



TANITA PRO SCALE

TA/PRO TANITA PRO SCALE

The main difference with any other scales is its accuracy, 0,1 g. It is an ideal scale to measure ingredients that require very little quantity, when the success of a recipe lies on just milligrams difference.

Good for stabilizing agents for preparing ice cream, like sugars, truffle, agar-agar, spices, alginates, etc. That margin of 0,1 g. is an indispensable aid for the accuracy you need.



Technical data

- Maximum weight: 120 gr
- Accuracy: 0,1 gr

Format

Packaging measurements: 16 x 8 x 1,8 cm

Weight: 0,5

Customs code: 8423.10.90

EAN: 8413234260123

