



ThermoMaitre

Professional thermometer for grilling, cooking and roasting

This professional thermometer for grilling, cooking and roasting allows the core temperature of various types of meat, poultry and fish to be precisely determined. The fold-out probe has a measuring spike that is easily inserted and its long design prevents accidental scalding. High-speed sensor technology ensures short measuring times. A display with optimum cooking temperatures for beef, pork, lamb, chicken and fish provides the user with a direct comparison. The practical housing with an appealing design and the large LC display make the device convenient to use.



- Precise measurement of core temperature
- For perfect cooking results for meat and fish dishes
- Display of optimum cooking temperature for beef, pork, lamb, chicken and fish for direct comparison
- Short measuring times thanks to high-speed sensor technology
- Long probe can be easily inserted and prevents accidental scalding
- Easy-to-read display



TECHNICAL DATA

Measured Variable	Contact temperature
Contact Temperature Measuring Range	-40°C ... 230°C
Contact Temperature Accuracy	± 2°C (-18°C ... 100°C) ± 4°C (<-18°C) ± 4°C (>100°C)
Protection Class	IP 54
Automatic Switch-Off	yes
Features	Test prods, 110 mm long (ø 3.5 mm)
Power Supply	3 x 1.5V LR03 (AAA)
Operating Time	approx. 10 hours
Dimensions (W x H x D)	190 mm x 52 mm x 19.5 mm
Weight	122 g (incl. batteries)

SCOPE OF DELIVERY



Item No. 082.029A

GTIN (EAN) 4021563688203

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