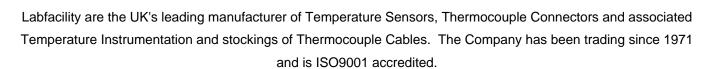


DOT Digital Oven Thermometer











PLEASE NOTE: Lead time will be 7-10 working days when choosing calibration

Temperature reading in just 5 seconds

Supplied complete with penetration probe

Large LCD display

Loud 70dB audible temperature alarm

The DOT Digital Oven Thermometer is an easy to use cooking thermometer that displays both the current temperature and audible alarm. Simply set the desired temperature using the buttons, insert the probe into your food, the DOT will beep, and the display will flash when the temperature is reached.

The DOT incorporates a large LCD display and loud 70dB audible alarm making it ideal for use in busy, professional kitchens.

Housed in a durable, water resistant case, the DOT is designed to either sit on a worktop using the fold out stand, or attach to an appliance using the magnetic pads at the rear of the instrument.

Each unit is supplied with a 114 mm penetration probe with a 1.2 metre stainless steel braided lead. See below for full specification.

Range: -50 to 300°C

Resolution: 1 °C/°F

Accuracy: ±1°C (-20 to 120 °C)

Battery: 2 x 1.5 volt AAA

Battery life: 5000 hours

Alarm volume: 70dB

Sensor type: thermistor

Display: custom LCD

Dimensions: 20 x O80mm

Weight: 95 grams

Case material: ABS plastic

Guarantee: one year

Water/dust resistance: IP65 protection

Measurement scale: Celsius/Fahrenheit

Specifications



Product Code	XE-3938-001
General Description	DOT Digital Oven Thermometer
Sensor Type	thermistor
Battery	2 x 1.5 volt AAA
Housing	ABS plastic
Display	LCD
Resolution	1 °C/°F
Max. Temperature	+120°C
Min. Temperature	-20°C
IP Rating	IP65
Accuracy	±1°C (-20 to 120 °C)
Dimensions	20 x 80mm
Weight	95 grams
Alarm volume	70dB
Features #1	Guarantee: one year
Features #2	supplied with a 114 mm penetration probe with a 1.2 metre stainless steel braided lead
Important Information	Please note that certificates supplied do not display an expiry date. They state the date the item was manufactured. The frequency of recalibration is determined by each customer's specific application requirements and internal quality procedures.