

Assuring food quality and adhering to HACCP regulations in **gastronomy?** No problem with Testo.

Incoming goods

Guaranteeing quality of deliveries:

Easy-to-operate infrared and penetration thermometers measure temperature precisely and reliably.



Storage

Saving time and resources:

With measurement data monitoring systems, data loggers and infrared thermometers for monitoring and checking temperature and humidity.



Food preparation

Checking core temperatures cooking oil quality:

With robust, intuitively operated penetration thermometers and cooking oil testers.



Food service

Serving impeccable quality:

The last check is no problem with our penetration thermometers and temperature measuring instruments.

