

testo 106 – Fast penetration thermometer

Do you manage to get home by 5pm every day?



Axel Rieple,
Head of Sales,
Germany

Probably not, because your job expects above-average dedication. You also need partners who won't let you down. We are leading the way with our quality service. Check it out for yourself.

Do you need an accessory, do you have a question about measuring or do you need a replacement instrument? – Testo Service employees are at your service when you need them. Good to know when the situation requires.

testo 106

The testo 106 penetration thermometer is ideal for quick, uncomplicated core temperature checks in all areas e.g. catering, hotels, canteen kitchens, supermarkets etc.

The compact, practical thermometer is "always close to hand", is pocket-sized and with its very thin and robust measuring tip it is also suitable for checks on small-sized food.

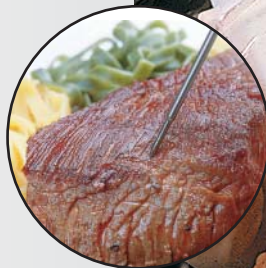
testo 106-T1

Penetration thermometer incl. probe protection cap and battery

Part no. 0560 1061



Water-proof TopSafe protection case, dishwasher-safe



Fast and robust measurement tip, penetration holes hardly visible



testo 106-T2 with audible alarm when limits are exceeded



Included:
Set testo 106-T1/-T2

- 1 TopSafe
- 2 Probe protection cap
- 3 Practical holding clip
- 4 Frozen food drill



Accessories Ordering data	Part no.
Frozen food drill, Can be attached to holder clip	0554 0826
TopSafe (indestructible protection case), Waterproof and dishwasher-safe protection case (IP67)	0516 8265
Holder clip with probe protection cap	0554 0825
ISO calibration certificate/Temperature, For air/immersion probes, calibration point +60°C	0520 0063
ISO calibration certificate/Temperature, For air/immersion probes, calibration point -18°C	0520 0061
ISO calibration certificate/Temperature, For air/immersion probes, calibration point 0°C	0520 0062
ISO calibration certificate/Temperature, For air/immersion probes, calibration points -18°C; 0°C	0520 0041
ISO calibration certificate/Temperature, For air/immersion probes, calibration points -8°C; 0°C; +40°C	0520 0181



Small and practical, always at hand



Checks the correct cooking temperature of sensitive food e.g. fish



testo 106-T1 Set

Penetration thermometer incl. TopSafe (water-proof protection case, IP67), positioning clip, probe protection cap and battery

Part no. 0563 1061

testo 106-T2 Set with alarm

Core thermometer with alarm, incl. TopSafe (water-tight protection case, IP67), positioning clip, probe protection cap and battery

Part no. 0563 1062

Technical data			
Meas. range	-50 to +230 °C		
Accuracy	±1% of mv (+100 to +230 °C)	±1 °C (-50 to -30.1 °C)	
±1 digit	±0.5 °C (-30 to +99.9 °C)		
Resolution	0.1 °C	Battery life	250 h
Oper. temp.	-20 to +50 °C	Dimensions	215 x 34 x 19 mm
Storage temp.	-40 to +70 °C	Weight	80 g

Robust one-hand thermometer – With interchangeable measurement tips

testo 105

The robust food thermometer with interchangeable measurement tips for control measurements in abattoirs, refrigerated storerooms, lorries etc.

- 2 user-defined limit values, alarm visual or audible
- Built-in backlit display
- Audible key feedback
- 2 line display
- Waterproof (IP 65) and robust

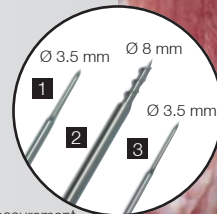
testo 105

One-hand thermometer with standard measurement tip, incl. battery

Part no. 0563 1051

Technical data	
Sensor	NTC
Meas. range	-50 to +275 °C
Accuracy	±0.5 °C (-20 to +100 °C) ±1 °C (-50 to -20.1 °C) ±1 % (+100.1 to +275 °C)
Resolution	0.1 °C
Storage temp.	-40 to +70 °C
Oper. temp.	-20 to +50 °C
Protection class	IP65
Dimensions	145 x 38 x 195 mm
Weight	139 g

Accessories Ordering data	
Standard measurement tip, 100 mm long	Part no. 0613 1051
Frozen food tip, 90 mm long	Part no. 0613 1052
Long measurement tip, 200 mm long	Part no. 0613 1053
Aluminium case for the testo 105 one-hand thermometer and accessories	Part no. 0554 1051
ISO calibration certificate/Temperature, For air/immersion probes, calibration points -18°C; 0°C	Part no. 0520 0041



- 1 Standard measurement tip 100 mm
- 2 Frozen food tip 90 mm
- 3 Long measurement tip 200 mm



Easy-to-change measurement tips



Core temperature is measured when fresh meat is delivered

Complete case

One-hand thermometer with standard measurement tip, frozen food tip, long measurement tip and belt/wall holder in aluminium case

Part no. 0563 1052

