

OPERATION

- 1) Remove the thermometer from the protective plastic sleeve.
- 2) Clean the metal probe with hot water and soap and rinse clean. Do not submerge the plastic case in liquids.
- 3) Slide the switch to the ON position. Temperature will appear on the display.
- 4) Slide the switch to display the temperature in °F or °C.
- 5) Remove food from oven or grill and insert the metal probe about 2" into the thickest part of the meat, but not near bone or gristle.
- 6) Wait for the temperature to stabilize and note thermometer reading.
- 7) Remove the thermometer from the meat.
- 8) After use, slide the switch to the OFF position to preserve battery life.

CAUTION

- Do not leave thermometer in food while cooking or use as an oven thermometer.
- Do not use solvents on plastic thermometer case or immerse head in liquids.
- Do not use in either microwave or conventional ovens.

BATTERY REPLACEMENT

- 1) Insert coin or screwdriver into slot on edge of plastic case.
- 2) Gently twist to separate case halves.
- 3) Remove old battery and replace with a fresh LR44 battery with the "+" side up.
- 4) Snap case halves together to close.