

Ø50 MM FRYING THERMOMETER

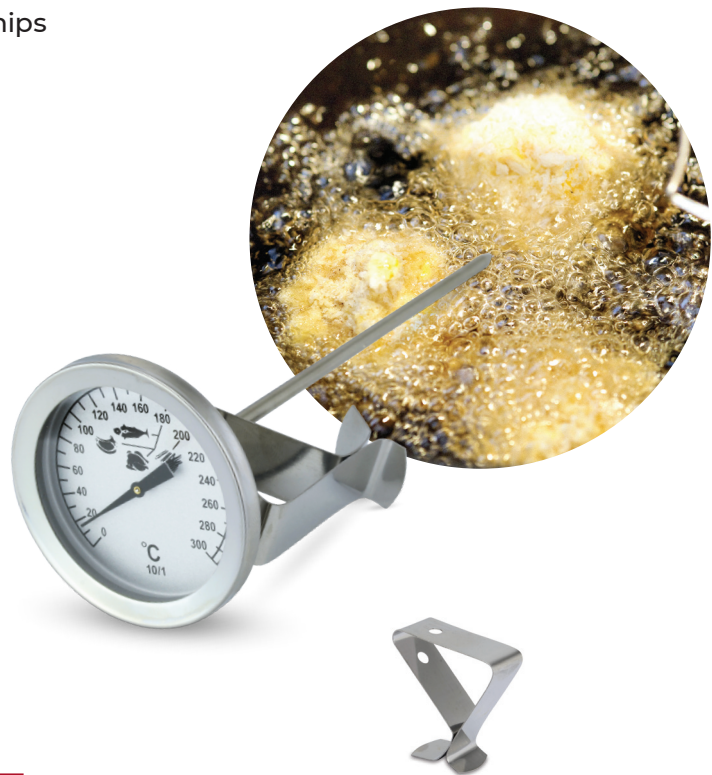
- Indicates temperature over the range of 0 to 300°C
- Marked for meat, poultry and fish and chips

This frying thermometer incorporates a Ø50 mm dial and a pointed, stainless steel Ø4 x 150 mm probe. The frying thermometer indicates temperature over the range of 0 to 300 °C in 10 °C divisions.

The temperature of cooking oil is almost always between 177 °C and 190 °C although chips are better cooked at 200 °C.

Simply insert the thermometer stem into the oil for an accurate temperature reading. The dial is clearly marked for meat, poultry, fish and chips.

Each unit is supplied with a stainless steel probe holder clip, ideal for clipping onto the side of pots and pans to hold in place a temperature probe.



- Ø4 mm probe holder clip (830-220)

Order code	Description	
800-805	Frying thermometer	4099772
830-220	Ø4 mm probe holder clip	4099752

FRYING OIL QUALITY TEST STRIPS

- Inexpensive, no sample preparation or special training required
- Use in cold oil under 40 °C

These Frying Oil Quality Test Strips will help you keep the quality of your fried food high, as well as helping save money by preventing the premature disposal of cooking oil. The test strips work equally well in animal, vegetable and A/V blend frying oil (shortening). They are sold in storage bottles of 100 Oil Quality Test Strips which includes an easy-to-read colour chart.

To test your fryer oil, hold the test strip by the long white end, and dip the test strip into the oil (max oil temperature 40 °C) so all of the coloured band is submerged. Hold the test strip in the oil for two seconds, then remove it and wait two minutes, next, compare the strip to the colour chart. It is recommended that the testing of the frying oil is carried out at the start of each shift/working day before the user starts to apply heat to the oil.

To ensure accuracy, the test strips should not be stored in humid conditions or in an area where they may be exposed to water or oil before use.



Order code	Description
800-890	Frying Oil Quality Test Strips x 100