

DIGITAL THERMOMETER

Operation

1. Press "ON/OFF" to turn unit on. The LCD screen will turn on, display all options, then display current probe temperature.
2. Probe is set to read temperatures in Celsius. To switch to Fahrenheit, press "°C/°F" button.
3. To test temperature, insert probe into thickest part of food.
4. Data-hold. Before withdrawing from food, press "HOLD" button. It will hold the temperature reading until be pressed again.
5. Current internal temperature of food shows on LCD screen.
6. Unit will automatically turn off after 10 minutes if no other buttons are pressed.
7. To replace the battery, open the battery case. Battery type is AAA.

Barbecue Temperature Reference.

Meat	Rare		Medium rare		Medium		Well done	
	°C	°F	°C	°F	°C	°F	°C	°F
Beef	60	140	63	145	71	160	77	170
Lamb			63	145	71	160	77	170
Pork					71	160	77	170
Chicken							79	175
Turkey							79	175
Fish							58	137

Warning!

Do Not Leave Thermometer In Oven While Cooking.

Do Not Touch Hot Probe With Bare Hands.

Wash the metal probe in soapy water.

Clean thermometer by hand.

Do not completely immerse in water.

Sterilize metal probe by inserting into boiling water for several minutes.