

BT 20 Insertion Thermometer

Quick temperature control – couldn't be easier to use

BENEFITS IN PRACTICE:

Quick and easy core temperature measurements

High measuring range

Minimum and maximum value function / hold function

Easy cleaning and handling

Quick reaction time

Soft touch protective rubber mantle

Stainless steel measuring tip

Excellent value for money



A long, slim stainless steel measuring tip and a measuring range from -40 °C to +250 °C not only make this prod thermometer ideal for a variety of measuring applications in gastronomy and laboratories as well as in trade and industry, it also makes it an extremely handy and effective tool for tradesmen, craftsmen, hobby enthusiasts and DIYers alike.

The hygienic synthetic housing is easy to clean and has a rubber soft-touch protective casing which protects the thermometer against splashes or small sprays of water while ensuring that the thermometer always sits nice and firmly in your hand.

The BT20 prod thermometer can be used to measure the temperature of liquids or bulk materials as well as the core temperature of foods in conformity with HACCP standards. This makes it ideal for food inspectors as well as service personnel in gastronomy and catering.

The BT20 can also double as a roast thermometer which allows both professional and hobby chefs to test just how well their juicy joint or Sunday roast is done.

Technical data	BT20 Insertion Thermometer
Article no.	3.510.205.001
Measuring range	-40 °C to +250 °C (-40 °F to +482 °F)
Accuracy	1.5 % of the measured value or ±2 °C (±3.8 °F)
Resolution	0.1 °C/°F
Reaction time	2 seconds
Functions	Minimum and maximum value display, hold function, choice of temperature displays (°C and °F), auto power off
Dimensions L x W x H	211 x 19 x 32 mm
Weight	130 g
Battery	1 x LR44 (1.5 V)
Scope of supply	Measuring device, protective sheath for measuring tip, battery



BT 20

MultiMeasure
BASIC

Temperature