

Touchscreen Thermometer & Timer

model 00398



CONTENTS

Unpacking Instructions	2	Troubleshooting	7
Package Contents	2	Care & Maintenance	7
Features & Benefits.....	3	Specifications.....	7
Thermometer Setup	4	Customer Support	7
Select Temperature Units	4	Warranty.....	8
Food Preparation	5		
Using the Thermometer.....	5		

Questions? Contact Customer Support at
(877) 221-1252 or visit www.AcuRite.com.

SAVE THIS MANUAL FOR FUTURE REFERENCE.



Congratulations on your new AcuRite product. To ensure the best possible product performance, please read this manual in its entirety and retain it for future reference.

Unpacking Instructions

Remove the protective film that are applied to the LCD screen prior to using this product. Locate the tab and peel off to remove.

Package Contents

1. Touchscreen Thermometer
2. Temperature Probe & Cord
3. Instruction Manual

IMPORTANT

PRODUCT MUST BE REGISTERED
TO RECEIVE WARRANTY SERVICE

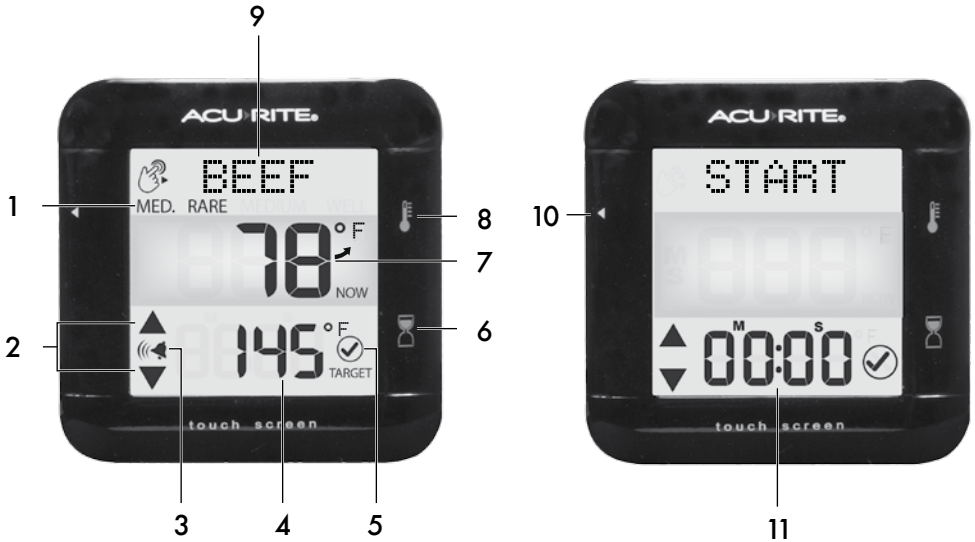
PRODUCT REGISTRATION

Register online to receive 1 year warranty protection

www.AcuRite.com

NOTE: These products are not intended for use in cooking environments that exceed 482°F (250°C), as the probe may melt or catch fire, creating a hazard to the user.

Features & Benefits

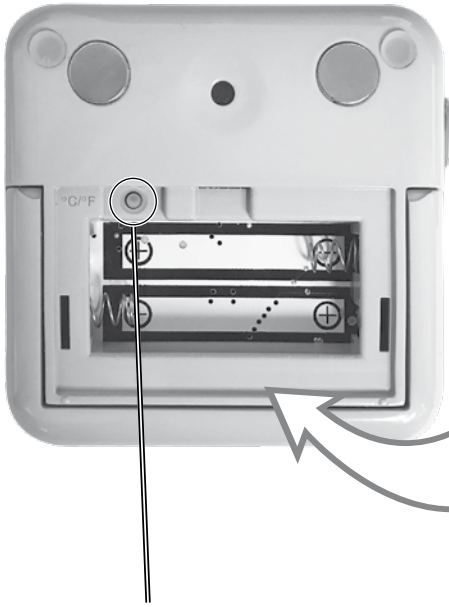


FRONT OF DISPLAY

- 1. Meat Doneness Selection**
Select Medium Rare, Medium or Well Done; temperatures based on USDA recommended guidelines.
- 2. ▲ & ▼ Buttons**
For setup preferences.
- 3. 📢 Indicator**
Indicates an audible alert will sound when target temperature is reached.
- 4. Target Temperature**
- 5. ✓ Button**
For setup preferences.
- 6. ⌚ Button**
Press to enter timer mode.
- 7. Current Temperature**
Arrow icon indicates the direction the temperature is trending.
- 8. 🌡️ Button**
Press to enter thermometer mode.
- 9. Meat Type Selection**
Select Beef, Veal, Burger, Pork, Poultry, Lamb, Fish, or Custom.
- 10. Probe Plug-in**
- 11. Timer**

Install or Replace Batteries

AcuRite recommends high quality alkaline batteries for the best product performance. Heavy duty or rechargeable batteries are not recommended.



1. Slide off the battery compartment cover.
2. Insert 2 x AAA batteries into the battery compartment, as shown. Follow the polarity (+/-) diagram in the battery compartment.
3. Replace the battery cover.



Select Temperature Units

To select between degrees Fahrenheit (°F) or Celsius (°C) temperature units, press and release the "°C/°F" button, located in the battery compartment of the thermometer.



PLEASE DISPOSE OF OLD OR DEFECTIVE BATTERIES IN AN ENVIRONMENTALLY SAFE WAY AND IN ACCORDANCE WITH YOUR LOCAL LAWS AND REGULATIONS.

BATTERY SAFETY: Clean the battery contacts and also those of the device prior to battery installation. Remove batteries from equipment that will not be used for an extended period of time. Follow the polarity (+/-) diagram in the battery compartment. Promptly remove dead batteries from the device. Dispose of used batteries properly. Only batteries of the same or equivalent type as recommended are to be used. DO NOT incinerate used batteries. DO NOT dispose of batteries in fire, as batteries may explode or leak. DO NOT mix old and new batteries or types of batteries (alkaline/standard). DO NOT use rechargeable batteries. DO NOT recharge non-rechargeable batteries. DO NOT short-circuit the supply terminals.

Food Preparation

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. The USDA recommends certain guidelines be met when preparing meat and seafood. Please adhere to the recommended cooking temperatures.

USDA Recommended Guidelines	
Product	Minimum Internal Temperature & Rest Time
Beef, Pork, Veal & Lamb Steaks, chops, roasts	145 °F (62.8 °C) and allow to rest for at least 3 minutes
Ground meats	160 °F (71.1 °C)
All Poultry	165 °F (73.9 °C)
Fish & Shellfish	145 °F (62.8 °C)

For more information on food preparation safety, visit:

<http://www.fsis.usda.gov>

Using the Thermometer

1. Before operating, plug the temperature probe into the thermometer display.
2. Press the "°E" button to enter thermometer mode.

Meat Type & Doneness Setup

1. When first powered on, "COOK" will be shown on the display.
2. To adjust meat type and doneness preferences, press and release the "COOK" icon to cycle through meat type presets.

The meat type set order is as follows: CUSTOM, BEEF, VEAL, BURGER, LAMB, PORK, POULTRY, FISH.

The doneness set order is as follows: MEDIUM RARE, MEDIUM, WELL.

The target temperature will automatically adjust based on your selections.

NOTE: Not all meat types offer all three doneness options. In some cases, a doneness option is not available at all.






3. To manually adjust the target temperature, press and release the target temperature value shown on the display. The target temperature will begin to flash. Press and release the "▲" or "▼" buttons to adjust the target temperature. CUSTOM will now be shown as your selected meat type.
4. Press and release the "✓" button to confirm your selections.

Current Temperature

1. Insert the narrow end of the temperature probe into the thickest part of the food being cooked. Be sure the tip is not touching bone, gristle, the pan or inserted into the cavity of fowl.
2. Hold steady for several seconds.
3. Current internal temperature of the meat will show on the display.
4. The arrow icon next to the current temperature reading indicates the direction temperature is trending.
5. When the current temperature of the food reaches the target temperature, the thermometer will beep.

Be careful when touching the temperature probe and probe wire if it has been in or near hot food or surfaces.



Timer Setup

1. Press the “” button to enter Timer mode. “TIMER” will be shown on the display.
2. Press and release the value (minutes or seconds) that you wish to adjust. The selected value will begin to flash.
3. Press and release the “” and “” buttons to adjust the desired time limit.
4. Press and release the “” button to confirm your selection.
5. Press and release “START” to begin the countdown. Press and release “STOP” to pause the countdown. After pausing, press and release the “” button to clear the time displayed.
6. To use the count up function, press and release “START” while the display reads 00:00.

Automatic Shutoff

The unit will automatically power off after one or more of the following conditions are met:

- 4+ hours of no temperature change
- 4+ hours of button inactivity
- Probe is unplugged for 2+ minutes

To manually power off the unit, press and hold either the “” or “” button for 3 seconds.

Troubleshooting

Problem	Solution
"CHECK PROBE" is displayed	<p>"CHECK PROBE" indicates a probe error. Probe cord is not functioning properly. Cord may have been damaged or exposed to extreme heat.</p> <ul style="list-style-type: none">• Check the wire and connection for damage or excessive heat. Replace cord. <p>Probe cord is not connected to the thermometer.</p> <ul style="list-style-type: none">• Verify cord connection is secure or reconnect cord.
Display screen not working	<ul style="list-style-type: none">• Check that the batteries are installed correctly. Batteries may need to be replaced.
If your AcuRite product does not operate properly after trying the troubleshooting steps, visit www.AcuRite.com or call (877) 221-1252 for assistance.	

Care & Maintenance

Store in a dry location at room temperature. Clean thermometer with a soft, damp cloth. Temperature probe should be wiped clean with warm water immediately after direct contact with foods.

DO NOT place display on or near hot surfaces. DO NOT heat beyond thermometer's temperature capacity. DO NOT use in oven. DO NOT wash in dishwasher. DO NOT immerse in water or use caustic cleaners or abrasives. DO NOT allow any part of the temperature probe or probe wire to come into direct contact with flames or flare-ups. DO NOT bend or crimp the temperature probe cord. DO NOT lift or move the thermometer by the temperature probe wire connection.

Specifications

TEMPERATURE RANGE	-40°F to 482°F (-40°C to 250°C) Probe cord heat resistant up to 700°F (371°C)
TIMER RANGE	99 minutes, 59 seconds
POWER	2 x AAA alkaline batteries

Customer Support

AcuRite customer support is committed to providing you with best-in-class service. **For assistance**, please have the model number of this product available and contact us in any of the following ways:



(877) 221-1252

Visit us at www.AcuRite.com

- ▶ Installation Videos
- ▶ Replacement Parts
- ▶ Register your Product
- ▶ Instruction Manuals
- ▶ Support User Forum
- ▶ Submit Feedback & Ideas

Limited 1-Year Warranty

AcuRite is a wholly owned subsidiary of Chaney Instrument Company. For purchases of AcuRite products, AcuRite provides the benefits and services set forth herein. For purchases of Chaney products, Chaney provides the benefits and services set forth herein.

We warrant that all products we manufacture under this warranty are of good material and workmanship and, when properly installed and operated, will be free of defects for a period of one year from the date of purchase.

Any product which, under normal use and service, is proven to breach the warranty contained herein within ONE YEAR from date of sale will, upon examination by us, and at our sole option, be repaired or replaced by us. Transportation costs and charges for returned goods shall be paid for by the purchaser.

We hereby disclaim all responsibility for such transportation costs and charges. This warranty will not be breached, and we will give no credit for products which have received normal wear and tear not affecting the functionality of the product, been damaged (including by acts of nature), tampered, abused, improperly installed, or repaired or altered by others than our authorized representatives.

Remedy for breach of this warranty is limited to repair or replacement of the defective item(s). If we determine that repair or replacement is not feasible, we may, at our option, refund the amount of the original purchase price.

THE ABOVE-DESCRIBED WARRANTY IS THE SOLE WARRANTY FOR THE PRODUCTS AND IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED. ALL OTHER WARRANTIES OTHER THAN THE EXPRESS WARRANTY SET FORTH HEREIN ARE HEREBY EXPRESSLY DISCLAIMED, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTY OF MERCHANTABILITY AND THE IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

We expressly disclaim all liability for special, consequential, or incidental damages, whether arising in tort or by contract from any breach of this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

We further disclaim liability from personal injury relating to our products to the extent permitted by law. By acceptance of any of our products, the purchaser assumes all liability for the consequences arising from their use or misuse. No person, firm or corporation is authorized to bind us to any other obligation or liability in connection with the sale of our products. Furthermore, no person, firm or corporation is authorized to modify or waive the terms of this warranty unless done in writing and signed by a duly authorized agent of ours.

In no case shall our liability for any claim relating to our products, your purchase or your use thereof, exceed the original purchase price paid for the product.

Applicability of Policy

This Return, Refund, and Warranty Policy applies only to purchases made in the United States and Canada. For purchases made in a country other than the United States or Canada, please consult the policies applicable to the country in which you made your purchase.

Additionally, this Policy applies only to the original purchaser of our products. We cannot and do not offer any return, refund, or warranty services if you buy products used or from resale sites such as eBay or Craigslist.

Governing Law

This Return, Refund, and Warranty Policy is governed by the laws of the United States and the State of Wisconsin. Any dispute relating to this Policy shall be brought exclusively in the federal or State courts having jurisdiction in Walworth County, Wisconsin; and purchaser consents to jurisdiction within the State of Wisconsin.

ACU>RITE®



Weather Stations



Temperature & Humidity



Weather Alert Radio



Kitchen Thermometers & Timers



Clocks

It's More than Accurate, it's **ACU>RITE®**

AcuRite offers an extensive assortment of precision instruments, designed to provide you with information you can depend on to Plan your day with confidence™.

www.AcuRite.com

©Chaney Instrument Co. All rights reserved. AcuRite is a registered trademark of the Chaney Instrument Co., Lake Geneva, WI 53147. All other trademarks and copyrights are the property of their respective owners. AcuRite uses patented technology. Visit www.AcuRite.com/patents for details.