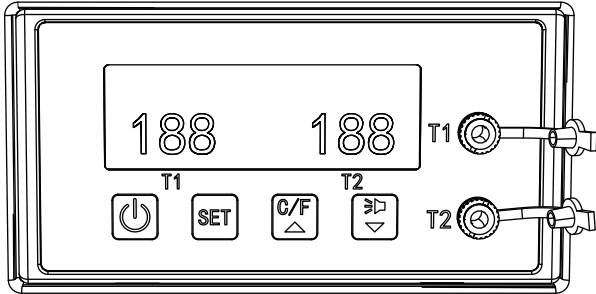


Digital Thermometer Features



Button Functions



Power Button

Short press (1 second): Turn on the device.
Long press (2 seconds): Turn off the device.



SET Button

Press and hold for 3 seconds to enter temperature setting mode.
Switch between T1 and T2 probe temperature settings by holding the SET button.



C / F Button & Increase

Normal mode: Switch between Celsius (°C) and Fahrenheit (°F) with a short press.

Setting mode:

Short press: Increase temperature by 1°.

Long press: Rapidly increase temperature by 10° per second.



Sound Button & Decrease

During alarms:

Mute sound and hide speaker icon when pressed briefly.
Press again to restore speaker icon display.

Setting mode:

Short press: Decrease temperature by 1°.

Long press: Rapidly decrease temperature by 10° per second.

Operating Instructions

1. Power On & Probe Setup

Press the Power button to turn on the device.
Insert Probe 1 and Probe 2 into the thickest parts of the meats that you wish to monitor.

2. Setting Alarm Temperatures

Press and hold the SET button for about 3 seconds until the temperature for T1 or T2 starts flashing.
To switch between T1 and T2, press and hold the SET button again.

Setting T1 Temperature (Example):

When T1 is flashing, short press SET once. The display will then show the meat icon and recommended temperature flashing together.

Short press the SET button to browse through meat types and their preset temperatures. After selecting your desired target temperature, wait for the display stops flashing and becomes static, the T1 alarm temperature is set.

Repeat the process to set the T2 alarm temperature.

3. Alarms & Notifications

Upon a probe reaching the target temperature, it will trigger a flashing icon/temperature display and an audible alarm.

Short press the Speaker button to mute the alarm and hide the speaker icon.

Important: If one probe is removed while the other is still monitoring, ensure the speaker icon is visible. If not, press the Speaker button to reactivate the alarm tone for the next notification.

Helpful Hints

- Do not immerse the probe in water while cleaning.
- Do not allow the probe or probe wire to come into contact with flames.
- Always wear a heat resistant glove to touch the stainless steel probe sensor wires during or just after cooking. Do not touch with bare hands.
- Wash the metal probe tips with hot soapy water and dry thoroughly.
- Keep the stainless steel probe sensors and wires away from children.

Measure meat temperature to USDA doneness temperature range

MEAT	Rare	Med Rare	Medium	Med Well	Well Done
Ground Beef			160°F/71°C		
Ground Poultry			165°F/74°C		
Beef	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	170°F/77°C
Veal	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C
Chicken			165°F/74°C		
Pork			160°F/71°C	165°F/74°C	170°F/77°C
Poultry			165°F/74°C		
Lamb	140°F/60°C	145°F/63°C	160°F/71°C	165°F/74°C	170°F/77°C
Fish			145°F/63°C		
Ham			160°F/71°C		