SPECIFICATIONS

Temperature Range: –40 to 482°F
Resolution: 0.1°
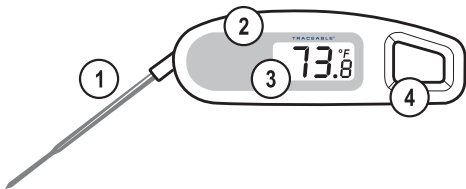Accuracy: ± 0.9°F from –4 to 482°F, otherwise ±1.8°F
Response Time: 2 seconds within 1 degree
Calibrated: 40°F and 140°F
Battery: CR2032 3V button cell

GETTING STARTED

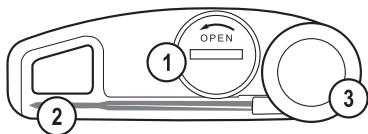Extend probe and thermometer is ready to use.

DESCRIPTION (FRONT)

1. Probe 18/8 stainless-steel
2. Food Safe Antimicrobial coating
3. 2 inch LCD
4. Opening for lanyard

SWITCHING BETWEEN C°/F°

Using the C°/ F° switch found inside battery compartment, toggle between Celsius and Fahrenheit. Simply twist open battery cover and remove battery to access switch.

DESCRIPTION (BACK)

1. Battery compartment
2. Probe compartment
3. Magnetic back

SLEEP MODE

Thermometer will automatically enter sleep mode after 60 seconds. Simply retract and extend probe to exit sleep mode and continue use.

MAGNETIC BACKING

Unit has a built-in magnetic backing to allow for convenient storage. Magnetic backing may not work on stainless steel surfaces.

SPLASH RESISTANT

Thermometer is rated at IP65 splash resistance. It is protected against low pressure jets if water, such as splashes from a tap.

TAPERED SENSOR TIP

The ultra-sensitive thermistor sensor is located at the tip of the probe, requiring a minimum insertion distance of 0.25 inches (5 mm).

ANTIMICROBIAL COATING

Silver-based antimicrobial additive is impregnated into the plastic shell to inhibit the growth of pathogens. Efficacy is rated at 99% or greater.

TROUBLESHOOTING

WON'T SWITCH ON:
Retract and extend probe or change battery

DISPLAYING "ERROR":
Battery needs to be replaced soon.
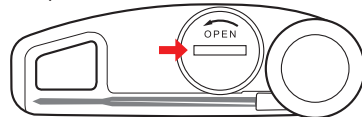
DEVICE ASLEEP:
Retract and extend probe.

USE & MAINTENANCE

- Always measure at center of meat, avoid hitting bone or hard cartilage.
- Prevent build up of grime; always clean the body with soft damp cloth.
- Do not clean with solvents or scouring agents.
- Do not put device in dishwasher.
- Do not leave device in oven.
- Do not place probe directly over fire.
- Do not immerse device for any length of time.
- Do not subject device to extreme temperature, vibration, or shock.

REPLACING BATTERY

When display shows "ERROR", it's time to change the battery. Fully retract probe and twist open the battery door with a coin. Carefully remove existing battery and insert a new CR2032 with the positive (+) pole up.

FOOD TEMPERATURE GUIDE
Recommended Meat Temperatures

Meat	Rare	Med. Rare	Medium	Med. Well	Well Done
Beef, Veal & Lamb	115°F 46°C	125°F 52°C	135°F 57°C	145°F 63°C	155°F 68°C
Pork	X	125°F 52°C	130°F 54°C	135°F 57°C	140°F 60°C
Salmon & Other Fatty Fish	X	115°F 46°C	125°F 52°C	135°F 57°C	145°F 63°C
Sea Bass & Other Lean Fish	X	125°F 52°C	130°F 54°C	135°F 57°C	140°F 60°C
Shellfish	120°F 49°C	X	130°F 54°C	X	140°F 60°C

NOTE: These are common temperatures used by professional chefs to achieve a desired taste and texture. For USDA recommended doneness, add on another 5 to 10°F (2 to 5°C).
Please also be aware that internal temperature will continue to rise as your dish is resting.

ADDITIONAL TEMPERATURES FOR SAFETY

Meat	Safe Temperature
Ground Meat	160°F / 71°C
Ham (raw)	160°F / 71°C
Ham (smoked)	140°F / 60°C
Poultry	165°F / 74°C
Brisket, Pork Ribs, Shoulders	190-205°F / 88-96°C
Sausage	160°F / 71°C

Candy Temperatures	
Thread	230-234°F / 110-112°C
Softball	234-240°F / 112-116°C
Firmball	244-248°F / 118-120°C
Hardball	250-266°F / 121-130°C
Soft Crack	270-290°F / 132-143°C
Hard Crack	300-310°F / 149-154°C
Caramel	320-350°F / 160-l77°C

WARRANTY, SERVICE, OR RECALIBRATION
For warranty, service, or recalibration, contact:

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