

Thermometer

Art.no.34-6722

Please read the entire instruction manual before use and save it for future reference. We reserve the right for any errors in text or images and for making any necessary technical changes to this document. If you should have any questions concerning technical problems please contact our Customer Services.

Using the timer

1. Set the selector on the side of the thermometer to "Timer".
2. Press the "Hr", "Min", and "Sec" buttons to set the desired alarm time.
 - When the "Min" and "Sec" buttons are pressed simultaneously the timer is reset to 00.00.00.
 - Holding the "Hr", "Min" or "Sec" button down will increase the setting speed.
3. Press "Alarm On/Off" to start the countdown. The alarm sounds when the timer reaches 00.00.00.
4. Press "Alarm On/Off" to stop the alarm, the preset time will be displayed.

Safety

- Don't dip the sensor wire into water. Only the tip of the probe should be dipped into water.
- Clean using a damp cloth. If there is any moisture inside the thermometer, it will evaporate on its own and the thermometer will be working again after 24 hours. The white plastic cover on the end of the probe can only withstand 60°C and must be removed before use.
- This thermometer must not be used in a microwave oven.

Use the thermometer like this

Stick in the thermometer probe so that the tip is at the thickest part of the food. Ideally, the whole of the probe should be inserted.

Meat



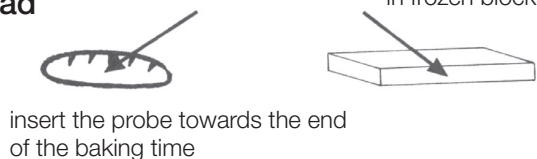
Poultry



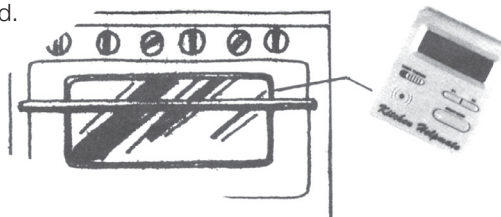
Fish



Bread



The wire will be held in place by the oven door when it is closed.



Cooking Table

Get into the habit of using the thermometer for cooking. If your food is cooked to the right temperature it will be juicier and tastier.

Food	Internal temp.	Oven temp.	Cooking time
Beef and veal – rare (roast beef, topside, entrecote, fillet)	60°C	125°C or 175°C, 85-95°C in boiling liquid	1-1½ hrs/kg
Beef, veal, pork, lamb and venison - medium rare. Chuck and leg of beef, pork ribs, lamb chops	70°C	125°C or 175°C 85-95°C in boiling liquid	1-1½ hrs/kg
Roast ham	70°C	125°C without foil, 175°C with foil. 85-95°C in boiling liquid	1-2 hrs in the oven ¾-1¼ hrs
Beef, veal, pork, lamb and venison – well done	75°C	125°C or 175°C 85-95°C in boiling liquid	1½-1¾ hrs
Pork shoulder and leg with skin	80-85°C	175°C	1½-1¾ hrs
Chicken	80°C	175-200°C 85-95°C in boiling liquid	¾-1 hr
Chicken fillet/breast	70°C	250°C	15-25 mins
Turkey	85°C	175°C	2-2½ hrs
Whole fish	55°C	175-200°C 85-95°C in boiling liquid	30-40 mins
Fish fillet	55°C	175°C in foil 90-100°C without foil	
Fish paté	75°C	175°C	Approx. 1 hr
Bread	95°C		
Reheating cooked food	60-70°C		
Reheating baby food in jars	30-35°C		