

#### SPECIFICATIONS

Temperature Range: -40 to 482°F

Resolution: 0.1°

Accuracy: ± 0.9°F from -4 to 482°F, otherwise ±1.8°F

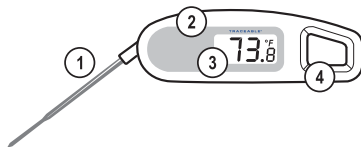
Response Time: 2 seconds within 1 degree

Calibrated: 40°F and 140°F

Battery: CR2032 3V button cell

#### GETTING STARTED

Extend probe and thermometer is ready to use.

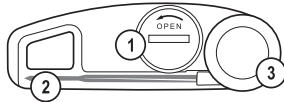


#### DESCRIPTION (FRONT)

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.

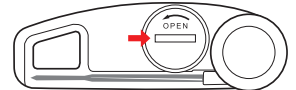
#### USE & MAINTENANCE

- 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<br>46°C | 125°F<br>52°C | 135°F<br>57°C | 145°F<br>63°C | 155°F<br>68°C |
| Pork                       | X             | 125°F<br>52°C | 130°F<br>54°C | 135°F<br>57°C | 140°F<br>60°C |
| Salmon & Other Fatty Fish  | X             | 115°F<br>46°C | 125°F<br>52°C | 135°F<br>57°C | 145°F<br>63°C |
| Sea Bass & Other Lean Fish | X             | 125°F<br>52°C | 130°F<br>54°C | 135°F<br>57°C | 140°F<br>60°C |
| Shellfish                  | 120°F<br>49°C | X             | 130°F<br>54°C | X             | 140°F<br>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 / 160-177°C |

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**2 SECOND-TEMP™**  
**NSF FOOD**  
**CERTIFIED**  
**THERMOMETER**  
**INSTRUCTIONS**