

## Roast meat thermometer BR-008

Dishwasher safe



Recommended internal temperatures:

Meat	Internal Temperatures
Beef	65 – 73°C
Veal	75 – 78°C
Lamb, mutton	80 – 82°C
Pork	84 – 85°C
Poultry	89 – 90°C

Instructions for use:

Insert the thermometer in the thickest part of the roast. Be sure it does not touch bone or gristle. The roast will be done when the needle reaches the recommended temperature on the scale.

# BRIXCO