

Food Service Infrared Thermometers

testo 826

Fast surface temperatures ideally suited for food service

Accurate and versatile 6:1 optics

1-point laser sighting

2-in-1 IR and core temperatures in one convenient device (826-T4)

Two adjustable limit alarm value set points

Waterproof and incredibly rugged when outfitted with TopSafe protective cover (IP 65)

Hold function and display of min./max. values



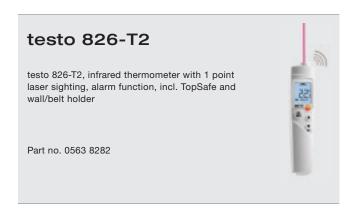
HACCP from any point of view: the testo 826 series has just been optimized providing higher resolution of 0.1°F and improved accuracy. You can measure and monitor the temperature of prepared foods, stored and freezer goods and much more reliably and safely.

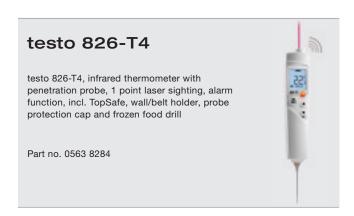
The advantages:

- Fast, accurate, and rugged -everything you need for food service!
- Adjustable alarms make for even faster scanning to identify correct critical temperatures
- Adjustable emissivity ensure better accuracy for a wide range of tasks
- Each thermometer comes with a calibration protocol
- Conforms to HACCP as well as EN 13485



Technical data





General technical data 8 to 14 µm Spectral range Measurement rate 0.5 secs Distance to 6:1 measurement spot Emissivity 0.1 to 1 Meas. spot marking 1-point laser Oper. temp. -4 to 122 °F -40 to +158 °F Storage temp. 2 AAA batteries Battery type Approx. 20 h Battery life 6 x 1.4 x 0.8 in. Dimensions Display LCD, 1 line Weight 3 ozs. Warranty 2 years Infrared NTC (testo 826-T4) **Sensor types** -60 to 575 °F -60 to 450 °F Meas. range Accuracy ±1 digit 2% of rdg. 1°F 0.1 °F Resolution 0.1 °F Spectral range 8 to 14 μm Measurement rate 0.5 sec. 1.25 secs.

More Food Meters from Testo

We offer a wide assortment of food test and measurement instruments that are reliable and tough enough to use everyday in food preparation, storage, etc. anywhere food health and safety is important.



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