Front View
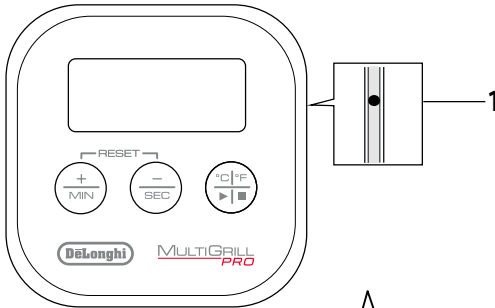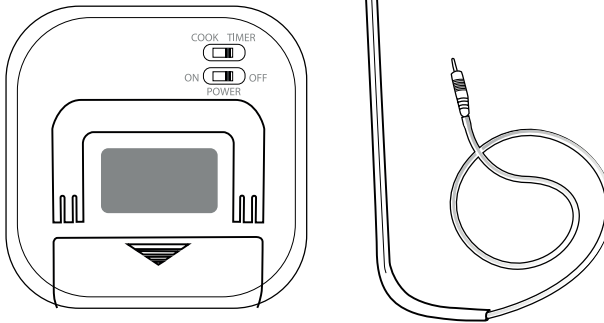

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Back view

DIGITAL THERMOMETER
We congratulate and thank you for purchasing our digital meat thermometer. Due to its wide measuring range this thermometer is useful for a great number of applications.

Inserting or replacing the battery
- The thermometer needs a battery LR03 AAA.
- To insert the battery, remove the cover by pulling it upwords, paying attention to respect the right polarity.
- Replace the cover pushing it down.
- Please replace the battery when the display becomes dim.
- Old battery must be removed and disposed off in accordance with current legislation as they are harmful to the environment.

WARNINGS:
- The probe tip is sharp. Take great care in handling and inserting in the food. Keep the probe away from reach of children.
- Chemical Hazard. Keep batteries away from children.
- Even used batteries may cause injury.

- Do not dispose of batteries in fire. Batteries may explode or leak.
- Never use the thermometer in the closed oven.
- Clean the sensor thoroughly after each use.
- The thermometer is not water-proof and not dishwasher safe. Do not immerse the whole product into water. You can clean it with a damp cloth.
- Keep the thermometer body away from direct heat sources.

OPERATING INSTRUCTIONS
How to use the digital thermometer
1) Slide the button on the back of the digital thermometer to position "ON" and slide the other button to COOK position.
2) Insert the cord to one side of the digital thermometer (fig. 1). The cord is heat resistant up to 250°C (482°F)
3) The display shows the temperature in Celsius or Fahrenheit. To select the preferred temperature scale, press °C/°F.
4) To set the desired temperature, press + (for higher tem-

perature) or **-** (for lower temperature).

5) Insert the probe in the center of the food to be cooked. The temperature of the food is shown to the left on the display. When the food reaches the chosen temperature, the thermometer will beep.

How to use the timer

1) Slide the button on the back of the timer to TIMER mode.

2) The display shows (MIN) and seconds (SEC). To set minutes, press MIN and to set seconds, press SEC.

3) To start and stop the timer, press ▶ | ■. The display start the count down. When the set time is elapsed , the thermometer will beep.

4) To reset the timer: press and hold simultaneously **MIN** and **SEC**.

Good to know

Timer: max. 99 minutes and 59 seconds.
Meat thermometer: max.250°C (482°F)
The timer/meat thermometer has a magnet on back to stick it on fridge, for example.

MEAT TEMPERATURE TABLE

Food		Temperature °C
rib steak / beef fillet	rare medium well done	from 50°C to 55°C from 56°C to 65°C from 66°C to 70°C
beef burger		72°C
beef sausage		75°C
pork fillet	medium well done	from 65°C to 71°C 72°C
chicken breast		75°C
chicken / turkey burger		75°C
cockerel		75°C
lamb chops	medium well done	from 60°C to 65°C from 66°C to 70°C
calf		from 70°C to 75°C
slice of tuna fish	medium well done	from 48°C to 54°C from 55°C to 60°C
salmon fillet		from 62°C to 65°C