

Ficha técnica

DIAL SUGAR & JAM THERMOMETER

62mm diameter dial thermometer with 300mm probe.

Coloured zones indicate correct temperatures for preparation of jams, preserve toffee and caramel and also for deep frying. This thermometer incorporates an adjustable red pointer to highlight required temperature zone and a pan clip.

Temperature zones:

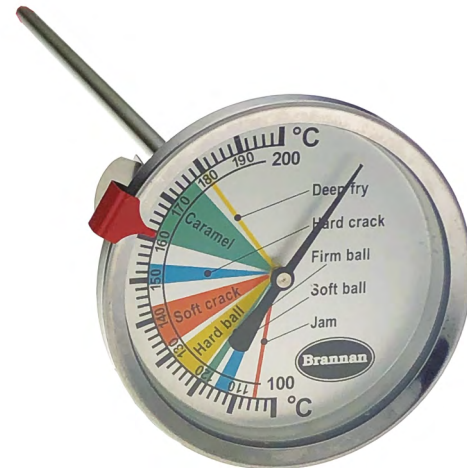
Jam:	105°C	Soft Ball:	112 to 116°C
Firm Ball:	118 to 120°C	Hard Ball:	121 to 130°C
Soft Crack:	132 to 143°C	Hard Crack:	149 to 154°C
Caramel:	160 to 177°C	Deep Frying:	180°C

Product specifications:

Temperature range:	+100 to +200°C
Accuracy:	+/-4°C
Divisions:	2°C
Recommended minimum immersion length:	40-50mm*
CE & RoHS/WEEE:	N/A
Hazard information (SDS):	See brannan.co.uk for information
Product materials:	Case: stainless steel Probe: stainless steel Jug clip: stainless steel Scale: aluminium Dial window: glass
Product dimensions:	Dial diameter: 62mm Probe: 300mm x 5mm diameter Net: 310mm x 42mm diameter Gross: 326mm x 65mm x 65mm
Product weights:	Net: 54.5g Box: 31g Gross: 85.5g

Description	Barcode	Product no
Dial sugar & jam thermometer	5 011405 214720	21/472/2

* The thermometers will operate at shorter immersions, however the stated accuracy cannot be maintained.



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