



# Digital Meat Thermometer

## Product Images



## Short Description

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Digital Meat And Oven Thermometer

## Description

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The TFA digital oven and meat thermometer is a multi-function unit, which can be used to both probe meat, or to give an oven temperature.

### The unit has pre-programmed meats

- Beef
- Pork
- Chicken
- Turkey
- Calf
- Lamb
- Ham
- Duck
- Ribs

### The unit also has pre-programmable cooking functions

- well-done
- medium
- medium-rare
- rare

Aswell as all this, individual temperature requirements can be programmed in to the unit, and three individual alarms can be set for required temperatures.

The probe itself is on a 1m long cable, and can be placed in the oven with the door closed – the oven seal will fit neatly around the cable.

The digital read-out can be either hung from a wall or stood on a table, and will also fold for easy storage.

## Technical Specification

- Temperature Range: From 0°C to 110°C
- Penetration Probe on 1m long silicon cable
- Meat cooking indicators
- Measure Units: °C and °F
- Dimensions: W 74 x D 22 x L 123
- Battery: 1 x AAA (included)
- Battery life: 12-18 months
- Warranty: 1 Year
- Manufacturer: TFA

## Additional Information

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Brand	TFA Dostmann
Timer	no
Temperature	yes
Cabled Probe	yes
Calibration	Can Be Calibrated
Dew Point	no
Clip-On	no
Cable Length	1 Metre
Auto Switch Off	no
Freezing Zones	no
Handheld	no
Water Resistant	no
Waterproof	no
Protective Case	no
Probe Temperature	yes
Ideal Heating Temperature Indicator	yes
Hold Function	no
Stopwatch	no
Size : Width	7.5cm
Size : Height	12.3cm
Size : Depth	2.2cm
Clock	Manual
Temperature Range	0 to 100°C
Temperature Accuracy	+/- 1°C
Measuring Units	°C & °F
Power	Battery

Probe Type	Cable Probe
HACCP Compliant	no
Warranty	1 Year
Min/Max Readings	no
Comfort Level Indicator	no
Min/Max Reset	no

## Additional Options

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<b>Temperature Calibration Certificate</b>	2 Point Temperature Calibration (0°C / 60°C)
	2 Point Temperature Calibration (please specify temperature points)
	1 Point Temperature Calibration (0°C)