USE AND CARE

How to Use
Turning on and off
Before use, insert battery into battery slot. The unit will complete a 2-second test and will be in thermometer mode. The display will first show CANDY in FOOD Category, LL in PROBE TEMP category, and 230°F/110°C in TEMP SET category corresponding to Level 1. It is now ready for use.
1. Turn Thermometer on, by pushing the POWER button once.
2. Press and hold POWER button for 2 seconds to turn off thermometer.
NOTE: A display of LL indicates that the probe is not plugged in the base unit. If the base unit displays HH the unit may need to have batteries replaced.

Thermometer Function
1. Press the THERMO/TIMER button once to switch between the thermometer and timer function.
2. When in thermometer mode, the word FOOD will appear in the top left-hand corner. When in timer mode, the word TIMER will appear at the top left side of the display. Switch to thermometer mode.
3. Slide black button on backside of unit to set desired temperature read out (°F/°C).
4. Press the button marked FOOD until you have reached your Food Selection. Food Selections include (see backside of display): Candy, Frying, Yeast, Chocolate, Beef (also use for Lamb), Veal (also use for Pork), and Poultry.
5. Press the button marked LEVEL to choose the programmed temperature of Food Selection. The level selected determines the degree of doneness for the Food Selection. See chart on back for Food Selections, Levels and corresponding temperatures.

Readout is accurate to +/- 2.5%

Oven Use with Wire Probe for Meat and Poultry
1. Having chosen the desired Food Selection Level and corresponding temperature (see Thermometer Function), insert metal probe into center or thickest part of meat or poultry. Do not allow probe to rest near the bone or gristle, or exit through other side of meat, as this will result in inaccurate temperature reading.
2. Insert connecting plug into side of thermometer.
3. Place cooking vessel containing meat or poultry in preheated oven with metal probe securely in meat. Place the Thermometer on a countertop near the oven. The probe wire will be held in place when the oven door is closed.
4. The current temperature of the food is shown in the PROBE TEMP category located in the bottom left-hand corner of the display. The level chosen will be shown in the center of the display. The corresponding doneness temperature will appear in the TEMP SET category located in the bottom right-hand corner of the display.
5. Press ALERT button once to begin the cooking/timing process. A beeper will sound when food has reached the desired temperature.
6. When beeper sounds, press the ALERT button once to turn off beeper.
NOTE: While food is cooking, you can view the current temperature of the food in the PROBE TEMP category on the display.

For Candy, Frying, Yeast, and Chocolate
1. Chose desired Food Selection, Level and corresponding temperature (see Thermometer Function). To insert probe into clip, hold between forefinger and thumb. Squeeze and hold where indicated. Guide probe down through two holes and release to grip probe in clip. Place clip over side of pan/bowl with protruding portion of clip inside the pan/bowl. NOTE: For accurate reading, tip of probe should not touch bottom or sides of pan/bowl.
2. The current temperature of the food is shown in the PROBE TEMP category located in the bottom left-hand corner of the display. The Level chosen will be shown in the center of the display. The corresponding temperature will appear in the TEMP SET category located on the bottom right-hand corner of the display.
3. Press ALERT button once to begin the cooking/timing process. A beeper will sound when food has reached the desired temperature.
4. When beeper sounds, press the ALERT button once to turn off beeper.
NOTE: While food is cooking, view the current temperature of the food in the PROBE TEMP category on the display.

Tips
- *Candy* – Choose the level and corresponding temperature in accordance with your recipe. Temperatures listed in Food Selection Guide are minimum temperatures generally associated with specific "end point" temperatures.
- *Yeast* – Choose the level and corresponding temperature with your recipe. Generally, Level 1 (110°F/43°C) is used when dissolving yeast in water before adding to other liquids. Level 2 is generally applicable when dissolving yeast to be added directly to dry ingredients.
- *Chocolate* – Temperatures listed in Food Selection Guide are applicable when tempering chocolate.

To Change the Programmed Temperatures of Food Selection:
1. Press and hold SET button until TEMP SET category readout located in bottom right-hand corner of the display begins blinking.
2. Press the FOOD button to select the desired Food Selection.
3. Press up (σ) or down (τ) arrows to increase or decrease the temperature. To fast-forward, press and hold the up (σ) or down (τ) arrow buttons.
4. Press SET button to confirm new, chosen temperature. NOTE: The SET button must be depressed within 5 seconds to confirm new temperature.
5. To clear all changes and return to original setting, press and hold the up (σ) and down (τ) arrows at the same time. Repeat steps 1-4 to set again.

Timer Function
Press the THERMO/TIMER button once to switch between the thermometer and timer function. When in the timer mode the word TIMER will appear at the top left side of the display.

Countdown:
1. Press the button marked HR to set desired hours and the button marked MIN to set desired minutes. Press and hold either button one second to fast forward.
2. Press the START/STOP button to begin the countdown process. You will see a blinking down arrow (τ) near the top of the display.
3. Press the START/STOP button to stop the countdown; press again to start the countdown process.

NOTE: If the setting is 59 minutes or less the display will show Min:Sec format. If the setting is 1 hour or more, the display will show Hr:Min format.

4. When the countdown has reached 00:00 it will beep for 20 seconds. At the same time it will automatically begin counting up; indicated by the blinking up (σ) and down (τ) arrows located at the top of display.
5. Press the START/STOP button to stop the overtime count-up; press again to start the count-up process.
6. To clear, press the HR and MIN buttons together.

Count Up:
1. Reset timer to 00:00 by pressing both the HR and MIN buttons together.
2. Press the START/STOP button to count up; you will see a blinking up arrow (σ) at the top of the display.
3. Press the START/STOP button to start the count up; press again to continue the count up process.
   NOTE: If the setting is 59 minutes or less the display will show Min:Sec format. If the setting is 1 hour or more, the display will show Hr:Min format.
4. When the counting has reached 24 hours the Thermometer will beep for 20 seconds. At the same time, the display will show 24:00 blinking.
5. Press the START/STOP button or the HR or MIN button to stop the blinking.
6. To clear, press the HR and MIN buttons together.

IMPORTANT SAFEGUARDS
- **Always use an oven mitt or pad when handling the hot metal probe or wire.**
- **Do not use probe or wire in microwave oven.**
- **Keep Thermometer away from moisture and avoid direct contact with hot surfaces. Do not submerge in liquid.**
- **Protect Thermometer display from direct sunlight.**
- **The probe should not be used to determine the temperature of an oven or grill.**
- **Wire may become damaged if not carefully handled during grilling or barbecuing. Do not expose wire or probe to direct flames.**
- **Keep Thermometer and accessories away from children.**

DEMO TIPS
Encourage new as well as seasoned cooks to use this Digital Thermometer to assist in preparing food to adequate levels of doneness. Handy pre-programmed unit and Food Selection Guide on back provides easy reference guidelines.