

Digital Instant Read Thermometer

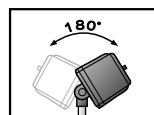
- Wide temperature range
- Premium grade stainless steel probe
- Swiveled LCD head
- Protective sheath included

Use and Care

1. Remove the battery insulator for first time use.
2. Clean the probe with a damp cloth before use.
3. Press the ON/OFF button to turn on the thermometer.
4. Insert the stainless steel probe (at least 1 inch) into the meat (or beverage) away from bone to get an accurate reading of internal temperature.
5. Swivel head to best viewing angle.
6. Wait 5 to 10 seconds to obtain accurate temperature.
7. Clean the thermometer with a damp cloth after use.
8. Turn off the unit to conserve battery life.

Caution

- DO NOT use in oven or microwave.
- DO NOT place in dishwasher.
- DO NOT submerge in water.
- DO NOT use the thermometer over the operating temperature range.



Recommended Temperatures	
FOOD	°C
Ground Meat and Meat Mixtures	
Beef, Pork, Veal, Lamb	71
Turkey, Chicken	74
Fresh Beef, Veal, Lamb	
Medium Rare	63
Medium	71
Well Done	71
Poultry	
Chicken and Turkey, whole	74
Poultry breasts, roasts	74
Poultry thighs, wings	74
Duck and Goose	74
Stuffing (cooked alone or in bird)	74
Fresh Pork	71
Ham	
Fresh (raw)	
Pre-cooked (to reheat)	71
Eggs and Egg Dishes	
Eggs	60
Egg dishes	71
Leftovers and Casseroles	
	74