

DIGITAL MEAT THERMOMETER

We would like to congratulate and thank you for purchasing our digital meat thermometer. Thanks to its wide measuring range, this thermometer is suitable for a variety of applications.

Operating Instructions:

1. How to use the meat thermometer

- 1) Set the switch on the meat thermometer to COOK mode.
- 2) Connect the cord to one side of the meat thermometer. (The cord is heat resistant up to 250 C/482 F)
- 3) During the COOK mode, touch (M/M) icon to choose meat types and touch (T/S) icon to select tastes.
- 4) The display shows the temperature in Celsius or Fahrenheit. Touch (S/S) icon to shift from C or F (The default unit is C)
- 5) To set the desired temperature, touch (M/M) icon to select PGM (program-User Self - Defined), in PGM type press and hold (S/S) icon for 3 seconds and alert temperature will flash, then touch (M/M) icon to increase the data or (T/S) icon to decrease the data.
- 6) Insert the probe with the cord connected into the food to be cooked. The cook temperature of the food is shown on the right of the display. When the temperature reaches the setting desired data, the thermometer will beep.

2. How to use the timer

- 1) Set the switch on the back of timer to TIMER mode.
- 2) The display shows 00(M):00(S). Touch (M/M) icon to set minutes and (T/S) icon to set seconds.
- 3) To turn on and turn off the timer, touch (S/S) icon.
- 4) To reset the timer, touch and hold (M/M) and (T/S) icons simultaneously.