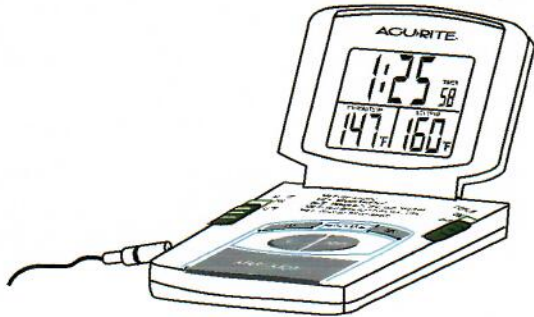


Model 00646/00648

Digital Cooking Thermometer/Timer Operating Instructions



Over-done foods only detract from the taste and nutrients of food. Under-cooking certain foods like pork, lamb or chicken can be hazardous to your health. Because of different types, weights and shapes of meat, it is even more difficult to determine the exact length of time to cook meat to your desired taste. This digital thermometer/timer ensures you that your food will be cooked to your preferred taste by pre-setting the corresponding cooking temperatures and/or cooking time simply and easily. In order to give you the best cooking results, please follow the instructions on the back for maximum usages of this product.

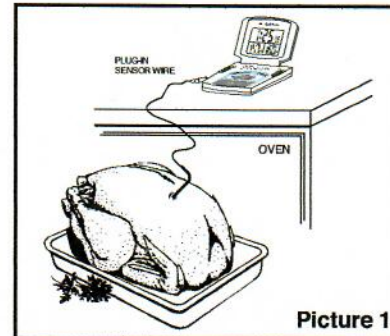
FOR ANSWERS TO YOUR FOOD SAFETY QUESTIONS CALL:

1-800-535-4555

USDA'S Meat and Poultry Hotline

USDA RECOMMENDED INTERNAL TEMPERATURES

Type of Meat	Degrees F
Ground Meat/Poultry Mixtures	
Turkey, Chicken (including patties)	170°F
Veal, Beef, Lamb, Pork (including patties)	160°F
Fresh Beef	
Medium Rare	145°F
Medium	160°F
Well Done	170°F
Fresh Veal	
Medium	160°F
Well Done	170°F
Fresh Lamb	
Medium Rare	145°F
Medium	160°F
Well Done	170°F
Fresh Pork	
Medium	160°F
Well Done	170°F
Poultry	
Chicken & Turkey (Whole)	180°F
Roasts and Breasts	170°F
Thighs and Wings	180°F
Duck and Goose	180°F
Ham	
Fresh (raw)	160°F
Pre-cooked (to reheat)	140°F



Picture 1

HOW TO USE UNIT FOR COOKING

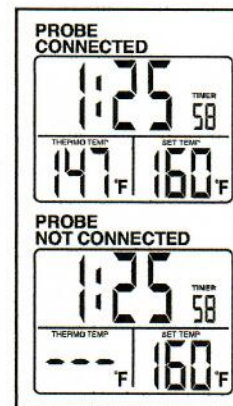
1. Pre-heat the oven to desired temperature.
2. Sterilize the metal probe with appropriate solution.
3. Insert point of thermometer probe into the center of meat. Do not place near the bone or gristle, as this will not give you an accurate temperature readout.
4. Put meat in oven with the metal probe in place. The electronic unit must be placed outside of the oven. The probe wire will be held in place by the oven door. (See Picture 1)
5. Make sure the sensor plug on the other end of the wire is plugged into the thermometer. The temperature of the food can now be seen on the display under THERMO TEMP. (See Picture 2)
6. See enclosed cooking table to set desired cooking temperature for the food and doneness you would like to cook. Set the desired Temperature Alert as follows:
 - A. Slide the ALERT switch to "OFF" position.
 - B. Press the UP or DOWN button to set your desired alert temperature. Press and hold the UP or DOWN button for speedy setting.
 - C. Your set temperature will be shown on display under SET TEMP.
 - D. Slide the TEMP ALERT button switch to "ON" position.
7. The thermometer alarm will automatically sound when the inner temperature reaches your preset temperature. The alarm will sound continuously for 5 minutes.
8. Press the START/STOP button and the alarm will stop temporarily. The alarm will continue to remind you every (1) minute for 5 seconds until you turn it off. To turn the alarm off, slide the ALERT switch to the "OFF" position.
9. When the food is ready, remove the metal probe out of the meat with a heat resistant glove. **DO NOT TOUCH THE PROBE OR WIRE WITH YOUR BARE HANDS!!**

TO USE TIMER ONLY

1. Press Hour (HR) and Minute (MIN) button to set time. Press and hold for speedy setting.
2. Press START/STOP button to start timer, which starts to count down per second.
3. After time elapses, alarm sounds for 1 minute. Press START/STOP button to stop alarm.
4. Press HR and MIN simultaneously to clear time set.

CAUTIONS:

1. Always wear a heat resistant glove to touch the metal wire or probe during or just after cooking. Do not touch wire or probe with bare hands.
2. Keep the metal wire and probe away from children.
3. Sterilize the metal probe before each use.
4. **DO NOT** expose the thermometer unit to water, direct heat or heat surface, or direct sunlight. If exposed to these elements, they may cause damage to the electronic circuit or components inside.
5. **DO NOT** use this thermometer in microwave oven.
6. Water drops or vapors inside the plug-in opening of the thermometer will result in bad contact and thus incorrect temperature reading. Dry the sensor plug with a cloth every time before plugging it into the thermometer.
7. **DO NOT** use the metal wire and probe for oven above 392°F (200°C) cooking temperature. Doing so will only deteriorate the durability of the wire.



Picture 2