Introduction

Thanks for your purchase of this digital candy & frying thermometer. You will now be able to make candy and fried food like a pro!

Components

1 x Food Thermometer
1 x Clip
1 x AAA Battery
1 x Manual

Product Features & Specification

1. Display: Displays the current temperature.
2. Temperature Probe: Insert the temperature probe into the liquid to receive the temperature within 5 seconds.
3. IP65 Grade Waterproof: Wash under running water without fear.
4. Touch Backlight.
5. Auto-off: Turns off automatically after 2 hours if no button has been pressed and the temperature has been lower than 50°C/122°F for 5 minutes.
7. 8" Stainless Steel Probe: Long probe will accommodate any size of pot.
8. Temperature Range: -58°F to 572°F (-50°C to 300°C). If the temperature is below 58°F (15°C), or above 572°F (300°C), the LCD will not show on the display.

Buttons

1. G/F/°F/C Button: Press once to turn on or off the device. After turning on the device, press once to switch temp unit between °F and °C. Press and hold for 3 seconds to turn off the device.
2. Backlight Button: Touch to turn on or off the backlight. The LCD backlight will automatically turn off after 10 seconds of inactivity.
3. SET Button: (1) Press to confirm the set temperature.
(2) Press and hold the button for 5 seconds to enter calibration mode.
(3) Press and hold for 3 seconds to confirm the calibration.
4. Y Button: (1) Press to enter adjust set temperature mode.
(2) The temperature displayed on the LCD will begin to flash, press again to decrease the set temperature.
(3) Press and hold the button to quickly decrease the set temperature.
5. A Button: (1) Press to enter adjust set temperature mode.
(2) The temperature displayed on the LCD will begin to flash, press again to increase the set temperature.
(3) Press and hold the button to quickly increase the set temperature.

How to Use

1. Before First Use
(1) Insert 1 AAA battery with correct polarity (+) and (-) as indicated.
(2) Clean stainless steel tip: wash tip with warm soapy sponge or cloth, then rinse and dry.
(3) READ AND FOLLOW ALL INSTRUCTIONS.
(4) The thermometer is now ready to use.

2. How to Measure Temperature
(1) Press the G/F/°C button to turn on the thermometer.
(2) Press again to select the temp unit you want displayed. Please note that the last selected temperature unit will be saved for next use.

3. Insert the tip of the probe into the food or liquid you intend to measure. Then the thermometer will begin to measure the temperature.

4. Touch the Y button to turn on the backlight if necessary. (The backlight will automatically turn off after 10 seconds of inactivity.)

5. Wait until temperature reading on the display stabilizes.

6. Press and hold the G/F/°C button for 3 seconds to turn off the thermometer.

Note: The device will automatically turn off after 2 hours if no button has been pressed and the temperature has been lower than 5°C/41°F.

3. How to Adjust Set Temperature
(1) Press the A/Y button to enter adjust set temperature mode. (The default set temperature is 100°C)
(2) The temperature displayed on the LCD will begin to flash. You can press the A/Y button to increase or decrease the set temperature. Press and hold the A/Y button to quickly increase or decrease the set temperature.

Note: The set temperature mode will exit after 10 seconds of inactivity. Pressing the A/Y button once will increase or decrease by 1°C/1°F.

The maximum target temperature is 300°C and the minimum is 50°C.

(3) Press the SET button to confirm the set temperature. Once the set temperature has been set and if the current temperature reading is past the set temperature, the red LCD backlight will flash. Press any button to stop the red flashing backlight.

Calibration

The thermometer comes with a calibration feature. In most cases, the thermometer was calibrated precisely at our manufacturing facility; and generally you DO NOT need to calibrate the thermometer. However, if you believe that the temperature reading displayed by the thermometer is not accurate after a long period of use, you may follow the process below to re-calibrate the thermometer:

1. Use distilled or purified water to make ice cubes in your refrigerator.
2. Get a digital insulated bottle. If you don’t have one, use a beaker or a regular
Helpful Tips

- When measuring multiple or different foods and meats, it may be desirable to cool the probe by immersing the tip with cold water between readings.
- It is recommended that you wipe the probe tip clean between readings.
- Do not leave the whole product in an oven, because it may damage electronic and plastic parts.
- Not intended for use by people aged 12 or under.

Care of Your Thermometer

- Do not touch the stainless portion of the thermometer during or right after measuring temperatures since it will be hot.
- Do not leave exposed to temperatures higher or lower than the measurement range (32°F - 140°F) as this may damage electronic parts and plastics.
- Do not place the whole product in dishwasher or immerse in any liquid. Clean under running water or wipe the probe tip with a damp soapy cloth or sponge and then dry.
- Replace battery if stored for more than four months.
- Do not dispose this unit in a fire. IT MAY EXPLODE.
- Keep unit away from children. The unit or parts of the unit might be a choking hazard.
- Dispose of the unit legally and recycle when possible.

Declaration of Conformity

Hereby, the manufacturer declares that this product complies with the basic requirements and applicable regulations of the EMC Directive 2014/30/EU. The complete declaration of conformity can be found at https://tronicsmall.com/eu-declaration-of-conformity/