



THE TIME & TEMPERATURE COMPANY®

Model: GTS800X ProAccurate® Grill Surface Thermometer

100 to 800°F/40 to 425°C

Perfect For

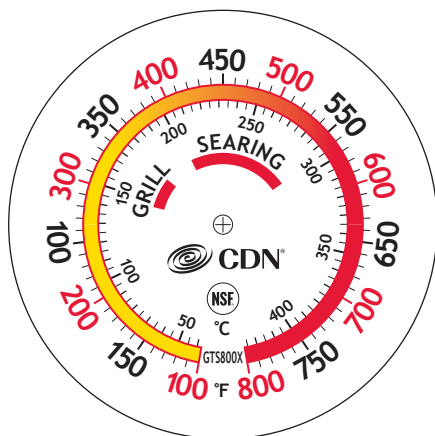
- All cooking surfaces, including BBQs

Easy To Use

- Place directly on surface/grill
- Tabs for easy pick-up
- Target range indication
- Color-coded scale

Features

- High heat
- Shatterproof
- Durable laboratory glass lens
- Stainless steel housing



Optimize griddles, surface grills, frying pans and BBQs!

Improve appearance and taste by being sure that the surface is hot before adding the food. When frying, it is best that the oil is 340–370°F before adding the food to minimize the amount of oil absorbed into food.

CAUTION: THERMOMETER GETS HOT FAST – USE TONGS TO PLACE AND REMOVE



It's Safe to Bite When the Temperature's Right!™

USDA SAFE FOOD TEMPERATURES

- * Beef, Veal, Lamb – well 160°F... 71°C
 - * Beef, Veal, Lamb – medium .. 145°F... 63°C
 - * Beef, Veal, Lamb – rare 140°F... 60°C
 - Poultry 165°F... 74°C
 - * Pork/Ham – pre-cooked 145°F... 63°C
 - Ground Meat 160°F... 71°C
- * 3 minutes rest time

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5-Year Limited Warranty: Any instrument that proves to be defective in material or workmanship within five years of original purchase will be repaired or replaced without charge upon receipt of the unit prepaid at: CDN, PO Box 10947, Portland, OR 97296-0947. This warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse.



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