

testo 191: Systematic, highly efficient validation.

The regular monitoring and documentation of temperature and pressure in thermal preservation processes is crucial for the quality and safety of the foods being preserved. The HACCP data logger system testo 191 supports you in this responsible task.

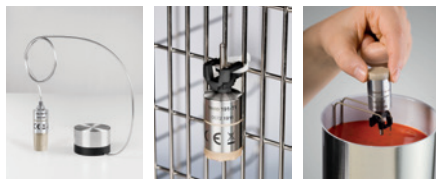


testo 191 HACCP data logger

Simply complete:
Versatile range of probes, two battery sizes and practical accessories for all applications.



Can and bottle attachment



Probe holder
Freeze-drying Retaining clamp Can stand

Simply safe:
100 % hermetically sealed measurement technology – even after a battery replacement.



Fast battery replacement
without tools

Measurement unit
Battery



Multifunction case

Simply flexible:
Versatile application and convenient handling. Independent of an external power supply.

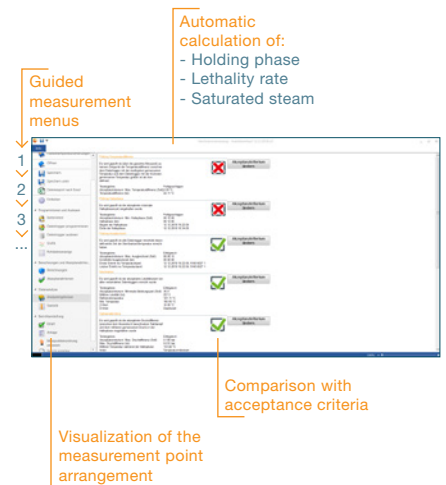


Simply convenient:
Rugged transport case and programming and readout unit in one.



testo 191 Professional software

Simply intuitive:
HACCP-compliant software with step-by-step instructions.



Simply fast:
Full documentation with just the click of a mouse.

