

# Laserliner®

## ThermoMaître



### Professional thermometer for grilling, cooking and roasting

Rev.1213



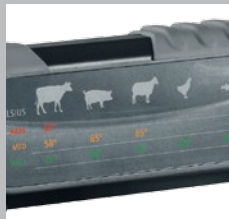
- Digital thermometer with fold-out probe for insertion to **determine core temperatures**
- **Short measuring times** thanks to tried and tested **high-speed sensor technology**
- With **display of optimal cooking temperatures** for beef, pork, lamb, chicken and fish in direct comparison
- Probe for insertion with **very thin tip that is easy to insert**
- **Long probe** prevents accidental scalding
- Sturdy, practical housing in an appealing design
- Measurement in **°C or °F**
- **Large LC display**

#### TECHNICAL DATA

<b>MEASURING RANGE</b>	-40 °C ... 230 °C
<b>ACCURACY</b>	< -18 °C: ± 4 °C; -18 °C ... 100 °C: ± 2 °C; > 100 °C: ± 4 °C
<b>REACTION TIME</b>	3 sec
<b>RELATIVE AIR HUMIDITY</b>	90% (= / 5%) RH non-condensing at 30°C
<b>OPERATING TEMPERATURE</b>	0 °C ... 50 °C
<b>STORAGE TEMPERATURE</b>	-20 °C ... 60 °C
<b>POWER SUPPLY</b>	3 x 1.5V alkaline batteries
<b>OPERATING TIME</b>	approx. 10 hours
<b>PROTECTION CLASS</b>	IP 44
<b>DIMENSIONS (W x H x D)</b>	52 x 190 x 19,5 mm
<b>SENSOR</b>	L 110 mm / ø 3,5 mm
<b>WEIGHT (incl. batteries)</b>	122 g



Large LC display



Displays optimal cooking temperatures



Long fold-out probe for insertion with very thin test prod



ThermoMaître  
+ batteries

Packaging dimension (W x H x D)  
82 x 206 x 44 mm

ARTICLE	ARTICLE NO	EAN-CODE	PU
ThermoMaître	082.029A	4 021563 688203	2

3x  
AAA **HIGH !  
SPEED !**