

Cooking-level thermometer

H 080

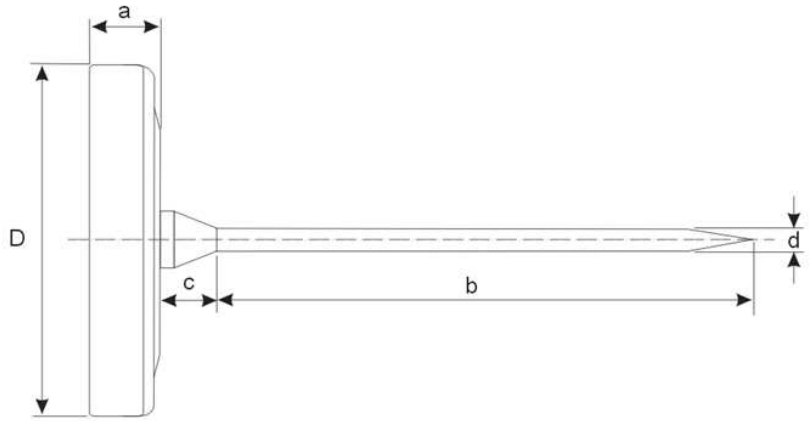
thermo **BIMETALL-MESSTECHNIK** bau



| | |
|--------------------|--|
| Application: | Catering, food industry, household |
| Nominal size: | 63 mm |
| Stem lengths: | 110 mm, Stainless steel 1.4301 with peak |
| Housing: | Stainless steel 1.4301 |
| Push on bezel: | Stainless steel 1.4301 |
| Dial: | Aluminum grey |
| Pointer | Aluminum red |
| Window: | Instrument glass |
| Measuring element: | Bimetal helix |
| Measuring range: | 45 – 95°C, 3 different cooking-levels and 5 different kinds of meat |
| Accuracy: | Class 2 (DIN 16203 / DIN EN 13190) |

COOKING-LEVEL THERMOMETER

Congratulation to your decision. You have bought a German quality product.
 Faithful to our motto **"The big ones creates the big, the good ones the enduring"**, this bimetal thermometer was developed after customary standards and out of classical material, which is also from Germany. It was applied for design patent and labour-consuming produced. This thermometer facilitates you the cooking inasmuch as you can read off not only the core temperature but also up to three different cooking-levels of five different kinds of meat in contrast to a conventional meat thermometer.
 For this the stem of the thermometer is to cut in the middle of the thickest meat part, in the case of poultry between body and thigh for at least 4 cm.
 After about one minute the respective cooking-level can be read off. This high-quality thermometer can remain at a temperature of 100°C in the oven.



Non-binding cooking-levels:

| | Beef | Lamb | Poultry | Pork | Wal |
|-----------|---------|---------|---------|---------|---------|
| rare | 50-51°C | 50-51°C | | | |
| medium | 52-58°C | 52-58°C | 55-60°C | 62-65°C | 72-73°C |
| well-done | 82-85°C | 79-85°C | 82-80°C | 72-74°C | 75-80°C |

ATTENTION! This thermometer is not suitable for cleaning in a dishwasher. Don't forcibly cut the stem in hard material, 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 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 defect, which are verifiably traced back on the use of not flawless material or on production fault. We assume neither warranty nor a 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 don't hesitate to contact us!

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| Nominal size (NG) | a | b | c | d | D |
|-------------------|-----|-----|----|---|----|
| 63 | 9,5 | 100 | 10 | 4 | 63 |

Details

We can offer further versions and special remarks on request.

[Technical changes reserve](#)



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