

Meat thermometer

H 090

thermo BIMETALL-MESSTECHNIK bau



Application:	Gastronomy, 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:	0+120°C with animal symbols
Accuracy:	Class 2 (DIN 16203 / DIN EN 13190)

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.

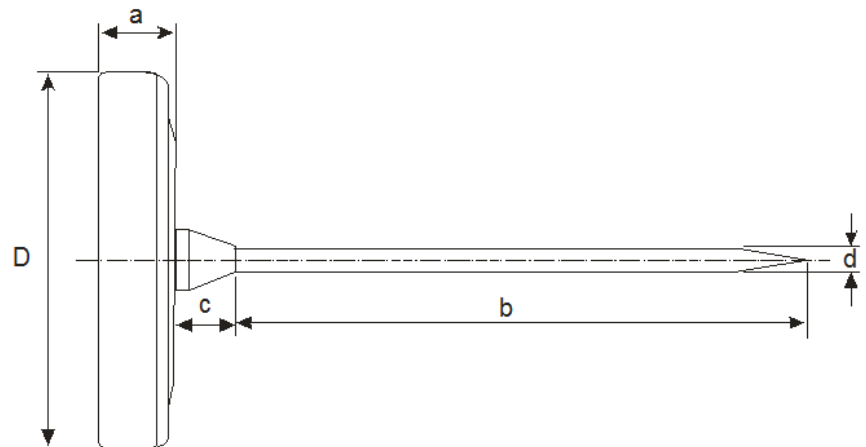
This thermometer facilitates you the perfect cooking. With this thermometer you can read off the core temperature of five different kinds of meat. For this the stem of the thermometer is to cut in at least 3 cm in the middle of the thickest meat part. After about one minute the respective cooking-level 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. **Do not** forcibly cut the stem in hard materials, because the damageable measuring sensor could be deformed and then a precise measurement is not 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.



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

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Details

We can offer further versions and special remarks on request.

[Technical changes reserve](#)



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