

Coffee Thermometers

Model: Coffee Pro Short



Coffee thermometer

This is the perfect coffee thermometer to make perfect frothy milk from all of the most popular types of milk requested in cafe's. There are also tips from a top barista on making the perfect coffee on the back of the pack!

The dial is marked for:

- 1- Soy milk (as soy milk heats at a different rate to other milk types and continues to rise in temperature longer than regular and low fat milk types)
- 2- Regular milk (full fat & low fat varieties)
- 3- HOT - for those who request their milk to be hot & steamy!

A coffee thermometer used correctly will give the consistency needed in a café or restaurant producing coffee varieties.

When a customer receives a creamy coffee, what ever their milk preference, they will come back again and again to receive the same consistently GREAT cuppa! The **perfect temperature tool for the professional and the home coffee barista alike - and at a very attractive price!**

SPECIFICATIONS

Temp Range	-18 up to +100C
Probe Length	150mm Stainless Steel
Dial Size	43mm Diameter
Waterproof	Sealed head & Dishwasher Safe

