.



Only in combination with TopSafe

Your security experts for production and processing:



3 testo 926 is the fast, accurate temperature measuring instrument for the food sector.

Thanks to the optional TopSafe protective cover, it is insensitive to dirt and is therefore the ideal partner for robust applications in tough working conditions.

In addition to the recording of minimum and maximum values, readings can, for on-site documentation purposes, also be printed out with the Testo fast printer.

In addition to a wide selection of classical probes with a cable, an optional wireless probe can simultaneously be used.

- Wireless measurement with radio probes possible (optional)
- Large, backlit display
- Auto-Hold automatically recognizes the final value
- Audible alarm (limits adjustable)
- Additional measurement unit degrees Réaumur °R



4 testo 205 is the special one-hand pH/°C measuring instrument.

The robust food penetration pH/°C measuring instrument with automatic temperature compensation has an exchangeable penetration measurement tip which is insensitive to dirt.

- pH tip embedded in unbreakable plastic
- Combined penetration tip with temperature probe
- Measuring tip can be exchanged by the user
- Maintenance-free gel electrolyte
- Integrated display illumination
- Automatic full scale recognition
- 1, 2 or 3-point calibration possible

Measuring instrument control measure foodstuffs!



Fast and easy monitoring of products in refrigerated shelves



Surface temperature measurement e. g. in Incoming Goods



Temperature checks, e. g. at a meals counter



Constant quality control in the storage of food

uments for all ments on

Your food security for food production and service:

testo 103 and testo 104 are the small, handy practical folding thermometers, your constant companions.

They fit into any hand, are quickly available, ready to measure, and ideal for fast and reliable quality monitoring.

The new testo 104 is optimally suited to core temperature measurements. It has a robust folding metal joint with a long, stable measurement probe.



Monitoring the correct temperature in sensitive foodstuffs, e. g. fish

It is also waterproof, and can be rinsed under running water after measurement checks. In addition to this, the rubber-coated surface guarantees non-slip handling.

At only 11 cm, the testo 103 is the smallest folding thermometer in its class for spot check measurements of all kinds during food preparation and service.

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With testo 270, you measure cooking oil quality – quickly and accurately.

The heart of the cooking oil tester testo 270 is the capacitive oil sensor from Testo. With this sensor, measurements can be taken directly in the hot cooking oil, allowing check measurements to be made during operational production. Find out whether your cooking oil is spent, and prevent consumer complaints.

- Optimum exploitation of the cooking oil
- Two freely selectable quality limit values
- Alarm function: 3-colour LED bar (green, yellow, orange)
- Display: maximum measured temperature exceeded, minimum measured temperature exceeded
- Sensor embedded break-proof in a metal pan – insensitive and easy to clean

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Checking the quality of the cooking oil in a deep-fryer



Waterproof mini thermometer – spot check measurement results at a glance.

The immersion/penetration thermometer is ideal not only for recording the temperature in the air, but also in soft or powdery substances and in liquids. This means it can be used anywhere. The display is large and easily legible.

- Waterproof and dishwasher-safe, protection class IP67
- Automatic switch-off after 1 hour (Auto-off)
- Measuring range from -20 to +230 °C
- Switchover from °C to °F
- MAX/MIN and HOLD button

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Spot checks at a food counter

For accessories, more details on all measuring instruments, and free information, use the fax (see overleaf), or go to:
www.testo.XX/freshness





Quick order fax – Simply fill in and fax to: **07653 681-701**

Quantity	Please send me free of charge:
	Brochure "Monitoring Instruments for Food Production, Transport and Storage" (Order no. 0981 1034)
	Brochure "Measurement Engineering for Restaurants, Catering and Supermarkets " (Order no. 0981 1024)
	Brochure "Waterproof mini thermometer", (order no. 0981 5334)
	Brochure "Measuring instruments for temperature (order no. 0981 7014)
	Pocket guide "Food" (Order no. 0981 4363)
	Brochure "Next Generation! Overview of the new Testo data loggers (order no 0981 3224)

Quantity	Please send me:	Order no.	
1	testo 831		
	testo 831, infrared thermometer including belt holder, battery, instruction manual and factory calibration certificate with the measurement points -20 °C and +80 °C	0560 8310	
2	testo 826-T4 / testo 106		
	testo 826-T4, 2-in-1 thermometer with laser and alarm, TopSafe, wall/belt holder, protective cap, frozen food drill	0563 8264	
	ISO calibration certificate (temperature), for air/immersion probe, calibration points -18 °C; 0 °C, +60 °C	0520 0001	
	Set testo 106, core thermometer incl. TopSafe (waterproof protective cover, IP67), attachment clip, probe protective cap and battery	0563 1063	
	ISO calibration certificate (temperature), for air/immersion probe, calibration points -18 °C; 0 °C	0520 0041	
3	testo 926		
	testo 926, starter set, 1-channel food thermometer TC Type T, incl. TopSafe, standard immersion/penetration probe, battery and calibration protocol	0563 9262	
	ISO calibration certificate (temperature), for air/immersion probe, calibration points -18 °C; 0 °C, +60 °C	0520 0001	
4	testo 205		
	One-hand pH/°C measuring instrument with penetration probe, gel storage cap and calibration bottles 250 ml pH 4+7, belt/wall holder and aluminium case	0563 2052	
	One-hand pH/°C measuring instrument with penetration probe, storage cap, belt/wall holder	0563 2051	
5	testo 103 / testo 104		
	testo 103, folding thermometer, 11 cm probe shaft, small, handy, hygienic, protection class IP65	0560 0103	
	testo 104, waterproof folding thermometer, protection class IP65, robustmetal folding joint, long, stable measurement probe, rubber-coated surface, Auto-Hold function	0563 0104	
6	testo 270		
	Cooking oil tester testo 270, incl. aluminium case, TopSafe, hand strap, reference oil, batteries, adjustment protocol, instruction manual and short instructions	0563 2700	
	ISO calibration certificate analysis, calibration points 3% TPM and 24% TPM at 50 °C	0520 0028	
7	Waterproof mini thermometer		
	Waterproof mini thermometer with protection class IP67, dishwasher-safe, up to +230 °C, length 120 mm, with protective sleeve as a holder	0560 1113	
8	testo 174T		
	testo 174T, 1-channel temperature data logger with internal sensor (NTC), wall holder, batteries, calibration protocol and instruction manual	0572 1560	
	Mini data logger set testo 174T, 1 channel, incl. USB interface for programming and reading out the logger, wall bracket, batteries, calibration protocol and instruction manual	0572 0561	
9	testo 175 T1 / testo 175 T2		
	testo 174T1, 1-channel temperature data logger with internal sensor (NTC), wall holder, padlock, batteries, calibration protocol and instruction manual	0572 1751	
	testo 174T2, 2-channel temperature data logger with internal (NTC) and external sensor connection (NTC), wall holder, padlock, batteries, calibration protocol and instruction manual	0572 1752	

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Sender	

First name and surname	Street, No.

Company	Postal code, city

Telephone/fax	E-mail

Department	Date and signature (only for orders!)