

Accessories

Protecting your ThermoPen

Prolong the life of your ThermoPen by protecting it against accidental damage with one of our protective zip pouches or rubber boots.

Silicone boots

Protective rubber boots for the SuperFast ThermoPen 3 & 4

- Protects against accidental damage
- Made from durable silicone rubber
- Glow in the dark version









Zip Pouch

Protect your ThermoPen between uses with this portable protective case for cleanliness and safety.

- Protect your thermometer
- Soft PVC material

Temperature Guide

for when your food is cooked

Beef 71 °C		Lamb 71 °C		Pork 71 °C		Poultry 74 °C	
	Fish (fillets) 60 °C		Ham (raw) 74 °C		Casseroles 74 °C		Egg Dishes 71 °C

Chef Recommended Temperatures*

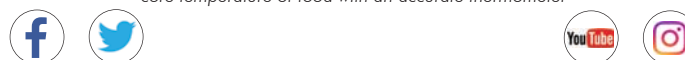
Meat	Rare	Medium	Well Done
Beef, Lamb & Veal	52 °C/125 °F	60 °C/140 °F	71 °C/160 °F
Poultry	-	-	74 °C/165 °F
Pork	-	63 °C/145 °F	71 °C/160 °F
Fish	-	-	60 °C/140 °F

BBQ Cooking Times

Medium 180 °C/350 °F; High 250 °C/480 °F

Meat	Temperature	Cooking Times
Steaks - med/rare	Medium	3-4 mins per side
- well done	Medium	5-6 mins per side
Beef Burgers	Medium	8-10 mins
Meat Kebab	Medium	7 mins turning occasionally
Chicken Breasts		
Drummers & Thighs	Med/High	8-12 mins turning occasionally
Chicken Kebab	Medium	6-8 mins turning occasionally
Pork Sausages	High	5-10 mins turning occasionally
Pork Chop/Rib/Loin	Med/High	10-15 mins turning occasionally
Lamb Chop/Loin	Medium	8-10 mins turning occasionally
Fish - Fillet	High	3-5 mins
Fish - Whole (900g)	Indirect	30-45 mins (in smoke)
Prawns - shell on	High	4-5 mins
- shell off	High	2-3 mins
Vegetable Skewers	Medium	8 mins turning occasionally

*the above temperatures are guidelines only - always check the core temperature of food with an accurate thermometer



www.thermapen.co.uk

Thermapen®

is it Cooked?



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Thermapen

what can it do for you?



Quite simply, it gives you the fastest, most accurate temperature information you can find in an affordable professional-grade thermometer. It can be used to check the internal temperature of the following...

- meats
- poultry
- fish/shellfish
- vegetables
- casseroles
- desserts
- confectionery
- breads
- doughs
- sauces
- drinks
- and much more...

...while you prepare foods in your...

- oven
- microwave
- fridge
- freezer
- deep fat fryer
- BBQ, grill or smoker
- hob
- worktop

...and anywhere else you work with food.

Some people even use their Thermapen to check the temperature of their bath water! Get creative and think about ways that an accurate temperature reading could improve your lifestyle.

Two year guarantee
SuperFast reading in 3 seconds



Thermapen 4

Our newest Thermapen design and the UK's number one selling food thermometer.

- Waterproof case
- A patented, automatic 360° rotational display
- Can be used in any position in either hand
- Intelligent backlit display & motion sensing sleep mode
- Temperature reading in just 3 seconds
- Maximum battery life expectancy of 3000 hours

Thermapen 3

The classic, original Thermapen design boasting simplicity and ease of use.

- Splashproof case
- Featuring a reduced tip for easy measurement
- Large digital display
- Temperature reading in just 3 seconds
- Minimum battery life expectancy of 1500 hours

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