

## Bimetallic thermometer for catering with penetration probe

This thermometer is specifically designed to measure the full range of temperatures in any kitchen. It is useful for restaurants or amateurs to check the right temperature in their cooking processes.

These thermometers need to be left in place for a few seconds in order to generate a stable reading, it may also be left in place in refrigerators, cold chambers or any controlled environments that requires regular temperature readings. It also includes a protective cover for the probe.



### STANDARD PARAMETERS

Design: **EN 13190**

Mounting: See attached diagram

Closing: **Embedded**

IP protection: **IP56**

Accuracy: **Class 1.6**

Temperature range: **-40+70°C**

Sensor element: **Bimetallic strip**

Weight: **24g**

### MATERIALS

Case and ring: **Stainless steel**

Moving parts and bimetallic strip: **Copper alloy**

Display: **Acrylic**

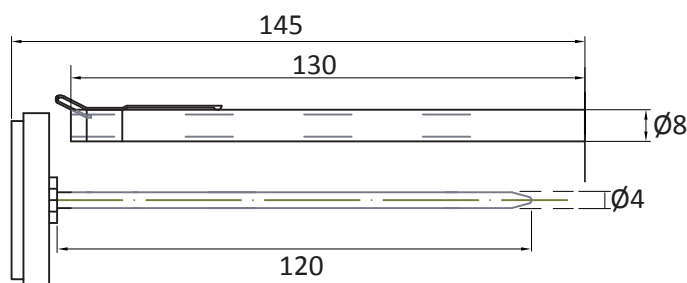
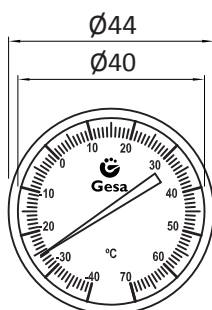
Dial: **White lacquered aluminum**

Pointer: **Black lacquered aluminum**

### Application:

- Kitchen
- Meat
- Refrigerators

### DIMENSIONS (mm)



### Temperature scale according to DIN 16206

Scale printed on the dial (°C)	Working range (°C)	Subdivision °C/line	Maximum error
-40+70	-30+60	1	1.5

### How to order

#### 1. Case diameter

Ø40

#### 2. Temperature range (°C)

-40+70

#### 3. Stem length in mm

120

#### 4. Calibration certificate traceable to ENAC

3 points 6 points  
4 points 7 points  
5 points Without certificate

D 51 -

1

2

3

4

