

Penetration temperature probe with bevelled penetration tip

Description



Characteristic 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	IEC 584 Class 1 IEC 751 Class B IEC 751 Class B
Measurement current	Pt1000	max. 0,3 mA
	Pt100	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	3000 mm
	Cross section/color	Thermocouple type K: 2 x 0,22 mm ² / green Pt1000, Pt100: 4 x 0,22 mm ² / white
	Insulation	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 bevelled 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 1112-100
Penetration temperature probe Pt1000	0600 0066-100
Penetration temperature probe Pt100	0600 0065-100

DATA SHEET

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Dimensions

