

Cooking Thermometers

ideal for the professional kitchen

meat roasting thermometer



The meat roasting thermometer incorporates a Ø45 mm 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	meat roasting thermometer

frying thermometers



These frying thermometers incorporate a Ø50 mm dial and a pointed, stainless steel Ø4 x 150 or 300 mm probe. The frying thermometers indicate temperature over the range of 0 to 300 °C in 10 °C divisions. For the most accurate temperature recording, insert the thermometer into the thickest part of the product. The dial is clearly marked for meat, poultry, fish and chips.

order code	description
800-805	frying thermometer - 150 mm
800-885	frying thermometer - 300 mm

pop-up poultry thermometers



Ensure your chicken or turkey is cooked correctly by using a pop-up poultry thermometer. The thermometer will pop up when the poultry has reached 85 °C. The unit should be inserted into the thickest part of the meat (between the breast and leg). The thermometers are manufactured from food grade plastic. Sold in packs of 10.

order code	description
800-840	pop-up poultry (pack of 10)

mini poultry thermometer



Insert the thermometer into the thickest part of the chicken or turkey (between the leg and breast) before putting 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. Attractively packaged and priced at £1.50 each, they are an ideal customer giveaway to encourage the sales of poultry.

order code	description
800-850	poultry thermometer

