

Operation Manual - Roasting Thermometer

The roasting thermometer is the easiest, thermometer you will ever use. Simply select the type of meat that you are preparing, the level of doneness (rare, medium, etc.), insert the probe into the meat, insert the meat into the oven and an alarm will sound when your roast is done.

We have preprogrammed the thermometer with most types of meat and levels of doneness.

DONENESS	BEEF & LAMB	VEAL	PORK, TURKEY & CHICK
WELL / DONE	170F UP	165F UP	175F UP
MEDIUM	160F-169F	155F-164F	175F UP
MEDIUM RARE	145F-159F	140F-154F	175F UP
RARE	140F-144F	135F-139F	175F UP

A. TO INSTALL BATTERY

Open the battery door at the back of the unit. Insert one AAA battery by following the (+) and (-) polarity signs as indicated.

B. POWER ON/OFF SWITCH

Slide to Power **ON** position. The thermometer is ready to work for you.

C. TO SELECT MEAT

To select the kind of meat you want to cook, press the **MEAT** button and the upper LCD display indicates the kind of meat the thermometer is ready to measure for you. Each press will change the upper display in the following sequence:-

BEEF => PORK => CHICK(CHICKEN) => TURKEY(TURKEY) => VEAL => LAMB => U1

and back to BEEF to repeat the same sequence.

(U1: Users programmable alert temperature, for example -fish, candy, etc. The preset alarm temperature is 158F. You can alter the preset alarm temperature accordingly to your own taste & preference. Refer to **Section J** for detailed operation)

D. TO SELECT TASTE

To select the doneness of meat you want to cook, press the **TASTE** button and the middle LCD display shows different doneness for your choice:-

BEEF, LAMB, VEAL WELL => MED => MED RARE => RARE
PORK, CHICK, TURKEY, U1 DONE only

The preset alarm temp. will show on the lower left LCD.

E. INSERT THE TIP OF THE PROBE INTO THE CENTRE OF THE THICKEST PART OF THE MEAT. Avoid touching bone or heavy fat area.

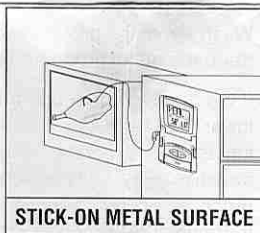
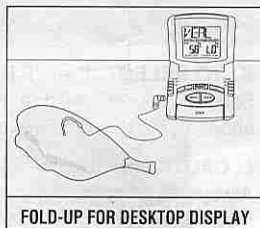
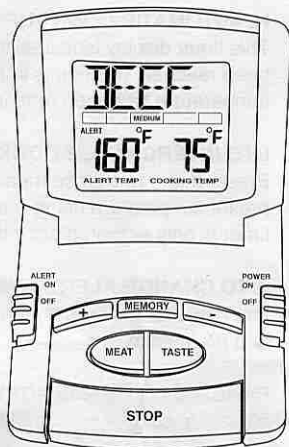
F. SLIDE THE ALERT SWITCH TO ON

G. AUTOMATIC ALARM WHEN THE FOOD IS DONE

When the meat temp. reaches the preset temp., an audible beep will be heard. The beep will last for one minute and then 5 seconds / minute after.

To stop the alarm temporarily, press the **STOP** button.

To stop the alarm completely, slide the **ALERT** switch to **OFF** position.



H. AUTOMATIC COUNT-UP TIMER

This timer display indicates the amount of time that has elapsed since the preset temperature has been reached. (Note: It is important to remove your roast from the oven once the preset temperature has been reached, additional cooking may affect the doneness of your roast).

I. TO INTERCHANGE COOKING TEMPERATURES AND TIMER DISPLAY

Press **+** or **-** to choose meat temp. or timer display. (If the **+** or **-** buttons are pressed prior to the preset temperature being reached, the count-up timer readout will display 00:00. The Count-up timer is only activated once the preset temperature has been reached.)

J. TO CHANGE ALERT TEMPERATURES (MEMORY FUNCTION)

You can alter the preset alarm temp. of different meat and doneness according to your own taste and preference.

Press and hold the **MEMORY** button for 2 seconds, the **ALERT TEMP.** on the lower right LCD blinks. Press **+** or **-** button to increase or decrease the preset temp. Then press **MEMORY** button to store.

Next time when you choose the meat doneness, the new preset alarm temp. will be shown.

K. TO SELECT °C or °F READOUT

Slide to °C or °F switch at the bottom cabinet to choose your desired temperature readout.

L. CAUTIONS

Always wear a heat resistant glove to touch the metal probe or wire during or just after cooking.

(Picture 1)

Wash the metal probe thoroughly between uses.

Keep the metal probe and wire away from children.

If the meat temperature does not appear on the lower right LCD after the probe has been inserted into the meat check to make sure that the ON/OFF switch is in the ON position and the plug from the probe is securely inserted into the side of the thermometer.

DO NOT place the thermometer's display in direct sunlight, or let it come in contact with moisture or hot surfaces. (Picture 3)

DO NOT USE THE ROASTING THERMOMETER IN A MICROWAVE OVEN

DO NOT use the probe for cooking temperatures over 410F (210C). Doing so will damage the probe or wire.

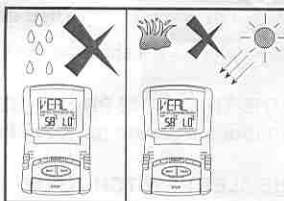
DO NOT submerge probe in water. Moisture inside the probe's plug or the thermometer might cause an incorrect temperature reading. Always wipe the probe's plug dry before plugging it into the thermometer. (Picture 4)



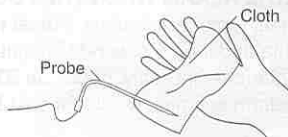
(Picture 1)



(Picture 2)



(Picture 3)



(Picture 4)