

Espresso / Café Thermometers

2237-04 and 1236-70

Any professional Barista knows a perfect Cappuccino or Latte cannot be achieved without correctly frothing milk by steaming it into hot milk and foam. Here, temperature monitoring is very important. The key to steaming milk is to build volume before it gets too hot. Using the Cooper-Atkins Espresso Thermometer can simplify the process.



Specifications

2237-04

- 0° to 220°F / -10° to 104°C
- Milk Frothing Temperature Zone 150° to 170°F (66° to 76°C) highlighted in red
- 1-3/4" / 4.5 cm diameter dial
- Freezing and boiling temperature marks indicated in red for ease of calibration
- 7" / 17.8 cm stem with insertion mark that allows for accurate measurement
- Adjustable stainless steel vessel clip
- One per attractive POS Clamshell package, 6 per shelf box, 72 per master carton
- 1 year warranty

1236-70

For use with smaller frothing pitchers

- 0° to 220°F
- 1" / 2.5 cm diameter dial
- 5" / 12.7 cm stem
- Adjustable stainless steel vessel clip
- One per attractive POS Clamshell package, 6 per shelf box, 36 per master carton
- 1 year warranty

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