

GF 3TK



Type-K-Barbecue and Oven Probe

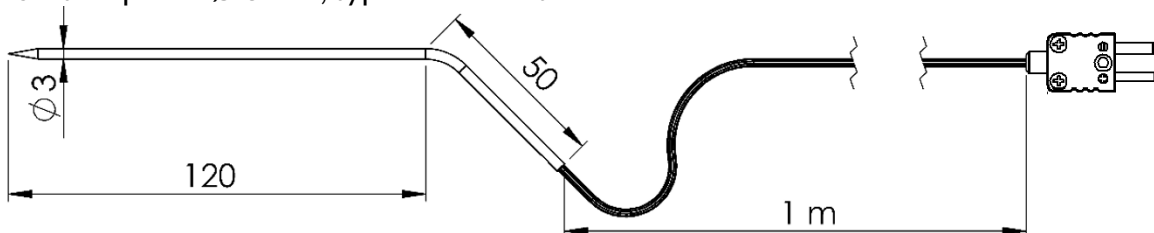
- High temperature – Probe up to 550°C and cable up to 400°C
- Robust insertion probe, Ø 3 mm
- Fast!
- Thermocouple type K with miniature flat pin plug (e.g. for ECO 130)



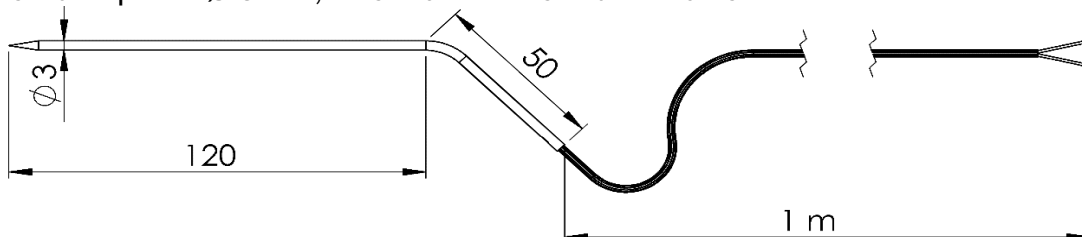
DESCRIPTION

GF 3TK type K – barbecue and oven probe is suitable for use in gases, liquids and soft plastic materials. The stainless steel tube of the insertion sensor is designed for permanent contact with foods. The 1-meter-long glass fibre insulated cable is encased with a stainless steel braided jacket, heat-resistant to 400 °C and equipped with a miniature flat pin plug like used in portable thermometers. Ideal for long-term measurements in ovens or grills.

Insertion probe Ø 3 mm, type K-connector



Insertion probe Ø 3 mm, loose cable ends with ferrules



SPECIFICATION

Sensor element: Type K
Measuring range: -65 ... +550 °C (probe tip)
Sensor sheath: 1.4404 (V4A)
Cable: without cable
Connector: type K miniature flat pin plug / loose ends with ferrules
Response time T_{90} : Ø 3 mm: water 0.4 m/s < 10 s, air 2 m/s approx. 40 s

Accuracy (derived from DIN EN 60584-1:2014-07)

class	Tolerance values	Temperature range of validity
1	$\pm 1.5\text{ °C}$ or $0.004 \times t $	-40 ... +550 °C

Directives and standards:

The handle-probe confirm to following European Directives:
2011/65/EU RoHS
Applied harmonized standards:
EN IEC 63000:2018

NOTES



In the case of Insertion probe, the risk of puncture injuries is caused by the pointed sensor design



To avoid electrical shock, do not use this probe when voltages exceeding 24 V ac rms or 60 V dc are present. The probe tip is electrically connected to the output terminals.



Water or moisture in the cable may produce faulty measurements.
The error can be corrected by drying the cable.



The sensor sheath of the handle-probe from the tip up to 1 cm before the EPDM grommet is designed for continuous contact with foodstuffs in accordance with Regulation (EC) 1935/2004.
Cable, EPDM grommet and connector are not designed for continuous contact with foodstuffs.