

testo 191: Precise, highly efficient validation.

The regular monitoring and documentation of your temperature and pressure data in thermal preservation processes is crucial for the quality and safety of foods for potential customers. The new testo 191 HACCP data logger system will support you in monitoring your food manufacturing processes.



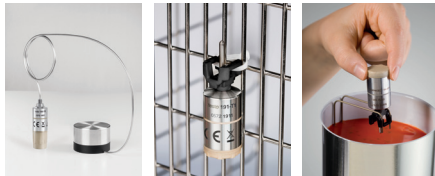
testo 191 HACCP data logger

Simply complete:

Versatile range of probes, two battery sizes and practical accessories for all applications.



Can and bottle attachment



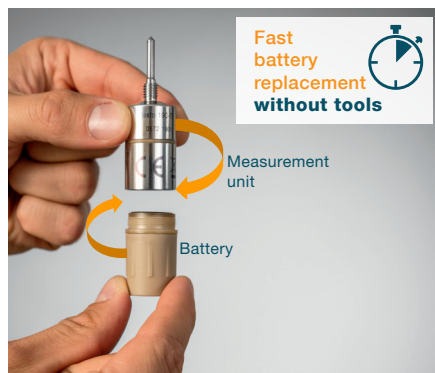
Freeze-drying
Probe holder

Retaining clamp

Can stand

Simply safe:

100 % hermetically sealed measurement technology – even after a battery replacement.



Fast
battery
replacement
without tools

Measurement
unit

Battery



Multifunction case

Simply flexible:

Versatile application and conveniently safe handling. Independent of an external power supply.

Program
& read out up to
8 loggers
simultaneously



Simply convenient:

Rugged transport case and programming and readout unit in one.



2 in 1

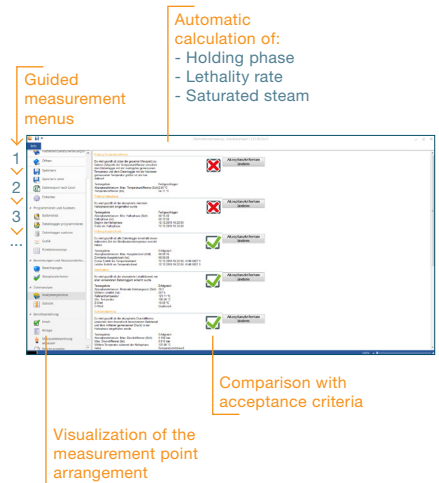
Transport case and
readout unit



testo 191 Professional software

Simply intuitive:

HACCP-compliant software with step-by-step instructions.



Guided
measurement
menus

Automatic
calculation of:
- Holding phase
- Lethality rate
- Saturated steam

Comparison with
acceptance criteria

Visualization of the
measurement point
arrangement

Simply fast:

Full, audit-relevant documentation with one click.



1 click
reporting