

CHEF'S PRECISION

DIGITAL INSTANT READ THERMOMETER

INSTRUCTIONS FOR USE

1. Press top power button to turn Thermometer on.
2. Insert Thermometer into cooked meat, away from bone, until shaded area on probe is in center of meat.
3. Digital readout comes to rest at internal temperature of meat.
4. Press button on back to convert between °F and °C.
5. Thermometer will automatically turn off to conserve battery life.
6. To replace battery, use coin to open battery door. Remove old battery and replace with new CR2032 battery.

Hand wash probe

Do not submerge digital head in water

Do not leave in oven while cooking

Note: Chef-recommended temperatures sourced from industry chefs. Many chefs and cookbooks recommend cooking meat to lower temperatures than the USDA recommendations for optimal taste.