

ThermoMaître

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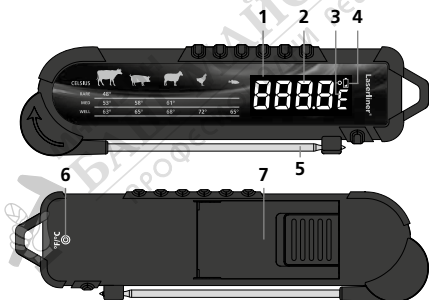
Laserliner®
Innovation in Tools



Read the operating instructions and the enclosed brochure „Guarantee and additional notices“ completely. Follow the instructions they contain. Safely keep these documents for future reference.

Function / Application

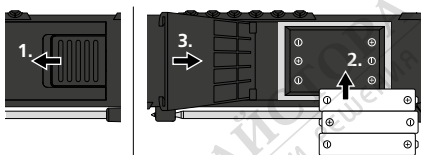
ThermoMaître is a professional thermometer for grilling, cooking and roasting that determines the core temperature of various types of meat, poultry and fish. Thanks to high-speed sensors, the ThermoMaître measures in a matter of seconds.



- | | |
|----------------------------|---------------------------------|
| 1 LC display | 5 Fold-out probe for insertion |
| 2 Measurements in °C or °F | 6 Toggle measurement in °C / °F |
| 3 Measurement in °C / °F | 7 Battery compartment |
| 4 Battery indicator | |

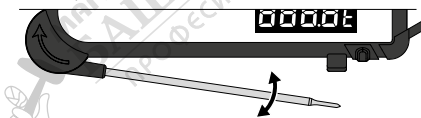
1 Inserting batteries

Open the battery compartment and insert batteries according to the symbols. Be sure to pay attention to polarity.



2 ON / OFF

Turn the probe to switch on or off.



3 °C \leftrightarrow °F

In order to set the desired temperature, lightly press a thin object into the designated opening until the corresponding symbol appears on the display.



4 Core temperatures (guidelines)

Beef	rare	medium rare	well done
Beef brisket			85 °C
Beef fillet	50 °C	58 °C	75 °C
Entrecôte		56 °C	
Faux fillet		63 °C	73 °C
Marinated pot roast			85 °C
Prime boiled beef			90 °C
Roast beef	53 °C	58 °C	
Roulade, from fillet		58 °C	
Roulade, from haunch			70 °C
Sirloin steak	47 °C	57 °C	
Trimmed chuck back rib			88 °C
Pork		medium rare	well done
Boiled ham very juicy		66 °C	
Breast tip			85 °C
Burgundy ham			66 °C
Fillet of pork		65 °C	80 °C
Ham		67 °C	75 °C
Ham baked in bread dough			68 °C
Haunch		67 °C	75 °C
Knuckle, roasted			83 °C
Knuckle, cured			78 °C
Knuckle (rear), roasted			83 °C
Knuckle (rear), cured			78 °C
Knuckle of pork			83 °C
Loin, boneless			68 °C
Loin, with bones			78 °C
Meat loaf			72 °C
Medallions of pork		65 °C	
Minced meat			75 °C
Pig's head			79 °C
Pork belly			83 °C
Pork belly, filled			73 °C
Pork loin			73 °C
Pork neck			73 °C
Pork shoulder			75 °C
Pork tongue			88 °C
Pulled pork			95 °C
Ribs		65 °C	85 °C
Saddle of pork		68 °C	
Smoked pork chop		59 °C	66 °C
Smoked pork chop cold cuts		58 °C	
Suckling		65 °C	



Lamb	medium rare	well done
Lamb		82 °C
Lamb chop	55 °C	
Lamb square	55 °C	
Leg of lamb	60 °C	71 °C
Saddle of lamb	65 °C	78 °C
Poultry		
	medium rare	well done
Breast of duck	64 °C	
Breast of guinea fowl		70 °C
Chicken		85 °C
Chicken breast		85 °C
Duck		85 °C
Goose	78 °C	91 °C
Roast turkey		70 °C
Turkey		84 °C
Ostrich, fillet steak		58 °C
Fish		
		well done
Crevettes		62 °C
Monkfish		62 °C
Monkfish glazed		58 °C
Mousse de Poisson		65 °C
Pike		63 °C
Pikeperch		62 °C
Redfish		55 °C
Salmon		60 °C
Trout		65 °C
Tuna		62 °C

Safety information

- The measuring instrument must not be used in closed ovens.
- Thoroughly clean the sensor before and after use.
- The measuring instrument is not water tight. Only dip the measuring probe into the material up to approx. 10 mm below the casing.
- Only hold the thermometer by the casing. Do not touch the test probe, it can become very hot during the measuring procedure.
- „Err H“ will be displayed if the measured temperature is outside the measuring range.
- Do not use the measuring probe with an external voltage. Exercise extreme caution when working with voltages higher than 24V AC/60 V DC. Touching the electrical conductors at such voltages poses a risk of life-threatening electric shocks.
- The measuring accuracy may be affected when working close to high voltages or high electromagnetic alternating fields.
- The device must only be used in accordance with its intended purpose and within the scope of the specifications.
- Keep the measuring instrument away from children.
- Always protect the test prod by folding in the insertion probe when not in use.

Technical Data

Measurement range	-40 °C ... 230 °C
Accuracy	< -18 °C: ± 4 °C -18 °C ... 100 °C: ± 2 °C > 100 °C: ± 4 °C
Reaction time	3 sec.
Relative air humidity	90% (= / 5%) RH non-condensing at 30°C
Operating temperature	0 °C ... 50 °C
Storage temperature	-20 °C ... 60 °C
Power supply	3 x 1.5V alkaline batteries
Operating time	approx. 10 hours
Protection class	IP 44
Dimensions (W x H x D)	52 x 190 x 19,5 mm
Sensor	L 110 mm / ø 3,5 mm
Weight (incl. batteries)	122 g

Subject to technical changes without notice. 01.14

EU directives and disposal

This device complies with all necessary standards for the free movement of goods within the EU.

This product is an electric device and must be collected separately for disposal according to the European Directive on waste electrical and electronic equipment.

Further safety and supplementary notices at:
www.laserliner.com/info



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