Digital Food Thermometer

CH-112

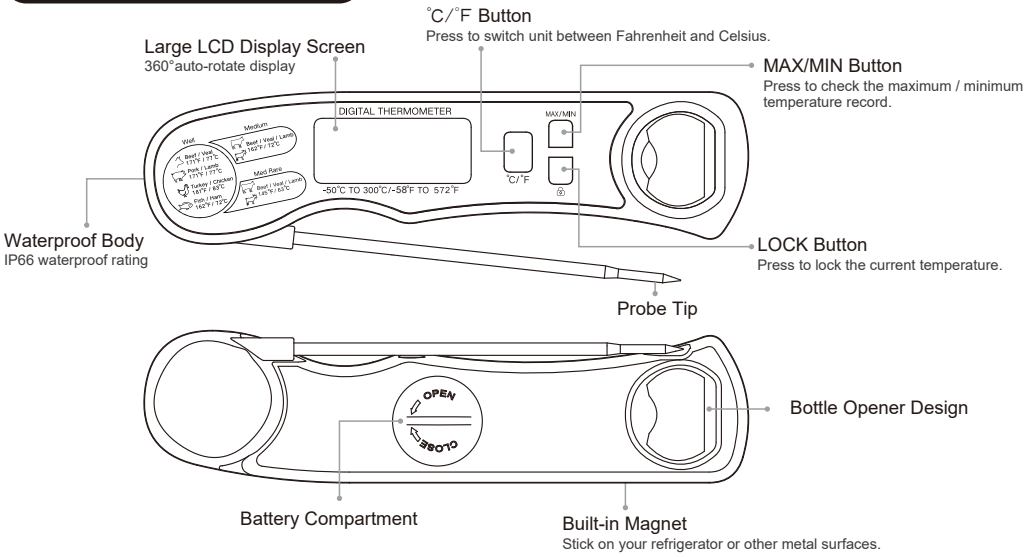
User Manual

Thank you for purchasing our product. This manual addresses the safety guidelines, warranty and operating instructions. Please review this manual thoroughly before operating your device.

Package Contents

- Digital food thermometer x 1
- Hook and loop fasteners x 3 sets
- User manual x 1
- Batteries x 2 (one is pre-installed)
- Fasten clip x 1
- Meat temperature chart x 1

At a Glance



Operation Guide

Power on/off

Turn on the device

Unfold the probe from its housing and rotate it to a 30-degree angle. Then the device will automatically turn on and the backlight is on for two seconds.

Turn off the device

Fold the probe back to its housing.

Note:

When the temperature change is less than three degrees and there is no operation for five minutes, the device will automatically shut down to reduce energy consumption.

Switch the measurement unit

Press the "℃/℉" button to switch the unit between Fahrenheit and Celsius (the default unit is Fahrenheit).

Measure food temperature

Insert the stainless probe into the food being cooked, wait for about three to five seconds until the temperature reading stabilizes on the screen.

Lock the temperature value

Press the " 🔒 " button to lock the current temperature reading before removing the probe from the measured food. Press again to unlock.

Check the Max/Min value

Press the "MAX/MIN" button to check the maximum / minimum temperature record. Press again to return to the current temperature.

Replace Battery

Use a coin or the included battery to open the battery cover on the back of the device. Then use tweezers to remove the old battery and install the new one.

Use Tips

- Before using the device, clean the probe with a soapy sponge or cloth, then rinse and dry it.
- Always take your reading in the thickest part of the meat. Thin parts of the meat are difficult to measure because they tend to cook fast. Avoid touching the bone. If the tip touches the bone or heavy fat of the meat or the probe tip is not inserted deep enough, take a second reading to ensure accuracy.
- When measuring different foods or meats, it may be desirable to cool the probe first by rinsing the tip with cold water.
- It is recommended that you wipe the probe tip between readings. This is especially important when taking temperature readings from different foods or meat.
- After using the device, you can sterilize the probe by inserting it in boiling water for several minutes.

Warnings

- This device is designed for temporary, handheld use. Do NOT put it in the oven while cooking. Do NOT leave it in extremely hot foods or liquids (anything over 300˚C / 572˚F) for more than one minute.
- Do not touch the stainless steel part of this device with bare hands during or right after measuring temperature since it may be very hot.
- Do not leave this device inserted in food while cooking.
- Do not place this device in the dishwasher or completely immerse it in any liquid for minutes. For cleaning, please wipe the probe tip with a damp soapy cloth or sponge and dry it.
- This device is not intended for use by persons under the age of 12.
- If this device is not in use for a long time, please remove its battery.

Warranty

We strive to build our products with the highest attention to detail and craftsmanship. However, sometimes there are occurrences of a defect, so we are happy to offer a ONE-year hassle-free warranty to all our devices as we continue to make amazing products. Please contact us if you have any questions about our devices.

Specifications

Model	CH-112
Waterproof Rating	IP66
Material	ABS, food-grade stainless steel, nickel, silica gel
Measurement Range	-50˚C to 300˚C (-58˚F to 572˚F)
Measurement Accuracy	±1˚C (1.8˚F) in the range of -20˚C to 200˚C (-4˚F to 392˚F); ±2˚C (3.6˚F) in other range
Temperature Resolution	0.1˚C/ 0.1˚F
Net Weight	83g
Battery Type	CR2032
Dimension	168 x 38 x 20mm