



Frozen food probe

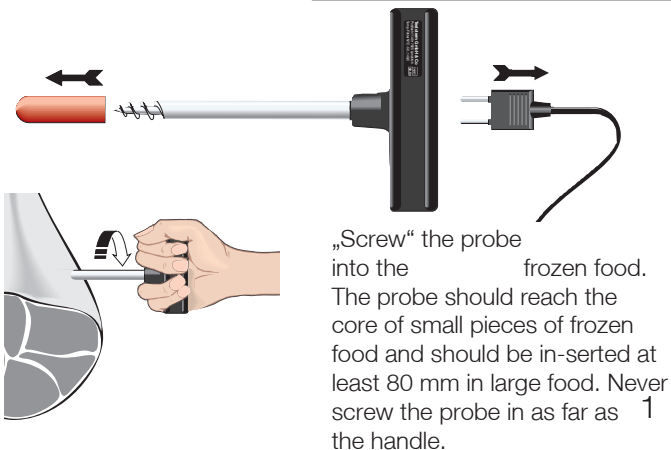
for **testo 110**, 0613.3211 (NTC),
testo 112, 0614.3211 (NTC- without certificate),
 0611.3211 (NTC - with certificate)
 and **testo 720**, 0609.3272 (Pt100)



ATTENTION - DANGER
 Only remove the protective cap for measurements or for cleaning the tip of the probe

Remove the protective cap and plug from the frozen food probe.

Do not pull on the lead when removing the plug!



General features

Temperature resistance

Connection lead: -50 to +80°C

Handle: -50 to +100°C
 short-term to +140°C

Probe tip: see meas. range

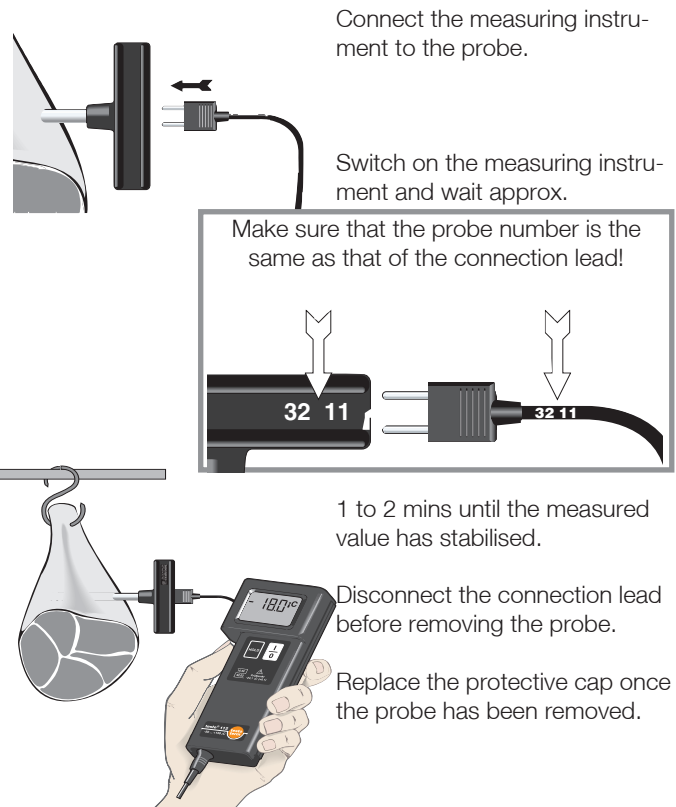
Cleaning:

The probe can be cleaned with the usual disinfectants (dilute solution to 10%). Do not use disinfectants with an active chlorine base.

It is possible to boil the probe and put it in the dishwasher.

Contact with food stuffs:

Should the plastic handle of the probe come into contact with the food, the temperature of the food should not exceed + 50 °C. The plastic handle is not suitable for applications in alcohol.



2

Technical data

Meas. range: NTC probe

0613.3211 -50 to +140°C

0611 bzw. 0614.3211 -50 to +140°C

Certified range: -25 to +120°C

$t_{99} = 8 \text{ sec}$
 (measured in moving liquid)

Accuracy: -25 to +40°C $\pm 0,2^\circ\text{C}$
 > +40...+80 °C $\pm 0,4^\circ\text{C}$
 >+80...+120 °C $\pm 0,6^\circ\text{C}$
 < -25°C $\pm 0,7^\circ\text{C}$

Measuring range: Pt100 probe

-100 to +400°C

$t_{99} = 15 \text{ sec}$
 (measured in moving liquid)

Accuracy: DIN IEC 751 class A
 ($\pm 0.15 + 0.002 \times \text{Itl}$) °C

Ordering data

Frozen food probe NTC.....0613.3211
 NTC (without certificate).....0614.3211
 NTC (with certificate).0611.3211

4