

Convincing reasons. For unconditional enjoyment.

The thermometer measures 1.5 mm in diameter. That means a minimal incision in the product so that practically none of the liquid is lost. It also saves you valuable time during the hot phase of the preparation. Not lastly, with the minimal measuring duration of less than one second, you ensure that the range, oven or grill only has to be opened briefly, so there is minimal temperature loss.



Maximum flavour.

Your benefits at a glance

- super-thin probe with 1.5 mm Ø
- exact temperature measurement $\pm 0.1^\circ\text{C}$
- rotating and illuminated display
- alarm when the desired temperature is reached
- protected from water and dust
- battery life of up to 5,000 hours
- optional: Fibre glass probe for up to 400°C

The waterproof Gourmet thermometer is available on its own or in a set with two temperature probes.



GREISINGER

Member of GHM GROUP



Your measuring stick for maximum culinary enjoyment.



The top-quality Gourmet thermometer
for rigorous demands in the kitchen.

Four second cooking time. 0.9 second measuring duration. Certainty in fractions of a second.

Discerning gastronomy is culinary peak performance under time constraints. The Greisinger Gourmet thermometer combines maximum precision with speed and durability.

Lightning speed. For high-precision preparation.

Every measurement is an intervention in an event. With the Gourmet thermometer, this intervention is minimal and lightning-quick. Precise temperatures of up to 250 °C are displayed within seconds. With accuracy of ± 0.1 °C, it is the fastest and most accurate measuring device in gastronomy.

When purchased as a set, you receive the fibre glass probe with a temperature range of up to 400 °C for continuous monitoring of temperatures in pizza ovens, fire pots and similar applications.

See for yourself.

Greisinger – Your specialist for measurement technology.



Robust: measure, then wash it off in the sink.

The Gourmet thermometer is protected from spray water, measures quickly and reliably and can also be cleaned just as quickly and easily. With a battery life of around 5,000 hours, you can simply leave the temperature probe switched on without having to insert new batteries.



Masterful preparation.

Even when cooking in a vacuum bag, the super-thin needle demonstrates its full strength. Combined with a sealing sticker, you can measure food temperatures in the vacuum bag without losing vacuum pressure. This guarantees gentle preparation for aromatic and flavourful results.

