

TEMPERATURE GUIDE

BEEF & LAMB	rare	50°C
	medium rare	55°C
	medium	60°C
	medium well	65°C
	well done	70°C
PORK	steaks/chops	70°C
	roasts	70-75°C
POULTRY		75°C

FOR BEST RESULTS

Always remove steaks or roasts from the fridge at least 30 minutes prior to cooking to remove some of the chill.

Remove from the heat a few degrees before it's done as the internal temperature will continue to rise while resting.

FIRE SLAP DIGITAL MEAT THERMOMETER

GET IT RIGHT EVERY TIME



A digital meat thermometer removes the guess work. Ensure your meat is cooked to your liking
EVERY TIME!

AVAILABLE ONLINE
MEATATBILLYS.COM.AU