



Meat-thermometer

H 070-MF

This high-quality thermometer has been developed together with and for the manufactum GmbH & Co.KG and it can only be acquired from this company website:

„www.manufactum.de“

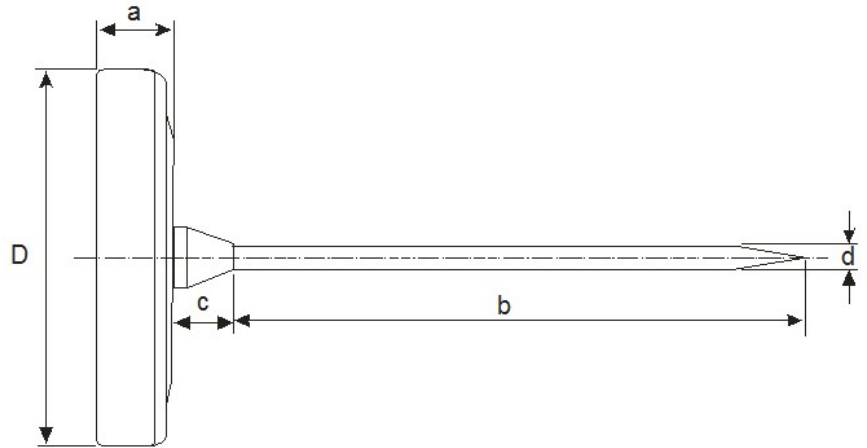
Application:	Gastronomy, food industry, household
Nominal size	63 mm
Stem lengths:	150 mm, Stainless steel 1.4301 with tip
Housing:	Stainless steel 1.4301
Push on bezel	Stainless steel 1.4301
Dials:	Aluminum grey
Pointer:	Aluminum red
Window:	Instrument glass
Measuring elements:	Bimetal helix
Measuring range:	0+120°C
Accuracy:	Class 2 (DIN 16203 / DIN EN 13190)

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Nominal size (NG)	a	b	c	d	D
63	9,5	145	10	4	63

Size in mm

WIRTHWEIN food MEAT-THERMOMETER

Congratulation to your decision. You have bought a German quality product.

This bimetal thermometer has been developed and labour-intensive produced after renowned standards and out of classical material, which is also from Germany.

This thermometer facilitates you the perfect cooking. With this thermometer you can read off the core temperature of five different kinds of meat.

For this the stem of the thermometer is to cut in at least 3 cm in the middle of the thickest meat part.

After about one minute the respective cooking-level can be read off. Afterwards the instrument has to be removed. This thermometer can remain at a temperature of 100°C in the oven.

ATTENTION! This thermometer is not suitable for cleaning in a dishwasher. **Don't** forcibly cut the stem in hard materials, because the damageable measuring sensor could be deformed and then a precise measurement isn't possible any longer.

Please pay attention to the risk of injury because of the sharp cone point. Protect the thermometer from tumble, percussion and overheating.

We issue a guarantee on this product within the scope of the legal requirements. The guarantee includes the correction of defects, which are verifiably traced back on the use of not flawless material or on production faults. We assume neither warranty nor any liability for damages and secondary damages in conjunction with this product.

We hope that you are satisfied with our product and we would be very glad, if you would recommend us. Our staff is available for you at any time with big pleasure if you have further questions, suggestions or if you search for other THERMOBAU products. Please do not hesitate to contact us.

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Details

We can offer further versions and special remarks on request.

[Technical changes reserve](#)