

Temperature measuring instrument

testo 108 product series for fast, easy and precise temperature measurements

Optimal for use in the food sector

Easy operation and handling

Instrument and probe waterproof (IP67)

Conform to HACCP and EN 13485

Universally applicable









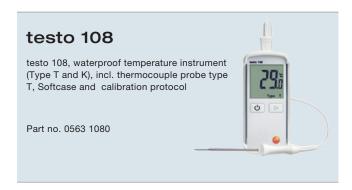
Temperature measurements are among the tasks carried out daily in the food sector. Only by taking precise measurements can the quality of the products be monitored and guaranteed. And it is the only way to fulfil the HACCP guidelines.

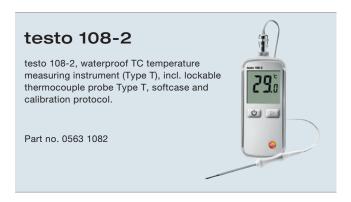
The thermometers from the product series testo 108 carry out spot check measurements in seconds. Whether in the transportation and storage of foodstuffs, in restaurants, in large kitchens or in chain restaurants. The testo 108 is insensitive to moisture and water, and thanks to the softcase (protective cover), is safe from impact damage and dirt.

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## Technical data







## testo 108-2

- Screw-in probe lockable, provides absolutely secure attachment
- Auto-hold, hold and min./max. function

## Sensor type

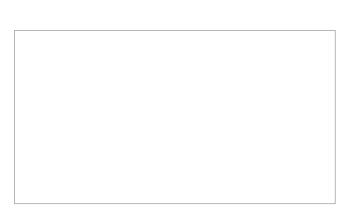
| Measurement unit   | Temperature °C / °F  |  |
|--|--|--|
| Connectable sensor types                                     | Thermocouple Type T and Type K (testo 108 Thermocouple Type T (testo 108-2)  |  |
| Measuring range  | -50 to +300 °C   |  |
| Accuracy Instrument<br>(Ambient temperature<br>+23 °C ±3 °C) | ±0.5 °C (-30 to +70 °C)<br>±0.5 °C ±0.5 % of m.v. (remaining range)  |  |
| Accuracy Probes  | ±0.5 °C (-40 to -20 °C)<br>±0.2 °C (-20 to +70 °C)<br>±0.5 °C (+70 to +125 °C)<br>±0.4 % of m.v. (+125 to +300 °C) |  |
| Resolution   | 0.1 °C   |  |

## General technical data

| Operating temperature           | -20 to +60 °C  |  |
|---------------------------------|--|--|
| Storage temperature             | -30 to +70 °C  |  |
| Protection class                | IP67 (with attached included probe and TopSafe)      |  |
| Measurement rate                | 2 measurements per second                            |  |
| Adjustment time t <sub>99</sub> | 10 s (in moving liquid)                              |  |
| Display                         | LCD, one-line, with status line                      |  |
| Weight                          | 150 g (without Softcase)                             |  |
| Dimensions                      | 140 x 60 x 24.5 mm (without probe)                   |  |
| Housing material                | TPE/PC + ABS/PC + ABS + 10%GF                        |  |
| Standard                        | EN 13485   |  |
| EC guideline                    | 2014/30/EC   |  |
| Power supply                    | 3 x battery Type AAA                                 |  |
| Battery life                    | 2500 h (typical, at 23 °C)                           |  |
| Features                        | Auto-hold, hold and min./max. function (testo 108-2) |  |
|                                 |  |  |

| Accessories | for | measuring | instrument |
|-------------|-----|-----------|------------|
|-------------|-----|-----------|------------|

| Standard TC penetration probe Type T for testo 108                                    | 0602 1080 |
|---|-----------|
| Flexible oven probe, Tmax +250 °C, PTFE cable for testo 108                           | 0603 0646 |
| Stainless steel food probe (IP67), with FEP cable to +200 °C, TC Type T for testo 108 | 0603 3392 |
| Quick needle probe to monitor cooking in oven, T/C Type T for testo 108               | 0628 0030 |
| Standard TC penetration probe Type T for testo 108-2                                  | 0602 1081 |



Part no.