



### Thermometer Specifications

Product Number	Activation Temperature	Button Head Color	Application
138S	138°F/59°C	Yellow	Steak, Beef, Fish
145S	145°F/63°C	Orange	Steak, Precooked Ham, Fish
150S	150°F/66°C	TBD	Beef, Pork
155S	155°F/68°C	TBD	Beef, Pork
160S	160°F/71°C	Green	Pork, Lamb
165S	165°F/74°C	Blue	Lamb under 4 lbs., Boneless Chicken Breast, Turkey Breast under 5 lbs., Uncooked Ham
170S	170°F/77°C	Orange	Turkey Breast 3-7 lbs., Turkey Roast under 5 lbs.
175S	175°F/80°C	Yellow	Turkey Breast 3-7 lbs., Turkey Roast under 5 lbs.
180S	180°F/82°C	Red	Turkey Breast 3-7 lbs., Turkey Roast under 5 lbs.
185S	185°F/85°C	White	Roasting Chickens, White/Dark Turkey Roast
203S	203°F/ 95°C	White	Duck, Geese, Capons
138L	138°F /59°C	Yellow	Beef, Fish
145L	145°F/63°C	Orange	Beef under 4 lbs., Precooked Ham over 4 lbs., Fish
150L	150°F/66°C	TBD	Beef, Pork
155L	155°F/68°C	TBD	Beef, Pork
160L	160°F/71°C	Green	Beef, Large Roasts, Pork Roast 4-8 lbs., Lamb
165L	165°F 74°C	Blue	Turkey Breast 3-7 lbs., Uncooked Ham, Veal, Meatloaf
170L	170°F/77°C	Orange	Turkey Breast 3-7 lbs., Turkey Roast under 16 lbs.
175L	175°F/80°C	Yellow	Turkey Breast 3-7 lbs., Turkey Roast under 16 lbs.
180L	180°F/82°C	Red	Turkey under 24 lbs.
185L	185°F/85°C	White	Turkey over 24 lbs.

S indicates small 1-1/8" in length

L indicates large 1-7/8" in length