Testo
Fact sheet testo 191

Be sure. testo

testo 191:
Precise, highly efficient validation.

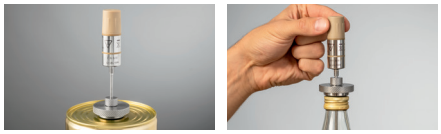
The regular monitoring and documentation of your temperature and pressure data in thermal preservation processes is crucial for the quality and safety of foods for potential customers. The new testo 191 HACCP data logger system will support you in monitoring your food manufacturing processes.



testo 191 HACCP data logger

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



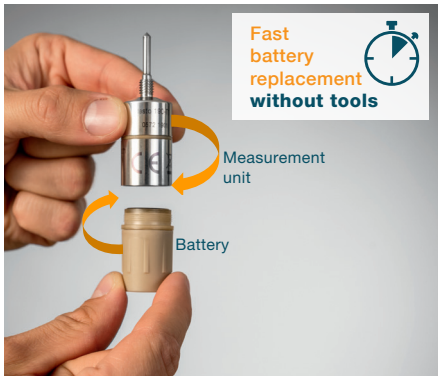

Can and bottle attachment


Freeze-drying Probe holder


Retaining clamp


Can stand

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





Multifunction case

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



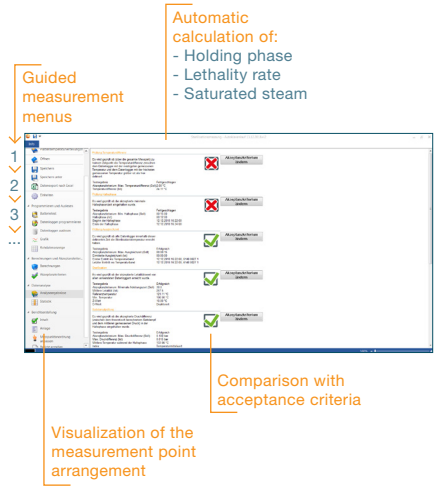
Simply convenient:
Rugged transport case and programming and readout unit in one.





testo 191 Professional software

Simply intuitive:
HACCP-compliant software with step-by-step instructions.



Simply fast:
Full, audit-relevant documentation with one click.



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