

Brannan instruction sheet

DIAL MEAT THERMOMETER

Product features:

- 50mm dial thermometer
- Clear zones indicate recommended temperature for most meats including beef, lamb, pork and chicken
- 100mm stainless steel probe
- Range: 0 to +120°C only

Instructions:

Frozen meats must be fully thawed before inserting the thermometer.

During cooking process, remove meat from the oven and insert as much stem as possible through the fleshiest part of the meat avoiding bones. The spike should be near the centre of meat.

The roast will be ready when the pointer reaches the temperature indicated by the appropriate animal symbol.

Do not allow the dial to lie in juices or cooking oil.

Remove after use.

To clean, wipe with a damp cloth.

- Do not leave the thermometer in the meat during the cooking process
- Do not immerse in water.
- Do not place in a dishwasher.
- Do not leave in a self-cleaning oven during the cleaning cycle.
- Do not use in a microwave oven.

brannan.co.uk

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