Introduction
Thanks for your purchase of this
Digital Instant Read Thermometer.
You will now be able to cook like a Pro!

Components
1 x Food Thermometer
1 x AAA Battery
1 x Screwdriver
1 x Manual

Product Features &
Specifications

1. Display: Displays the current
   temperature.
2. Temperature Probe: Insert the
temperature probe into food to
receive the internal temperature.
3. IPX6 Grade Waterproof
4. LCD Backlight.
5. Built-In Magnet.
6. Auto-off: Turns off automatically
after 10 minutes of inactivity.
7. Calibration: Allow users to
re-calibrate the thermometer.
8. Food Grade Stainless Steel Probe:
   Length: 4.3 inches (109mm).
9. Temperature Range: -58°F~572°F
(-50°C~300°C). If the temperature
is below -58°F(-50°C) or above
572°F(300°C), LL.L or HH.H will
show on the Display.
10. Resolution: 0.1°F/°C.
11. Temperature Accuracy: ±1.9°F
(±0.5°C) in range between 32°F~
212°F(0~100°C).
12. Battery: 1x AAA battery (1.5V)
   included.

Buttons
1. °C/°F Button: Press once to switch
temperature unit between °C and °F.
2. LOCK Button: Press once to lock the
current temperature displayed.
   Press again to unlock. Press and
   hold for 5 seconds to calibrate the
   thermometer.
3. LIGHT Button: Press to turn on/off
   the backlight. The LCD backlight
   will automatically turn off after 10
   seconds of inactivity.

Usage
1. Before First Use
   (1) Insert 1 x AAA battery with correct
       polarity (+) and (-) as indicated.
   (2) Wash probe tip with warm soapy
       sponge or cloth, then rinse and dry.
   (3) PLEASE READ AND FOLLOW ALL
       INSTRUCTIONS.
   (4) The thermometer is now ready to
       use.
2. How to Measure Temperature
   (1) Pull the probe away from the body
       of the thermometer to turn on the
       thermometer.
   (2) Press “C/F” button to select the
       temp unit you want displayed.
       Please note that the last selected
       temperature unit will be saved for
       next use.
   (3) With the probe fully unfolded,
       insert the tip of probe into food
       being cooked. Then the
       thermometer will begin to measure
       the internal food temperature.
   (4) Press LIGHT button to turn on the
       backlight if necessary. (Note: The
       backlight will automatically turn
       off after 10 seconds of inactivity.)
   (5) Wait until temperature reading on
       the display stabilizes.
   (6) Press LOCK button to lock the
       temperature reading for 5 seconds.
   (7) Wash the thermometer under
       running water after use.
   (8) Fold the probe to turn off the
       thermometer.
   Note: The device will automatically
       turn off after 10 minutes of inactivity.

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
 calibrated 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 thermal insulated bottle. If you
don’t have one, use a beaker or a
   regular cup.
3. Fill the bottle with ice cubes (no
   less than 70% of the volume), then
top off with cold distilled or purified
   water (no greater than 30% of the
   volume).
4. Stir the mixture and let it sit for 10
   minutes to allow the ice and water
to reach its temperature equilibrium
which is 0°C. You can use a mercury
thermometer to check whether the
temperature of the mixture reaches
0°C.
5. Turn on the thermometer and then
   press and hold the LOCK button for
   5 seconds to enter calibration mode.
   CAL will begin flashing for a few
   seconds and then the current
temperature reading will begin to flash which means the thermometer is in calibration mode.

6. Immerse two thirds of the probe in the ice/water mixture and make sure not to touch the sides of the container. Wait till the temperature reading drops to its lowest value, which should be around 32°F or 0°C. If the temperature of the ice/water mixture is not within 28°F to 36°F (or -2°C to +2°C), the calibration can’t be continued. At this time, you need to follow the above steps to re-make the ice/water mixture.

7. Press and hold the LOCK button for 3 seconds to confirm the calibration and exit the calibration mode.

Note: The calibration mode will only last for 10 seconds. If you’re unable to finish the calibration within 10 seconds, the thermometer will automatically exit calibration mode.

Undo-Calibration
If you want to undo the calibration and go back to the default calibration setting, please follow the steps below:
1. Turn on the thermometer and hold the LOCK button for 5 seconds to enter calibration mode.
2. When you see the temperature reading start to flash, press and hold the LIGHT button for 3 seconds. The temperature reading will stop flashing. Now the calibration is back to the default setting.

Helpful Hints
• When measuring multiple or different foods and meats, it may be desirable to cool the probe by rinsing the tip with cold water between readings.
• It is recommended that you wipe the probe tip clean between readings. This is especially important when taking temperature readings from different foods or meat.
• The thermometer is designed for temporary, hand held use. DO NOT use in an oven. DO NOT leave it in extremely hot foods or liquids (anything over 572°F) for more than 1 minute.
• Always take your reading in the thickest available portion of meat. Thin portions of meat are difficult to measure because they tend to cook through fast. Avoid touching bone. If the tip touches the bone or heavy fat area of the meat, or if the tip is not inserted deep enough, take a second reading to ensure accuracy.
• 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 very hot.
• Do not leave exposed to extreme high or low temperatures as this will damage electronic parts and plastics.
• Do not place the unit in dishwasher or immerse in any liquid. To clean, wipe the probe tip with a damp soapy cloth or sponge and then dry.
• Do not leave the thermometer inserted in food during cooking.
• Remove 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 Radio Equipment Directive 2014/53/EU, the EMC Directive 2014/30/EU. The complete declaration of conformity can be found at:
https://itronicsmall.com/eu-declaration-of-conformity/

Disposal
Meaning of the "Dustbin" Symbol
• Protect our environment: do not dispose of electrical equipment in the domestic waste.
• Please return any electrical equipment that you will no longer use to the collection points provided for their disposal.
• This helps avoid the potential effects of incorrect disposal on the environment and human health.
• This will contribute to the recycling and other forms of reutilisation of electrical and electronic equipment.
• Information concerning where the equipment can be disposed of can be obtained from your local authority.

Customer Service
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