

PRESERVING THERMOMETER DTD2

universal design
20-110°C



DESCRIPTION:

- acryl/plastic head
- copper stem
- acryl inspection hole
- bottom connection

APPLICATION:

- food industry
(food preserving)

TECHNICAL PARAMETERS:

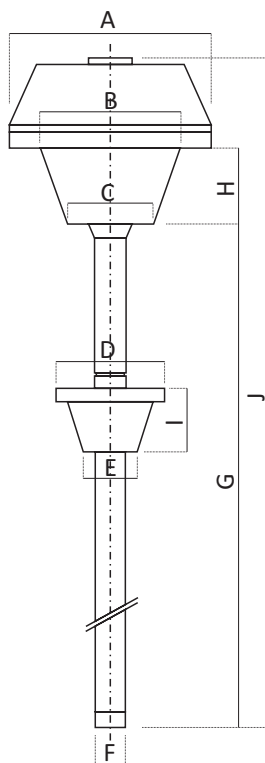
- diameter: 55mm
- temperature range: 20-110°C
 - scale division: by 2°C
 - stem length: 255mm
- accuracy: 2,5% of the range

SPECIFICATION:

Preserving thermometers DTD2 are used for temperature determination during fruit, vegetable, mushroom and other food preservation within the given temperature range.

Thermometers may be used for measuring in all possible positions. The thermometer stem is watertight cased, so that it can be used without a well. Thermometer head can be placed in all environments of temperatures between 0 and 80°C. Bottom part of the head, which is in direct contact with the lid of the preserving pot can withstand temperatures up to 95°C. Thermometer head can not come into contact with naked flame, neither can it be immersed into water. Measured temperature can not exceed the scale range. Thermometers must be treated without significant shocks and vibrations. While measuring the stem must be immersed at least 100mm into the measured environment. The stem must not be subject of a mechanical stress.

Scale division	Scale range	Accuracy	Stem
by 2°C	20-110°C	±2,5% of the range	255 mm



Dimensions in mm									
A	B	C	D	E	F	G	H	I	J
Ø 52	~36	Ø 22	Ø 28	14	Ø 8	255±3	19,5	16	297±3