

Versatile applications

Data at a glance

Fast temperature checks in the food sector



Typical applications are fast temperature checks in Incoming Goods, in deep-freezers, in refrigerated displays or in production.

In Incoming Goods, palettes can be measured as they pass. Thanks to the small measurement point, products can be recorded conveniently from a distance.



During temperature checks in refrigerated displays, the 2-point laser shows the position and size of the measurement point exactly.



A limit value set by the user is monitored during the measurement. An audible alarm sounds when this limit is exceeded, and "Alarm" appears in the display.

Technical data		
	testo 831	testo 106
Sensor	Infrared sensor with lens	NTC
Optics	Meas. distance/meas. point – 30:1	–
Measurement range	-30 to +210 °C -22 °F to 410 °F	-50 to +275 °C
Accuracy ±1 digit	-30 to -20.1 °C (±2 °C or ±2% of m.v.) -20 to 210 °C (±1.5 °C or ±1.5% of m.v.)	±0.5 °C (-20 to +100 °C) ±1 °C (-50 to -20.1 °C) ±1% (+100.1 to +275 °C)
Resolution	0.5 °C/°F	0.1 °C
Operating temperature	-20 to +50 °C	-20 to +50 °C
Storage temperature	-40 to +70 °C	-40 to +70 °C
Dimensions	190 x 75 x 38 mm	145 x 38 x 195 mm
Display	LCD, backlit	1-line LCD
Weight	200 g	139 g
Protection class	IP30	IP65
Warranty	2 years	2 years

Included in delivery / Ordering data

	Order no.
testo 830 – Infrared thermometer including belt holder, battery, instruction manual and factory calibration certificate with the measurement points -20 and +80 °C	0560 8310
Set testo 830 and testo 106 – Infrared thermometer including belt holder, battery, instruction manual and factory calibration certificate with the measurement points -20 und +80 °C and penetration thermometer testo 106 including TopSafe, belt holder, battery and instruction manual	0563 8310

Distance Thermometer for Monitoring Measurements in the Food Sector



Monitoring measurements are mandatory

Since the implementation of the new food legislation in Europe, regular monitoring measurements on products requiring refrigeration are mandatory, as the cold chain may not be interrupted for foodstuffs which cannot be stored without refrigeration.

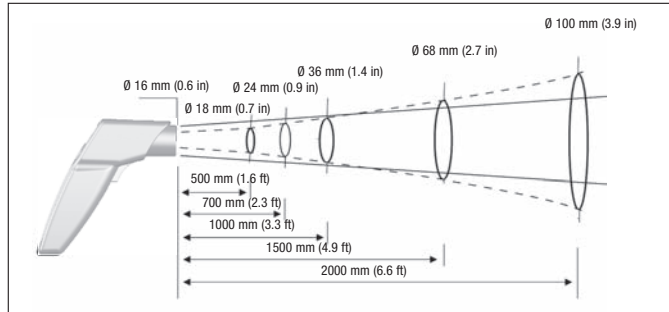
Temperature measurement in production, transport, storage and distribution of foodstuffs is therefore necessary. Infrared measuring instruments measure the temperature quickly and without contact, and are particularly popular in Incoming Goods, in the storage of products or in refrigerated displays.

The newly developed testo 831 measures surface temperature fast and without contact, and has been optimized specially with regard to the requirements of the food sector.



Measuring at a distance

Thanks to the 30:1 optics, the diameter of the measurement point is only 3.6 cm at 1 m distance. This means that even smaller objects such as yoghurt pots can easily be measured at a distance.



Exact measurement point

Thanks to the 2-point laser optics, the diameter of the measurement point is shown exactly, avoiding measurement errors. At two measurements per second, the testo 831 is so fast, that scans on palettes or refrigerated displays can be carried out in seconds.



Backlit display with alarm values

The user can set an alarm limit value himself, which is constantly monitored during measurement, and which is optically and audibly signalled when exceeded (low or high can be selected). This allows the fast and easy identification of faulty products. The large, clear display is backlit, so that the readings are easily legible even in bad light conditions (e.g. in storerooms).



Testing core temperature with testo 106

Set testo 831 and testo 106

For certain applications, an additional core temperature measurement is necessary, or a core thermometer is required for temperature measurement at a kitchen counter.

For this purpose, Testo offers a value-for-money set consisting of the testo 831 and the well-proven **testo 106** core thermometer.



testo 106 – the compact core thermometer

testo 106 is a compact penetration thermometer which is insensitive to dirt thanks to the protective case TopSafe. As in testo 831, a limit value can here also be monitored (optically and audibly). The broad measuring range from -50 to +275 °C makes testo a universal assistant in production, food counters, catering or supermarkets. testo 106 conforms to the European norm EN 13485.

