

Infrared and penetration thermometer with app connection

testo 104-IR BT

A measuring instrument for determining surface and core temperature with intuitive operation including seamless documentation via the testo Smart App

Measurements possible with or without app.

The app measurement program supports you with the measurement, especially of (critical) control points (CP/CCP) and ensures error-free, digital documentation

Tracking of measurement data: CSV data export or professional reports in PDF format (incl. signature & comment function) for regulatory requirements and internal quality assurance



The testo 104-IR BT penetration thermometer with integrated infrared sensor is a versatile measuring instrument for quick and reliable temperature checks in hectic daily practice and is particularly suitable for checks as part of HACCP processes. The testo Smart App connection makes digital documentation, and especially temperature limit monitoring (CP/CCP) easier than ever.

The testo 104-IR BT enables non-contact measurement of surface temperatures and also offers the option of measuring the core temperature if upper or lower limit values are violated. All measurement values are automatically transmitted to the testo Smart App via Bluetooth.

The compact instrument's penetration probe is safely stowed away in the housing and is activated automatically when it is folded out. Operation of the testo 104-IR BT is simple and intuitive.

Thanks to its functionality and user-friendliness, the testo 104-IR BT enables efficient and precise temperature measurement without time-consuming processes or compromises. With this instrument, you have full control over all temperature measurements in the food sector and can ensure the quality of your products.

Bluetooth 4.0 + App 

testo Smart App for free download

 GET IT ON Google Play


 Download on the App Store




Technical data/ accessories

testo 104-IR BT

testo 104-IR BT infrared and penetration thermometer with Bluetooth, batteries, instruction manual and calibration protocol

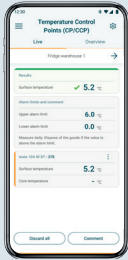



Order no. 0560 1045 60




The testo Smart App

- **EFFICIENT:** Fast, error-free and complete documentation of all measurement results
- **RELIABLE:** Storage of measured values with precise traceability over defined periods and professional reporting in pdf format
- **INTUITIVE:** Intuitive and simple operation, also for less experienced personnel

Download the testo Smart App now and use all the benefits!



Kit	Order no.
Frying oil temperature kit BT	0563 0102



Penetration probes

Sensor type	NTC
Measuring range	-50 to +250 °C
Resolution	0.1 °C/°F/°R
Accuracy ±1 digit	±1.0 °C (-50 to -30.1 °C) ±0.5 °C (-30 to +99.9 °C) ±1 % of m.v. (+100 to +250 °C)
Adaptation time (t99)	10 s (in moving liquid)
Measurement rate	0.5 s

Infrared measurement

Optics	10:1 + opening diameter of the sensor (12mm)
Spectral range	8 to 14 µm
Laser type	2-point laser
Power / wavelength	< 1mW / 650nm
Class / standard	2 / DIN EN 60825-1:2007
Measuring range	-30 to +250 °C
Resolution	0.1 °C/°F/°R
Accuracy (at 23°C, ± 1 digit)	±2.5 °C (-30.0 to -20.1°C) ±2.0 °C (-20.0 to -0.1°C) ± 1.5°C or ±1.5% of the measurement value (+0.0 to +250.0 °C)
Measurement rate	0.5 s

General technical data

Mobile app (Android/iOS)	Can be used with or without testo Smart App
Conformity	EN 13485, HACCP, NSF
Operating temperature	-20 to +50°C
Transport/storage temperature	-30 to +50°C (without batteries up to +70 °C)
Voltage supply	2 x AAA batteries
Housing	ABS/TPE/PC and die-cast zinc/stainless steel
Protection class	IP65
Dimensions	281 x 48 x 21 mm (immersion/penetration probe opened) 178 x 48 x 21 mm (immersion/penetration probe closed)
Weight	207g (incl. batteries)

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Subject to change, including technical modifications.

