



Mini Termometer za piletinu



Uputstvo za rukovanje

oznaka: 800-850

SRB- BUDITE SIGURNI DA JE VAŠA PILETINA DOBRO PEČENA - Ubacite termometar u najdeblji deo piletine ili ćurke, pre nego što ubacite meso u pećnicu. **Termometar se može koristiti unutar pećnice.** Piletina je spremna za serviranje kada se kazaljka nalazi u zelenom polju.

SAOBRAZNOST

U skladu sa zakonom Republike Srbije instrument instrument ima saobraznost 2 godine. Saobraznost ne obuhvata oštećenja nastala usled habanja materijala, neuslovnog skladištenja, nepravilnog korišćenja, nenamenske upotrebe, zloupotrebe i modifikacije instrumenta.

ENSURE YOUR POULTRY IS COOKED PROPERLY - Insert the Poultry Thermometer into the thickest part of the turkey or chicken (between the leg and breast).

GUARANTEE - This instrument carries a one-year guarantee against defects in either components or workmanship. Full details of liability are available within ETI's Terms & Conditions of Sale at www.etiltd.com/terms. In line with our policy of continuous development, we reserve the right to amend our product specification without prior notice.

uvoznik i distributer

Rovex Inženjering d.o.o.

Đorđa Stanojevića 11b/lok7 11070 Beograd

tel: 011 3115208

www.rovex.rs

800-850/26.03.15