

Digital roast thermometer

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

Operating instructions:

1. How to use the meat thermometer

1) Push the button on back of the meat thermometer to ON mode.

Push the button on back of the thermometer to COOK mode

3) Connect the cord to one side of the meat thermometer. The cord is heat resistant up to 250°C (482°F)

4) The display shows the temperature in Celsius or Fahrenheit. To select the prefer temperature scale, press °C/°F.

5) To set the desired temperature, press ↑ (for higher temperature) or ↓ (for lower temperature).

6) Inset the probe on the cord into 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 beeps.

2. How to use the timer

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

2) The display shows (MIN) and seconds (SEC).

To set time press MIN and SEC.

3) To start and stop the timer, press S/S.

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

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 on to a fridge for example

Battery replacement:

1) Open the battery compartment.

2) Replace 1 LRO3 AAA battery according to the polarity.

3) Close the battery compartment.

4) After battery replacement the temperature will be indicated in °C.

Notice:

1) Never use the thermometer in the closed oven.

2) Clean the sensor thoroughly after each use.

3) 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.

4) Please replace the batteries when the display becomes dim.

Cooking temp.

Fillet of beef

Rare	45 - 48 ° C
Medium rare	48 - 52° C
Overcooked	52 +

Roast beef 85 - 90° C

Brisket of beef 90 - 95° C

Fillet of veal 50 - 55° C

Saddle of veal, medium-rare 50 - 55° C

Roast veal 68 - 74° C

Roast pork 70 - 75° C

Saddle of pork 55 - 60° C

Leg of mutton, medium-rare 65 - 70° C

Leg of mutton, well-done 80 - 85° C

Roast venison 75 - 80° C

Chicken 80 - 85° C

Fillet of duck 48° C

Turkey 80 - 90° C