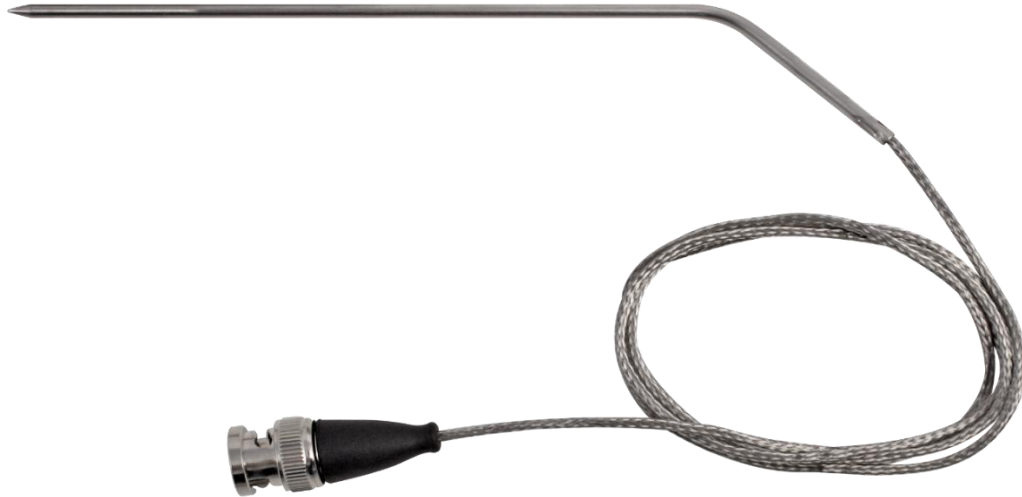


GF 3T

Pt1000-Barbecue- and Oven Probe



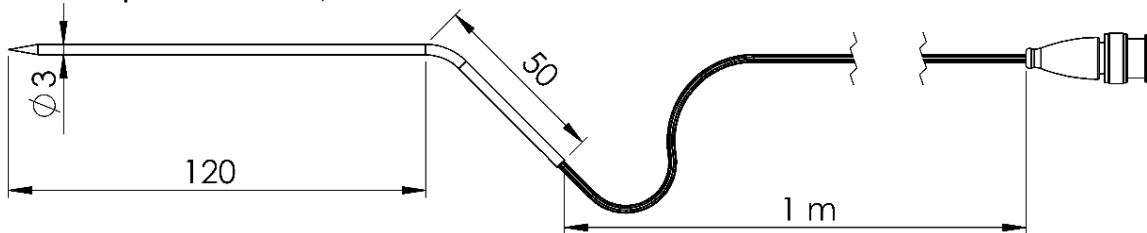
- High temperature – Probe and cable up to 400°C
- Robust insertion probe, Ø 3 mm
- Fast!
- Pt1000 platinum probe for 2-wire measuring instruments
- (e.g. ECO 120, with BNC-T input)



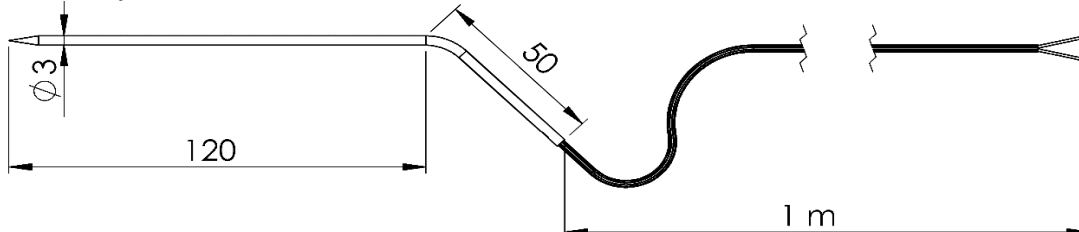
DESCRIPTION

GF 3T Pt1000 – Grill 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 BNC plug connector. Ideal for long-term measurements in ovens or grills.

Insertion probe Ø 3 mm, BNC-connector



Insertion probe Ø 3 mm, loose cable ends with ferrules



SPECIFICATION

Sensor element: Pt1000 2-wire
Measuring range: -70 ... +400 °C (probe tip)
Sensor sheath: 1.4404 (V4A)
Cable: without cable
Connector: BNC-connector with EPDM grommet up to +75 °C / 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 EN 60751):

class	Tolerance values	Temperature range of validity
B	$\pm 0.3\text{ °C} \pm 0.5\%$	-50 ... +400 °C
AA	$\pm 0.1\text{ °C} \pm 0.17\%$	0 ... 150 °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.