DIGITAL THERMOMETER

USE & MAINTENANCE

1423

1 YEAR WARRANTY

Keys Definition

- LCD Screen
- MEM S/S Button
- Up Arrow/HR Button
- Down Arrow/ MIN Button

- Mode Selector
- °F or °C Selector
- Flip-out Counter Top Stand
- Magnet
- Battery Compartment
- Temperature Probe Socket
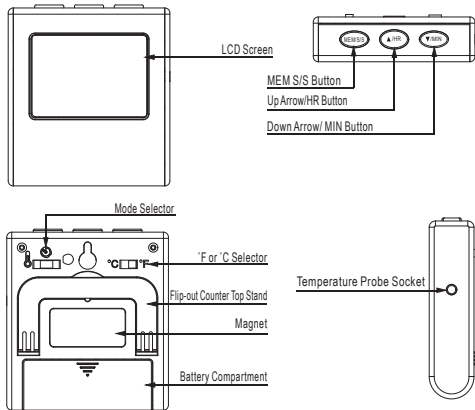
MEM S/S Button: In Cook mode, Press the MEM button mode to enable the option to adjust quick temperature settings. Press again to save selection. In Timer mode, press the S/S button to begin the count-down or count-up timer. Press the S/S button to pause or restart the timer. When the countdown timer hits 0:00 press the S/S button to silence the unit.

Up Arrow/ HR Button: Press the up arrow to select food types while in quick temperature setting. Press the up arrow to set your desired cooking temperature while in manual temperature setting. Press the HR button to set hours while in timer mode. To clear time, press the HR and MIN buttons at the same time.

Down Arrow/ MIN Button: Press the down arrow to select food while in quick temperature settings. Press the down arrow to set your desired cooking temperature while in the manual temperature setting. Press the MIN button to set minutes in timer mode. To clear time, press the HR and MIN buttons at the same time.

Mode Selector: Move the position of the selector to select cook mode, timer mode or power of the device.

Features and Specifications

- Programmable alert with preset temperatures for specific foods.
- 99- hour, 59- minutes countdown timer and count up timer.
- Stainless steel temperature probe with silicon cord.
- Temperature range of probe: 32 °F to 572 °F (0°C to 300°C)
- Temperature reading in °F or °C.
- Flip-out counter top stand and magnet.
- Uses one AAA Battery (included).

Important Notes/Warnings

- This product is not for use in microwave ovens.
- Keep out of reach of children.
- Do not touch hot probe or wire with bare hands. Always wear a heat-resistant glove.
- Do not expose probe directly to flame. Doing so will cause wire deterioration.
- When not in use, slide the mode selector switch to the off-position 0 to conserve the battery.
- The probe should not be exposed to oven temperatures exceeding 716°F (380°C).
- Do not let probe or cable come into direct contact with the oven elements, as this will result in faulty readings and/or damage.
- If the temperature exceeds or falls below the measurable ranges, the LCD screen will display on HHH or LLL.

Operating Instructions
- Clean the probe with hot soapy water and rinse. Do not submerge the probe and cable in water.
- Silicon cord should be free of knots and freely insert into the socket. If probe is knotted or not fully installed display will show LLL.
- Slide the switch on the back to display temperature reading in F° or C°.
- Slide the mode selector switch to the cook position.
- You will see two temperatures on the LCD display. On the left is the actual temperature reading as measured by temperature probe and on the right is the set temperature. The default reading is 212°F.
- Set your desired cooking temperature by choosing quick Temperature Setting or manual Temperature Setting.
- Insert the tip of the probe at least 2" into the thickest part of the meat, but not near bone or gristle.
- Place food into the oven. Before closing the oven door, make sure there is enough slack in the cable to prevent the probe form being pulled out of the food when the oven door is closed. The base unit must be positioned outside of the oven on a stable surface.
- To prevent damage to the unit, do not place on a hot surface.
- When the internal temperature reached temperature set temperature and alert will sound. To stop the alert, slide the mode selector to 0 or disconnect the temperature probe from the base an alarm will stop within 30 seconds.
- Before removing the food from the oven, disconnect the cable from the base unit. Do not touch probe or cord with bare hands during or just after cooking. Always wear heat-resistant glove.

Quick Temperature Settings
Your digital cooking thermometer is programmed with presets temperatures for various cooking levels:
Follow these steps:
- Press the MEM button.
- Press "▲" or "▼" to select your food type.
- Press MEM to confirm and lock in the setting.

Note: You can make manual adjustments to the present temperatures by pressing "▲" or "▼". Press and hold the button for fast setting.

Manual Temperature Setting
- For manual setting, press "▲" or "▼" to set your desire cooking temperature.

Countdown Timer
Your countdown timer can be used whether the thermometer is in operation or not.
- Slide the mode selector to the timer position.
- Press HR to set the hours and MIN to set the minutes.
- Press S/S (start/stop) to start the countdown timer. The colon between hours and minutes will flash.
- When the timer gets to 0:00, the alarm will sound. Press S/S to silence the alarm.
- To clear the time, press the HR and MIN buttons at the same time. You can pause the timer while it is running by pressing S/S. Press S/S again to restart the timer.
- If you are using the timer and thermometer at the same time, you may slide the selector switch back to the cook position during the timing session to view the cooking temperatures. The timer will continue to countdown.

Count Up Timer
- In Timer mode, when it displays 00:00, press MEM/S/S button to start count up timer. Press it again to pause the timer. The timer will stop when it is reaching 99 Hour: 59 minutes.

CLEANING AND CARE
- Unit is not waterproof. Do not expose plug of probe or plug in hole to any liquid, which will result in a bad connection and faulty readings.• The probe and cable are not dishwasher safe. They must be hand washed using hot soapy water. Make sure to rinse and dry probe thoroughly before storing.
- Do not submerge the base unit in water or expose to any corrosive cleaning material. Wipe the damp cloth.