Versatile thermometer – Fast and robust

testo 926

The versatile testo 926 thermometer is the ideal partner for measuring temperatures in the food industry on a daily basis.

The efficient Type T thermocouple probes provide fast and higher accuracy readings. For this reason, testo 926 is used for spot checks on food.

- High accuracy
- TopSafe protects from dirt, water and impact (optional)
- Probes for every application in the food industry

Super fast needle probe Ø 1.4 mm, for measurements without a visible penetration hole

TopSafe, protects instrument from impact, dirt and water, dishwasher-safe

Penetration temperature measurement prior to further processing of fresh meat

testo 926

Food thermometer, incl. battery and calibration protocol

Part no. 0560 9260

testo 926, Affordable set

testo 926 with food thermometer, battery, calibration protocol, TopSafe (incl. benchtop stand) and water-proof precision immersion/penetration probe (Tmax handle and cable +70°C)

Part no. 0563 9261

Accessories	Part no.
9V rech. battery for instrument, Instead of battery	0515 0025
Recharger for 9V rechargeable battery, For external recharging of 0515 0025 battery	0554 0025
Special sealing strip (4m) for needle probe, For meas. in vacuum products without loss of air-tightness	0554 1030

Transport and Protection	Part no.
TopSafe (protection case) with bench stand, Protects measuring instrument from water, dust, impact..., IP68 with waterproof probes (drop symbol)	0516 0186
Accessories set (for instrument with TopSafe) includes multi-function clip and probe holder	0554 0552
Accessories set (for instrument without TopSafe) includes multi-function clip, carrier loop, probe holder	0554 0550
Case for instrument and probes, For safe and orderly storage	0516 0182
Transport case (plastic) for instrument and accessories, For safe and orderly storage	0516 0184

Calibration Certificates	Part no.
ISO calibration certificate/Temperature, Thermometers with surface probe; calibration points +60°C; +120°C; +180°C	0520 0071
ISO calibration certificate/Temperature, Single point calibration for surface thermometer; calibration point +60°C	0520 0072
ISO calibration certificate/Temperature, Single point calibration for surface thermometer; calibration point +120°C	0520 0073
ISO calibration certificate/Temperature, For air/immersion probes, calibration points -18°C; 0°C; +60°C	0520 0001
ISO calibration certificate/Temperature, Infrared thermometer; calibration points +60°C; +120°C; +180°C	0520 0002
ISO calibration certificate/Temperature, For air/immersion probes, calibration point -18°C	0520 0061
ISO calibration certificate/Temperature, For air/immersion probes, calibration point 0°C	0520 0062
ISO calibration certificate/Temperature, For air/immersion probes, calibration point +60°C	0520 0063
ISO calibration certificate/Temperature, For air/immersion probes, calibration points -8°C; 0°C; +40°C	0520 0181

All probes on Page 8 can be connected

Recommended Set: The set for tough applications

Food thermometer, incl. battery and calibration protocol	0560 9260
TopSafe (protection case) with bench stand	0516 0186
Robust food penetration probe with special handle, IP 65, reinforced cable (PUR) and reinforced protection from buckling	0603 2492

Recommended Set: The set for high ambient temperatures e.g. cooking units

Food thermometer, incl. battery and calibration protocol	0560 9260
TopSafe (protection case) with bench stand	0516 0186
Accurate, waterproof food probe (IP67), made of stainless steel, with Teflon cable	0603 3392

Technical data	
Probe type	Type T (Cu-CuNi)
Meas. range	-50 to +350 °C
Accuracy ±1 digit (at +25 °C)	±0.3 °C (-20 to +70 °C) ±(0.7 °C ±0.5% of mv) (remaining range)
Resolution	0.1 °C (-50 to +199.9 °C) 1 °C (+200 to +350 °C)
Auto Off	10 min
Oper. temp.	0 to +50 °C
Storage temp.	-20 to +70 °C
Battery type	Alkali manganese
Battery life	200 h
Dimensions	190 x 57 x 42 mm
Weight	300 g