

ETI Cook's Thermometer for confectionery, frying & jam | Range 0 to 200°C



The stainless steel cook's thermometer for jam, frying, and confectionery displays temperature in 2°C/°F increments between 40 and 200°C and 100 and 400°F. The hard crack, soft crack, hard ball, soft ball, thread, jam, caramel, sterilising, and deep fry temperatures are all clearly marked on the thermometer's scale. The stainless steel thermometer's case measures 50 x 240 mm and has a 65 mm plastic grip. It also has a retention clip. Read the temperature by simply putting the thermometer into the liquid or food being measured.

Specifications	Details
Display	analogue scale
Range	40 to 200°C and 100 to 400°F
Measuring Units	Celsius/Fahrenheit
Casing material:	Stainless steel
Resolution	2°C/°F