



DIGITAL STEAK THERMOMETER
PRODUCT CODE: 12932

USAGE INSTRUCTIONS

NOTE: The countdown timer will count up to 99 mins and 59secs.


MONITOR AND TRANSMITTER BATTERY INSTALLATION:

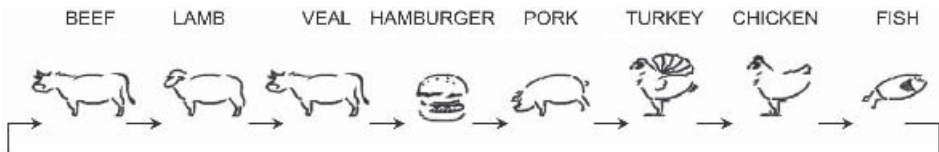
- Remove the battery compartment cover on the back of the device.
- Place 2 x AAA batteries (Included) in the compartment as indicated by the polarity symbols (+and-)
- Replace cover.
- Use the Toggle switch at the back of the device to power on “**COOK**” mode or “**TIMER**” mode.
- When the device is switched on it will beep once.



TOGGLE SWITCH FUNCTIONS

1. Power “**OFF**” device
2. Cooking Mode
3. Timer Mode

COOKING MODE INSTRUCTIONS:






1. Use the Toggle switch at the back of the device to power on “**COOK**” mode.
2. Locate the probe socket on the left hand side of the device and insert the meat probe connector-plug into the socket.
3. Place your meat on a barbeque or oven safe tray.
4. Insert thermometer probe into the meat making sure the probe is as close to the centre of the meat as possible. To obtain a precise temperature reading, it is important to ensure the probe’s point is not resting on bone, gristle or on the surface of the cookware.
5. Press the  button until desired meat setting is on screen. Meat icons displayed in visual format. Choose from eight selections:




6. Press  to select from four preset temperatures:
WELL- Well Done
M WELL- Medium Well Done
MEDIUM- Medium
M RARE- Medium Rare
RARE- Rare
7. Press  to choose between Fahrenheit and Celsius reading.

8. The thermometer will start automatically and provide a reading of the current temperature and the target temperature.
9. Place the tray in the oven. Do not expose any part of the probe or cord to open flames.
10. Allow cord connecting the probe to the device trail out of the oven or barbeque and close the door over the cord.
11. Ensure all electrical products are outside of the oven at all times
12. Place the device in a safe place on the counter, making sure it remains connected to the probe and use the device to monitor the current temperature of the meat in relation to the target temperature.
13. If the temperature of the meat changes more than 1 °C the reading on the device will change accordingly.
14. The device alarm will sound and flash when the meat has reached the target temperature.
15. Press any key to stop the alarm.
16. If the temperature is still greater than or equal to the set target temperature after ten seconds the alarm will sound again. Until the temperature drops below the target temperature the alarm will trigger.
17. After cooking, remove probe using an oven mitt. Caution: the probe will be extremely hot and must be handled with care. Once cool, clean the probe with water and a mild detergent.

TIMER MODE INSTRUCTIONS:

1. Use the Toggle switch at the back of the device to power on **"TIMER"** mode.
2. Set countdown timer by holding or pressing Minute  and Second  button until you reach the desired setting.
3. Start the countdown by pressing  button. Press again to pause the timer.
4. Alarm will sound and the screen will flash when the countdown is complete. Press any button to stop the alarm.
5. To reset the time, hold the  and  buttons at the same time.

°C/°F TEMPERATURE DISPLAY:

The temperature is displayed either in °C or °F. To switch between Fahrenheit and Celsius press the  button to switch between the individual modules.

CARE INSTRUCTIONS:

Clean with a dry cloth. Do not immerse in water or wipe with a damp cloth.