

DIGITAL INSTANT READ THERMOMETER

Instruction Manual



PRODUCT

1. Display: Displays the current temperature.
2. ON/OFF Button: Press once to turn ON/OFF the unit.
3. °C/°F Button: Press the °C/°F Button to select which temperature unit to display.
4. Temperature Probe: Insert temperature probe into meat to receive internal meat temperature.
5. Battery Compartment: Holds one AG13 battery to power the unit.

SPECIFICATIONS

1. Temperature range: -58 °F ~ 572°F (-50 °C ~ 300 °C). If the temperature is below -58 °F (-50 °C) or above 572 °F (300 °C), LL.L or HH.H will show on the display
2. Two Buttons: ON/OFF and °C/°F
3. 10-minute auto-off feature
4. Resolution: 0.1 °C/°F
5. Temperature Accuracy: ±2F (±1°C) in range between 32 to 212°F (0 to 100°C)
6. Power supply: 1 X AG13 1.5V

BEFORE FIRST USE

1. Insert or Replace Battery: Insert one AG13 battery in correct polarity (+) and (-) as indicated.
2. Clean stainless tip: wash tip with warm soapy sponge or cloth, then rinse and dry.
3. Do not immerse product body in water.
4. PLEASE READ AND FOLLOW ALL INSTRUCTIONS.
5. The thermometer is now ready to use.

TO MEASURE FOOD TEMPERATURE

1. Press ON/OFF button to turn on the thermometer.
2. Press the °C/°F button on the back of the unit to select the temperature unit: °C or °F. Please note that the temperature unit will remain the last selection when you turn on the thermometer next time.
3. Insert the tip of probe into food being cooked, The thermometer will start to measure the internal food temperature.
4. Wait until temperature reading stabilizes on display.
5. Press ON/OFF button to turn off the thermometer. This thermometer also comes with auto-off feature: it will automatically turn off if no button is pushed in 10 minutes.

HELPFUL HINTS

- When measuring multiple or different foods and meats, it may be desirable to cool the probe by rinsing the tip with cold water between readings.
 - It is recommended that you wipe the probe tip clean between readings. This is especially important when taking readings from different foods and meats.
 - The thermometer is designed for temporary, hand held use. Do not use in an oven. Do not leave inserted in extremely hot foods or liquids (anything over 572°F) for more than 1 minute.
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- Always take your reading in the thickest available portion of meat. Thin portions of meat are difficult to measure because they tend to cook through fast. Avoid touching bone. If the tip touches the bone or heavy fat area of the meat, or if the tip is not deep enough, take a second reading to ensure accuracy. Not intended for use by persons ages 12 or under.

CARE OF YOUR THERMOMETER

- Do not touch the stainless portion of the thermometer during or right after measuring temperatures since it will be hot.
- Do not place the unit in dishwasher or immerse in any liquid. To clean, wipe the probe tip with a damp soapy cloth or sponge and then dry.
- Do not leave exposed to extreme high or low temperatures since, this will damage electronic parts and plastics.
- Do not leave the thermometer inserted in food during cooking.
- Remove battery if stored for more than four months.

DIAGRAM

