

MEAT ROASTING & FRYING THERMOMETERS

Ø20 mm mini poultry thermometer



Insert the thermometer into the thickest part of the chicken or turkey (between the leg and breast) before placing into the oven. The poultry will be ready when the dial reaches the green area.

The thermometer incorporates a Ø20 mm dial with a 55 mm stainless steel probe. Economically priced, these thermometers are an ideal customer giveaway to encourage the sales of poultry.

Order code	Description
800-850	Mini poultry thermometer

Ø50 mm frying thermometer



This frying thermometer incorporates a Ø50 mm dial and a pointed, stainless steel Ø4 x 150 mm probe and indicates temperature over the range of 0 to 300 °C in 10 °C divisions.

Simply insert the thermometer stem into the oil for an accurate temperature reading. The dial is clearly marked for meat, poultry, fish and chips. Each unit is supplied with a stainless steel probe mounting clip.

Order code	Description
800-805	Frying thermometer

Ø45 mm meat dial thermometer



The meat dial thermometer incorporates a Ø45mm dial with a Ø4 x 105 mm stainless steel pointed probe. The unit indicates temperature over the range of 0 to 120 °C in 1 °C divisions.

For accurate temperature measurement, insert the unit into the thickest part of the meat or poultry. The dial is clearly marked for beef, lamb, veal, pork and poultry.

Order code	Description
800-804	Ø45 mm meat dial thermometer

Ø60 mm meat dial thermometer



This meat dial thermometer features a large Ø60 mm dial with a Ø5 x 102 mm stainless steel pointed probe. The unit indicates temperature over the range of 20 to 100 °C in 2 °C divisions.

For accurate temperature measurement, insert the probe into the thickest part of the meat or poultry. The dial incorporates colour-coded markers for beef, lamb, pork and poultry for fast, easy reading.

Order code	Description
800-884	Ø60 mm meat dial thermometer