Laserliner®

ThermoMaître



Professional thermometer for grilling, cooking and roasting

Rev.1213







- Digital thermometer with fold-out probe for insertion to **determine core temperatures**
- **Short measuring times** thanks to tried and tested **high-speed sensor technology**
- With **display of optimal cooking temperatures** for beef, pork, lamb, chicken and fish in direct comparison
- Probe for insertion with **very thin tip that is easy to insert**
- **Long probe** prevents accidental scalding
- Sturdy, practical housing in an appealing design
- Measurement in **°C or °F**
- **Large LC display**

TECHNICAL DATA
MEASURING RANGE -40 °C … 230 °C
ACCURACY < -18 °C: ± 4 °C; -18 °C … 100 °C: ± 2 °C; > 100 °C: ± 4 °C
REACTION TIME 3 sec
RELATIVE AIR HUMIDITY 90% (= / 5%) RH non-condensing at 30°C
OPERATING TEMPERATURE 0 °C … 50 °C
STORAGE TEMPERATURE -20 °C … 60 °C
POWER SUPPLY 3 x 1.5V alkaline batteries
OPERATING TIME approx. 10 hours
PROTECTION CLASS IP 44
DIMENSIONS (W x H x D) 52 x 190 x 19,5 mm
SENSOR L 110 mm / ø 3,5 mm
WEIGHT (incl. batteries) 122 g



Large LC display



Displays optimal cooking temperatures



Long fold-out probe for insertion with very thin test prod



ThermoMaître
+ batteries

Packaging dimension (W x H x D)
82 x 206 x 44 mm

ARTICLE	ARTICLE NO	EAN-CODE	PU
ThermoMaître	082.029A	4 021563 688203	2

3x AAA HIGH SPEED

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