



FRYING THERMOMETER



Operating Instructions

INSTRUMENT OPERATION - Insert the thermometer's stem into the oil for the most accurate temperature reading, this may take a few seconds to stabilise. The dial is marked for meat, poultry, fish and chips.

FR - FONCTIONNEMENT DE L'INSTRUMENT - Le thermomètre peut être accroché au panier grâce à l'attache fournie, la pointe du thermomètre doit être plongée dans l'huile et la lecture peut prendre quelques secondes pour se stabiliser. Le cadran indique clairement la température idéale pour la viande, la volaille, le poisson et les frites.

DE - GEBRAUCHSANWEISUNGEN - Das Thermometer kann mit dem mitgelieferten Clip am Korb befestigt werden, der Stab muss im Öl stecken, und der Messwert sollte erst nach ein paar Sekunden abgelesen werden, wenn er sich stabilisiert hat. Auf der Skala befinden sich Markierungen für die korrekte Temperatur für Fleisch, Geflügel, Fisch und Chips.

IT - FUNZIONAMENTO DELLO STRUMENTO - Il termometro può essere fissato al cesto con l'apposita graffetta. Inserire lo stelo nell'olio; lo strumento potrebbe impiegare alcuni secondi per stabilizzarsi. Il quadrante è dotato di tacche ben visibili per la corretta temperatura di carne, pollame, pesce e patatine fritte.

PT - MANUSEAMENTO DO INSTRUMENTO - É possível instalar o termómetro no cesto utilizando a mola fornecida. Nesse caso, a haste deve ser introduzida no óleo e a leitura pode demorar alguns segundos a estabilizar. O mostrador indica claramente a temperatura correcta a utilizar para carne, frango, peixe e batatas fritas.

ES - FUNCIONAMIENTO DEL INSTRUMENTO - El termómetro puede sujetarse en la cesta mediante el clip facilitado, introduzca el tallo en el aceite y espere unos segundos a que la lectura se estabilice. El dial está claramente marcado para medir la temperatura correcta de carne, pollo, pescado y patatas.

GUARANTEE - This instrument carries a one-year guarantee against defects in either components or workmanship. During this period, products that prove to be defective will, at the discretion of ETI, be either repaired or replaced without charge. The product guarantee does not cover damage caused by fair wear and tear, abnormal storage conditions, incorrect use, accidental misuse, abuse, neglect, misapplication or modification. Full details of liability are available within ETI's Terms & Conditions of Sale at etiltld.com. In line with our policy of continuous development, we reserve the right to amend our product specification without prior notice.

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