

Product Information

**Penetration Probe
GES 21**



- Core temperature / food probe
- With Teflon handle and Teflon cable, up to 250 °C

Characteristics

The GES 21 is a penetration probe with slim insertion tip and is suitable for core temperature measurements in foods or other soft and plastic media. The GES 21 can be used in canteen kitchens, bakeries, butcher's shops etc. Both handle and cable are made of Teflon and can resist air temperatures up to 250 °C.

The measurement is done by means of a resistive temperature sensor (Pt100 / Pt 1000) or thermocouple (NiCr-Ni).

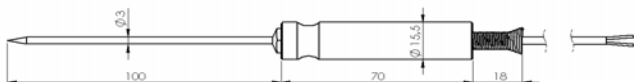
The probe is delivered with 1 m Teflon cable with loose ends and end sleeves for universal appliance.

Technical data

- Sensor element : Pt100 (2-wire)
Pt1000 (2-wire)
NiCr-Ni
- Measuring range : -200..+250 °C
- Accuracy
Pt100 / Pt1000 : DIN class B
NiCr-Ni : class 1
- Probe material : V4A-tube
- Handle : Teflon (up to 250 °C)
- Connection cable : 1m Teflon cable (up to 250 °C)
with stainless steel kink protection,
loose ends

Dimensions

Probe diameter	Ø 3 mm
Probe length	100 mm
Handle	70 mm



Ordering code

GES21 - ^{1.} - ^{2.}

1. Sensor element	
P	Pt100 (2-wire)
T	Pt1000 (2-wire)
K	NiCr-Ni
2. Cable length L	
L01	1 m (standard)
Lxx	desired length in m (e.g. L04 = 4 m)