



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 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

Subject to change

Specifications

Measurement Range	-40 ... 250°C / -40 ... 482°F
Resolution	0.1°C / 0.18°F
Accuracy	±1.5°C / 2.7°F, ±2°C / 3.6°F
Sensor	NTC
Sensor point	Stainless steel, Ø 3.8 mm Length = 120 mm / 4.7 in, watering point
Response time	2 seconds
Operating temperature	0 ... 50°C / 32 ... 122°F
Storage temperature	-10 ... 60°C / 14 ... 140°F
Display	LCD
Power supply	1.5V LR44 battery
Operating time	Approx. 5000 hours
Dimensions	211 x 19 x 32 mm / 8.3 x .7 x 1.3 in
Case material	ABS
Weight	Approx. 130 g / < 1 lb
Protection	IP 65

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