

DIGITAL BBQ THERMOMETER FORK

BATTERY INSTALLATION:

1. Lift open the battery cover at back of handle.
2. Insert 2 x AAA batteries according to the polarity (+/-) shown.
3. Close battery cover tightly.

BEFORE FIRST USE:

- Remove the protective film from the LCD display.
- Remove the safety caps off probes and clean in hot soapy water.

POWER ON/OFF:

- Press the MEAT button to turn the thermometer on. The LCD screen will display the current ambient temperature.
- Hold down the MEAT button for 2 second to power off.
- The fork will automatically turn off in 10 minutes to save power (previous settings will be stored).

TO SELECT MEAT TYPE AND TASTE LEVEL:

1. Select the meat type by pressing the MEAT button. Each press will change the display in the following sequence: BEEF VEAL LAMB PORK CHICKEN TURKEY
----(no selection)

2. Select how well meat is done by pressing the TASTE button. This is indicated by the triangular pointer u on the LCD screen. Each press changes the display in the following sequence: WELLDONE MEDIUM MEDIUM RARE RARE

NOTE: Taste levels will only be selectively indicated according to the specific type of meat setting chosen. For example: only WELL DONE & MEDIUM will be indicated and can be selected for VEAL

CARE & CLEANING:

- Wash prongs in hot soapy water after each use to prevent cross contamination and dry with immediately.
- Always clean probes after inserting into uncooked meat.
 - This item is NOT dishwasher safe.
 - Do NOT submerge handle in water.
 - Do NOT leave in oven or microwave.

CHANGING TEMPERATURE UNITS:

Degree switch is located in the battery compartment. Flick switch to choose between °C or °F.

PRE-SET TEMPERATURE ALERTS

TASTE/MEAT BEEF VEAL LAMB PORK CHICKEN & TURKEY

WELL DONE 78°C/172°F 78°C/172°F 78°C/172°F 78°C/172°F 83°C/181°F

MEDIUM 73°C-77°C 73°C-77°C 73°C-77°C 73°C-77°C NO

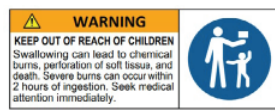
163°F-170°F 163°F-170°F 163°F-170°F 163°F-170°F SELECTION

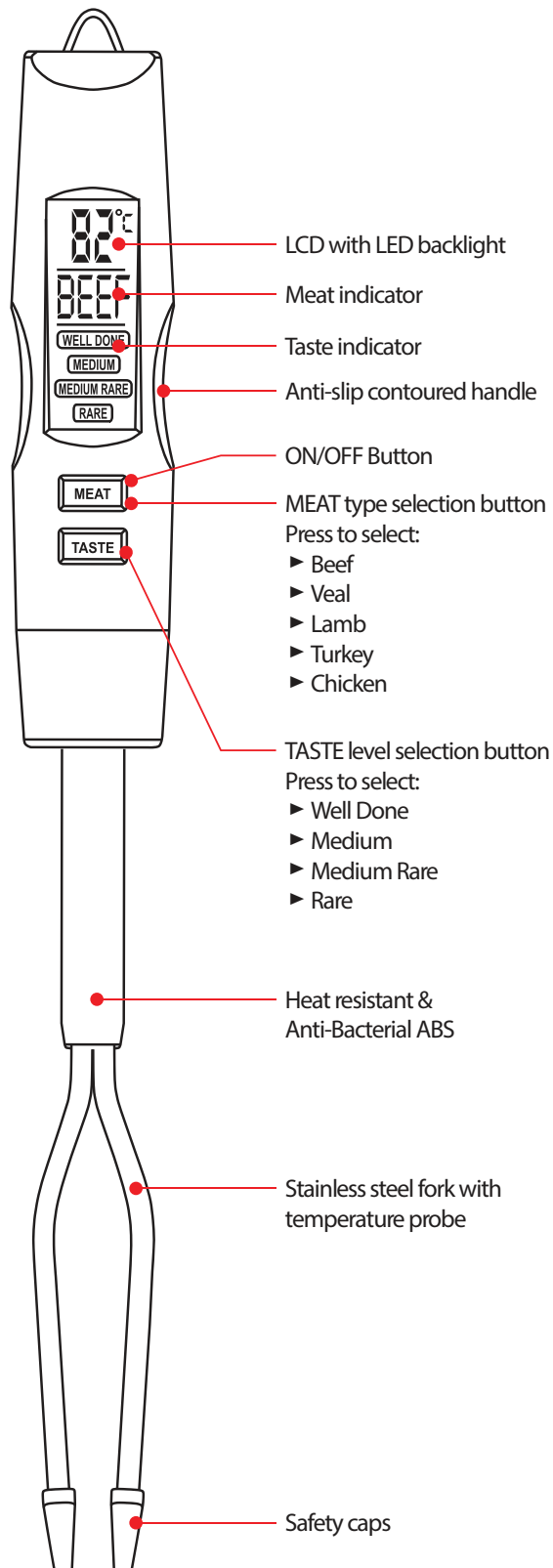
MEDIUM RARE 64°C-72°C NO 64°C-72°C NO NO

147°F-161°F SELECTION 147°F-161°F SELECTION SELECTION

RARE 61°C-63°C NO NO NO NO

141°F-145°F SELECTION SELECTION SELECTION SELECTION





MEASURING TEMPERATURE OF MEAT:

1. Insert prong halfway into the thickest part of the meat (at least 2cm deep).
2. Allow approximately 15-20 seconds for the probe to obtain accurate temperature reading.
3. The pointer of the chosen taste level will turn on and flash to indicate how well the meat is done. As the temperature rises to the next higher level, the pointer of that level will also turn on and keep flashing.
4. Once chosen taste level is reached, the temperature reading will be flashing and the fork will beep to alert the meat is done.
5. Press MEAT or TASTE button to clear the flashing LCD and to stop the alarm beeping.
6. Remove the fork once the temperature is determined.

NOTE: Always insert the prongs into the thickest part of the meat (avoiding fatty parts and bones). Thin portions tend to cook through very fast so it is difficult to measure how well meat is done.

TO TAKE A SEPARATE READING:

If you need a second reading immediately, press either the MEAT or TASTE button to stop flashing LCD and alarm beeping. Now the fork is ready for a second reading.