

SMARTRO

ST59 DIGITAL MEAT THERMOMETER

USER GUIDE

Thanks for purchasing our SMARTRO ST59 meat thermometer.

Before You Start Using it:

- Make sure to read the instruction manual carefully before using it.
- Please keep this instruction manual for future reference.

Warning



We do not recommend that using this leave-in-style probe for high heating grilling, since flare-ups temperature can be over 1000°F which will damage the probe. If still use it, please separate probe and cable from flare-ups, grill lids, grill grates or other hot spots with high temperature over 482 °F.

If probe reads an inaccurate temperature, please register your product on your warranty card, and then contact with our customer support for help via methods listed on your warranty card to get a replacement sensor probe.

Operation

- Open the battery compartment and insert two new 1.5V AAA batteries (not included), ensure that the battery polarities are correct.
- Set the switch on the back of the thermometer to “**COOK**” and plug in the thermometer probe. (The cooking temperature will display “**LLL**” if the probe is not plugged in. The temperature display reads "HHH" if the temperature is higher than 482° F.)
- Press the  button to choose the temperature unit.
- Press the  button to choose different meat. There are 8 different meat selections to choose from: Beef, Lamb, Veal, Fish, Chicken, Turkey, Pork and Burger.
- Press the  button to choose the temperature. There are 5 different temperatures to choose from: WELL (well done), M WELL (medium well done), MEDIUM, M RARE (medium rare) and RARE.
- The alarm will sound and the screen will flash when the meat reaches the targeted temperature. Press any key to stop the alarm.
- If the temperature is still greater than or equal to the set temperature after 10 seconds, the alarm will sound again. The alarm will be stopped until the temperature of the meat is below the target temperature.

Set the Custom temperature

- To customize the alert temperature, press  button once, LAMB will be displayed on the screen. Continue to press  button until it shows CUSTOM. Hold  button for a few seconds, the alert temp starts to flash, use  and  button to set desired alert temp ( stands for +,  stands for -). Press  button to confirm the setting, meanwhile, the alert temp stops flashing.

Set the Timer

- Set the switch on the back of the thermometer to “**TIMER**”.
- Press the  button to set the minute.
- Press the  button to set the second.
- Press the  button to start or pause.
- The timer will sound and the LED screen will flash when countdown is complete. Press any button to stop the alarm.
- Press the  button and the  button at the same time, to reset the timer.

Temperature Range

- The tolerable temperature range of this probe is from -4° F to 572° F (-20° C to 300° C).
- The normal work-temp range of this main unit is -4° F to 482° F (-20° C to 250° C).
- We suggest that you use this thermometer within normal work-temp range -4° F to 482° F (-20° C to 250° C).

Attention

- Always wear a heat resistant glove or an oven mitt when touching the metal probe during or just after cooking.
- Keep the probe away from the children.
- Sterilize the probe each time before use. Keep it clean with a damp cloth, DO NOT wash in a dishwasher or use abrasive materials.
- Dry it with a cloth every time before using as moisture inside the plug-in opening of the thermometer until will result in an incorrect temperature reading.
- Do not expose the thermometer to water, direct heat, a hot surface or direct sunlight for an extended period of time.
- Don’t mix old batteries and new batteries or batteries with different brand names. We recommend you to use genuine alkaline batteries.

Troubleshooting

Problem	Reason	Solution
The temperature displays "HHH"	The measuring temperature exceeds the range of normal work-temp.	Take out the probe from high temperature place at once and cool it down, and then only use this thermometer within normal work-temp range -4 ° F to 482 ° F (-20°C to 250°C).
The temperature displays "LLL"	The probe is not plugged in completely.	Unplug the probe and re-insert probe into the thermometer.
The measuring result is too low or too high	•The probe is exposed to open fire(flame) or probe temperature is higher than 572 ° F which results probe being damaged. •The measuring temperature exceeds 482° F multiple times which results the main unit being damaged.	Make sure do not expose the probe to open fire(flame) or other objects with high temperature over 482 °F Please try to use another probe to fix it or contact us via email/phone.

After-sales Support

Please contact us if your device fails to work despite these measures or your experience with us is less than perfect in anyway . Join our Instagram or Facebook group for more support and discount information.

 : +1(323)287-5798

 : support@smartrostore.com

 : http://bit.ly/smartro_01

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