

Probe Thermometer PCE-ST 1



Digital penetration or immersion Probe Thermometer/ Reduced response time / Interchangeable battery / Robust and shock-resistant
The PCE-ST 1 Probe Thermometer is a handheld digital device to measure temperature in the food sector, as for instance in meat, sausage, cheese, tomatoes, etc., thanks to its 120 mm / 4.7 in stainless steel probe. The PCE-ST 1 Probe Thermometer is very easy to use, with small dimensions and short response time. The PCE-ST 1 Probe Thermometer is mainly used in the food industry, breweries, laboratories, pharmacies.

dimensions and short response time. The PCE-ST 1 Probe Thermometer is mainly used in the food industry, breweries, laboratories, pharmacies or for a fast and simple control of temperature. The PCE-ST 1 Probe Thermometer is delivered with a protective cover and a battery.

- ▶ Easy-to-use contact thermometer
- fixed stainless steel sensor
- ▶ Interchangeable batteries
- Fast response time
- Measurement Range: -40 to 250°C /-40 ... 482°F
- ▶ LCD display
- ▶ Rubberized plastic case
- ▶ Robust and shock-resistant
- Battery indication (low-battery indication)
- ▶ IP 65 protection
- Max., min., and Hold functions
- ▶ The delivery includes a battery and a protective cover

Specifications

Measurement Range -40 ... 250°C / -40 ... 482°F

Resolution 0.1°C / 0.18°F

±1.5°C / 2.7°F, ±2°C / 3.6°F Accuracy

Sensor

Stainless steel, Ø 3.8 mm Sensor point

Length = 120 mm / 4.7 in, watering point

Response time 2 seconds

Operating temperature 0 ... 50°C / 32 ... 122°F -10 ... 60°C / 14 ... 140°F Storage temperature

LCD Display

Power supply 1.5V LR44 battery Operating time Approx. 5000 hours

211 x 19 x 32 mm / 8.3 x .7 x 1.3 in Dimensions

Case material ABS

Weight Approx. 130 g / < 1 lb

IP 65 Protection

More information

More product info



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