

We measure it.



Waterproof Food Service Thermometer

testo 108 – fast, easy and accurate temperature measurement

Easy operation and handling

Instrument and probe waterproof (IP67)

Conform to HACCP and EN 13485

Multi-purpose applications



The testo 108 can perform temperature spot checks in a matter of seconds whether for transport and storage of food, in restaurants, in large scale kitchens or the food service industry. If you want to measure temperature, this instrument is all you will ever need. It will enable you to integrate temperature measurement effortlessly into your day-to-day work. Trust the testo 108 to meet your HACCP compliance requirements.

Its softcase (protective cover) is impervious to moisture and water, and protects the meter and the probe from damage due to impact or dirt. Wherever temperature needs to be recorded, the 108 delivers the ruggedness, reliability and accuracy you expect.

www.testo.com/food

Technical data

testo 108

testo 108 food thermometer with standard immersion/penetration probe, Type K thermocouple, soft case, probe and instrument protection class IP67, incl. batteries

Part no. 0563 1080



Sensor type

Meas. range	-58 to +572 °F
Accuracy Instrument (Ambient temperature +73 °F ±5 °F)	±0.9 °F (-22 to +158 °F) ±0.9 °F ±0.5 % of rdg (remaining range)
Accuracy Probes	±0.9 °F (-40 to -4 °F) ±0.4 °F (-4 to +158 °F) ±0.9 °F (+158 to 257°F) ±0.7 % of rdg (+257 to +572 °F)
Resolution	0.1 °F

General technical data

Parameter	°C / °F
Oper. temp.	-4 to +140 °F
Storage temp.	-22 to +158 °F
Probes	Type T (Cu-CuNi) or Type K (NiCr-Ni)
Protection class	IP67 (with included probe plugged in)
Features	Auto-Off
Standard	EN 13485