



# MODEL RT-02 PROFESSIONAL ROASTING/BAKING THERMOMETER

MSRP \$9.99



- Stainless steel covered probe
- Helps determine food safeness
- Easy-read dial
- Multi-purpose
- Lifetime warranty

Roasting instructions – insert tip into the thickest part of the meat.

Yeast/Baking – yeast, milk, water and other ingredients should be heated to 120F° - 130F°. Water for dissolving yeast should be 105F° - 115F°

UPC 0-11502-31008-5  
Inner 6; Master 72  
Case Weight 9.2  
Cubic Feet 0.8  
Made in China



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