

DIGITAL THERMOMETER

Feature:

1. Measuring range:-50°C~300°C (-58°F~572°F)
2. Display resolution: ± 0.1
3. Measuring accuracy: ± 1 degree at temperature from -20°C to 200°C (-4°F~392°F) and ± 2 degree at other temperature range
4. "Hold" function
5. Auto-off
6. Instant read

Operation

1. Remove battery compartment cover, then insert a AAA battery and replace the battery cover. After that, open the probe, all segments of the LCD will be activated.
2. ON/OFF button: Press "ON/OFF" key to turn on/off the unit.
3. Toggle Switch: Shift the toggle switch under the battery cover to define the default to Fahrenheit or Celsius.
4. To test temperature, insert probe into thickest part of food.
5. "Hold" button: Before withdrawing the probe from food, press "hold" button to hold temperature reading until it is pressed again.
6. Unit will automatically turn off after 10 minutes if no other buttons are pressed.

Barbecue Temperature Reference

Select meat type and doneness for your meat to be perfectly done!

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 MAKE THE PROBE TOWARD YOUR BODY WHEN OPEN

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.