



FRYING THERMOMETER



Operating Instructions

Product code:

800-805

Supplied by
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INSTRUMENT OPERATION

The temperature of cooking oil is almost always between 177 °C and 190 °C although chips are better cooked at 200 °C. Insert the thermometer's stem into the oil for the most accurate temperature reading, this may take a few seconds to stabilise. The dial is marked for meat, poultry, fish and chips.

FR - FONCTIONNEMENT DE L'INSTRUMENT

La température de l'huile de cuisson est presque toujours entre 177 °C et 190 °C bien que les frites cuisent mieux à 200 °C. Le thermomètre peut être accroché au panier grâce à l'attache fournie, la pointe du thermomètre doit être plongée dans l'huile et la lecture peut prendre quelques secondes pour se stabiliser. Le cadran indique clairement la température idéale pour la viande, la volaille, le poisson et les frites.

DE - GEBRAUCHSANWEISUNGEN

Die Temperatur heißen Öls liegt fast immer zwischen 177 °C und 190 °C, obwohl Chips bei 200 °C besser gelingen. Das Thermometer kann mit dem mitgelieferten Clip am Korb befestigt werden, der Stab muss im Öl stecken, und der Messwert sollte erst nach ein paar Sekunden abgelesen werden, wenn er sich stabilisiert hat. Auf der Skala befinden sich Markierungen für die korrekte Temperatur für Fleisch, Geflügel, Fisch und Chips.

IT - FUNZIONAMENTO DELLO STRUMENTO

La temperatura dell'olio è quasi sempre compresa tra 177 °C e 190 °C, sebbene si consiglia di friggere le patatine a una temperatura di 200 °C per una resa migliore. Il termometro può essere fissato al cesto con l'apposita graffetta. Inserire lo stelo nell'olio; lo strumento potrebbe impiegare alcuni secondi per stabilizzarsi. Il quadrante è dotato di tacche ben visibili per la corretta temperatura di carne, pollame, pesce e patatine fritte.

PT - MANUSEAMENTO DO INSTRUMENTO

A temperatura do óleo encontra-se quase sempre entre 177 °C e 190 °C, embora a temperatura ideal de fritura de batatas fritas seja de 200 °C. É possível instalar o termómetro no cesto utilizando a mola fornecida. Nesse caso, a haste deve ser introduzida no óleo e a leitura pode demorar alguns segundos a estabilizar. O mostrador indica claramente a temperatura correcta a utilizar para carne, frango, peixe e batatas fritas.

ES - FUNCIONAMIENTO DEL INSTRUMENTO

La temperatura del aceite oscila casi siempre entre los 177 °C y los 190 °C, aunque las patatas se cocinan mejor a 200 °C. El termómetro puede sujetarse en la cesta mediante el clip facilitado, introduzca el tallo en el aceite y espere unos segundos a que la lectura se estabilice. El dial está claramente marcado para medir la temperatura correcta de carne, pollo, pescado y patatas.

GUARANTEE - This instrument carries a one-year guarantee against defects in either components or workmanship. During this period, products that prove to be defective will, at the discretion of ETI, be either repaired or replaced without charge. The product guarantee does not cover damage caused by fair wear and tear, abnormal storage conditions, incorrect use, accidental misuse, abuse, neglect, misapplication or modification. Full details of liability are available within ETI's Terms & Conditions of Sale at etiitd.com/terms. In line with our policy of continuous development, we reserve the right to amend our product specification without prior notice.