

Temperature measuring instrument

testo 108 – fast, easy and accurate temperature measurement

Easy operation and handling

Instrument and probe waterproof (IP67)

Conform to HACCP and EN 13485

Universally applicable



In the food industry, temperature measurements are part of the daily routine. The quality of the products can only be tested and guaranteed by precise measurements. And this is also the only way to fulfil HACCP regulations. The testo 108 carries out spot-check measurements in seconds.

Whether in the transport and storage of foods, in restaurants, in large kitchens or in chain restaurants.

Thanks to the softcase (protective cover). It is insensitive to moisture and water, and is safe from damage due to impact or dirt. Wherever temperature needs to be recorded, this instrument measures everything which is necessary.

Technical data

testo 108

testo 108, food thermometer with standard immersion/penetration probe Type T, Type K connectable, soft case, probe and instrument protection class IP67, incl. batteries

Part no. 0563 1080



Sensor type

Meas. range	-50 to +300 °C
Accuracy Instrument (Ambient temperature +23 °C ±3 °C)	±0.5 °C (-30 to +70 °C) ±0.5 °C ±0.5 % of mv (remaining range)
Accuracy Probes	±0.5 °C (-40 to -20 °C) ±0.2 °C (-20 to +70 °C) ±0.5 °C (+70 to +125 °C) ±0.4 % of mv (+125 to +300 °C)
Resolution	0.1 °C

General technical data

Parameter	°C / °F
Oper. temp.	-20 to +60 °C
Storage temp.	-30 to +70 °C
Probes	Type T (Cu-CuNi), Type K (NiCr-Ni)
Protection class	IP67 (with included probe plugged in)
Features	Auto-Off
Standard	EN 13485