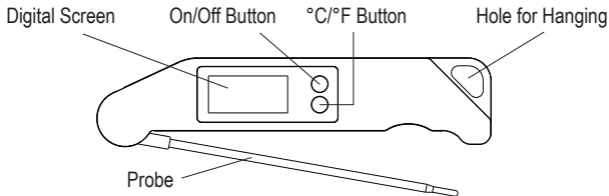


# INSTRUCTIONS

## DIGITAL THERMOMETER



### OPERATING INSTRUCTIONS

1. Press the On/Off button once to turn on.
2. Press the °C/°F button to switch the temperature reading between Fahrenheit (°F) and Celsius (C°).
3. Rotate the metal probe out.
4. Insert the probe into the meat so that the tip is at the center of the thickest part of the meat.
5. The digital display will show the temperature of the meat (temperature range of -10°C / 14°F to 200°C / 392°F).
6. Refer to the chart printed on the back of the thermometer to gauge when your meat is cooked to perfection.
7. Always clean the probe after use with hot soapy water and a cloth. Do not immerse in water. Not dishwasher safe.

### BATTERY REPLACEMENT

1. Unscrew the battery compartment cover and lift it off.
2. Replace with new CR2032 button cell battery, with plus (+) side facing up.
3. Close battery compartment and retighten the screw.
4. When discarding batteries, please separate any batteries from normal waste and dispose of them correctly. Please handle batteries with care.

### WARNING

1. Do not use this item in the oven.
2. If the screen becomes dim, replace batteries as above.