



DONENESS TEMP CHART

★THE★PERFECT★STEAK★COMPANY★

Signature steaks by *You!*TM

DONENESS TEMPERATURE CHART

This chart has been prepared to help you cook your steaks perfectly. It is recommended for use with the Thermapen SuperFast Digital Thermometer. The Thermapen is an instant-read thermometer allowing you to quickly and accurately measure the internal temperature of the meat and remove it at precisely the right time to ensure the steaks are cooked exactly to your liking.

By measuring the internal temperature of your steaks you can cook them to perfection.



Beef Steak Temperature Doneness Chart

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
50°C - 54°C	55°C - 59°C	60°C - 63°C	66°C - 70°C	72°C +
122°F - 130°F	131°F - 139°F	140°F - 145°F	150°F - 158°F	162°F +

Choose to use either Centigrade or Fahrenheit