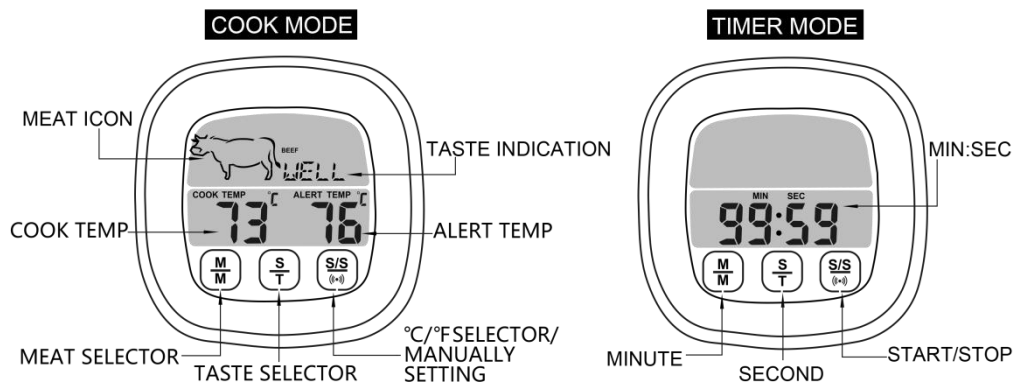# USER MANUAL

DIGITAL TOUCHSCREEN MEAT THERMOMETER

▲CAUTIONS:

1. Before using the product, please remove the protective film from the surface
2. Please read the manual carefully,so that you can use the product correctly, otherwise it will be damaged.
3. Please purchase appropriate battery as indicated by the signing words in the battery compartment.Please notice the polarity of the battery during installation.
4. Please take out the batteries if this product not used for a long time,to avoid possible damage caused by battery leaks.

OVERVIEW

DESCRIPTION

COOK MODE

LCD DISPLAY

- **MEAT ICON**– 8 kinds meat types(BEEF, LAMB,VEAL, HUMBURGER,PORK, TURKEY,CHICKEN,FISH).
- **TASTE INDICATION**– 5 kinds meat taste level(RARE,M RARE, MEDIUM, M WELL and WELL).
- **COOK TEMP**– The actual probe temperature will display to the left of LCD.
- **ALERT TEMP**– Will show the preset temperature according to USDA doneness levels.
- **Temperature Range**– -20℃～300℃（-68～572℉）

TOUCH BUTTONS

1. **M/M**– Press to select meat type

2. **S/T**– Press to select the meat taste level
3. **S/S/**$^{(\!(\cdot)\!)}$ – Press once to select temperature readings in Celsius or Fahrenheit;Press and hold for 2 seconds to enter manually set the target temperature mode

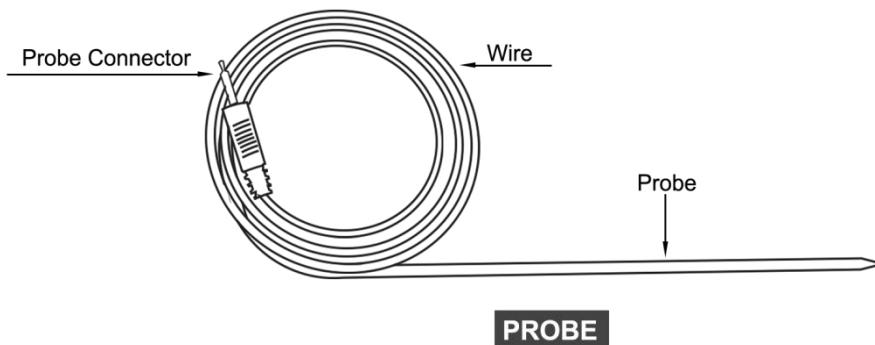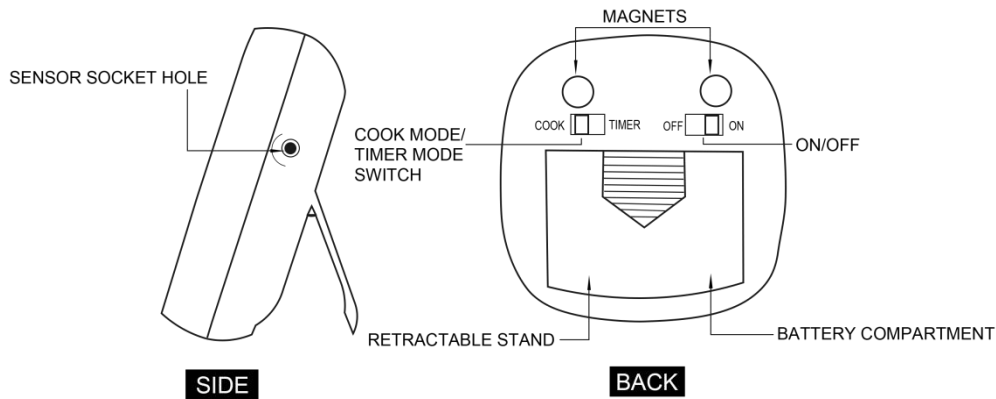## TIMER MODE

LCD DISPLAY
- **MIN：SEC**– Timer range:99min:59sec

TOUCH BUTTONS
1. **M/M**– Press once to set minutes
2. **S/T**– Press once to set seconds
3. **S/S/**$^{(\!(\cdot)\!)}$ – Press to start or stop the timer.

SENSOR SOCKET HOLE

COOK MODE/TIMER MODE SWITCH

MAGNETS

COOK TIMER OFF ON

ON/OFF

RETRACTABLE STAND

BATTERY COMPARTMENT

SIDE

BACK

Probe Connector

Wire

Probe

PROBE

SIDE
- **Sensor Socket Hole**– Plug in for stainless steel probe sensor.

BACK
- **Magnets**– It has two magnets on the back to enable it to be stuck onto fridge,oven
- **Mode Switch**– Set the switch mode to **COOK** enter to cook thermometer mode；
- Set the switch mode to **TIMER** enter to timer mode
- **ON/OFF**– Set the switch to **ON** to turn on the thermometer；
- Set the switch to **OFF** to turn off the thermometer
- **Retractable Stand**
- **Battery Compartment**– Holds 2 AAA batteries.

OPERATION

Installing Batteries

Open the battery compartment of the thermometer and insert 2 "AAA" batteries with correct polarity.

Pre-work

- Switch **POWER** on the thermometer to turn it **ON** or **OFF**.
- Set the switch mode to **COOK** enter to cook thermometer mode；
  Set the switch mode to **TIMER** enter to timer mode
- The display shows the temperature in Celsius or Fahrenheit.To select the preferred temperature scale,press（S/S/(((•))))button once to select ℃ or ℉ display.

Measure Meat Temperature To USDA Doneness Temperature Range

肉类图案	文字描述	肉类图案	文字描述
BEEF	牛肉		猪肉
	羊肉		火鸡
VEAL	小牛肉		鸡肉
	汉堡		鱼肉

1. Press **M/M** to navigate and select the desired meat types will in LCD icon indicated.
2. Press **S/T** to select the doneness level(RARE,M RARE, MEDIUM, M WELL and WELL)will show in LCD indication.

NOTE: Example: Beef will be Well at 76℃(170℉)

3. Once the temperature of meat reaches the preset doneness level and the thermometer will beep.
4. Press any button to silence the alert.

Manually Set Target Temperature

1.Press and hold **S/S/(((•)))** for 2 seconds to select manual target temperature mode.Then the temperature will flash.When in this mode, the taste indication will disappear.
2. Press **M/M**(up) and **S/T**(down) to select your desired temperature.
3. Press **S/S/(((•)))** to confirm your setting.
4.Your target temperature will appear on the LCD screen. Begin cooking.
5. The cooking alerts will sound as described above.
6. Press any button to silence the alert.

NOTE: Press **S/T** to return to automatic target temperature mode,and the taste indication will appear.

HELPFUL HINTS

- If the receiver display LLL or HHH instead of the probe temperature, wait for probe to reach room temperature. If LLL or HHH is still displayed it is likely the internal probe wire has shorted out either through moisture or heat damage.
- Do not immerse the probe in water while cleaning.
- Do not allow the probe or probe wire to come into contact with flames. If cooking with grill cover closed, only use medium or low heat.
- If the temperature displayed seems to read too high or the temperature seems to increase too quickly check to make sure the probe tip is not poking through   the food to outside. Reposition the probe tip in the center of the thickest part of food.Avoid touching bone or heavy fat areas.

Count-up/Countdown Timer

To set a count-up timer:
If no countdown time is set the timer will act as a count up timer,press **S/S/((•))** to start timing.

To set a countdown time:
Press **M/M** and **S/T** to set the countdown time.

To start timer:
1. Press **S/S/((•))** to begin.
2. Press **S/S/((•))** again to pause.
3. Once paused, press **M/M** and **S/T** button simultaneously to reset to 0:00
4. Once a countdown has finished,the unit will beep,to silence the alert press any button.

CAUTIONS
- Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking.Do not touch with bare hands.
- Keep the stainless steel probe sensor and wire away from children.
- Not Intended for using by Persons ages 12 and Under.
- Clean the stainless steel probe and dry thoroughly after each and every use.
- Do not immerse the probe or wire in water,use a damp,soapy cloth to clean.
- To clean the thermometer , wipe with a damp cloth.
- Do not use the thermometer in the rain,They are not waterproof.
- Do not expose the plug of the stainless steel probe or the plug in hole of the transmitter to water or any liquid.This will result in a bad connection and faulty.