



# INSTANT READ THERMOMETER

Do you want your steak rare or medium? The Big Green Egg Instant Read Thermometer measures the core temperature so precisely that even medium rare is no longer a lucky guess. Because you don't want too much heat escaping from your Big Green Egg, you can read the temperature (up to 232°C) within a second. And if you turn the Big Green Egg Instant Read Thermometer while you measure the temperature, the display will turn along with you. Useful, covetable pouch included.

Is your recipe in °F? No big deal, this wizard translates it into °C for you. Make sure to also check the handy table with the ideal temperatures for a number of basics. Quick and accurate: sounds like the perfect employee!



Item code: 119575



Quick, high-accuracy reading of food temperatures

Measures -40°F to 572°F (-40°C to 300°C)



Auto On/Off

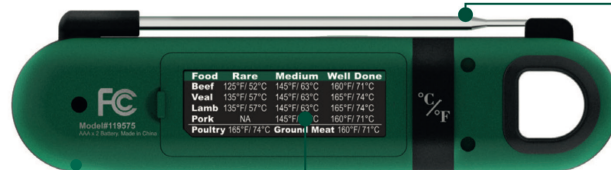
Easily switches from °F to °C

Includes a handy storage case



Foldaway stainless steel probe

2 batteries AAA included



Includes a convenient chart of ideal food temperatures

Food	Rare	Medium	Well Done
Beef	125°F/52°C	145°F/63°C	160°F/71°C
Veal	135°F/57°C	145°F/63°C	165°F/74°C
Lamb	135°F/57°C	145°F/63°C	165°F/74°C
Pork	NA	145°F/63°C	160°F/71°C
Poultry	165°F/74°C	Ground Meat	160°F/71°C