



The product is a high precision electronic probe thermometer, capable of measuring the value of Celsius degree/Fahrenheit degree, used for reference in industry, laboratory, food temperature test and monitor, as well as cooking (such as to check out the temperature of boiled food, heat, thaw, infant milk and so on)

1. Technical Data:

- (1) Measuring range : -40°C (-40°F) \sim 200°C (392°F)
- (2) Operating temperature : -20°C (-4°F) \sim 50°C (122°F)
- (3) Resolution : 0.1°C (0.1°F)
- (4) Accuracy : $\pm 1^{\circ}\text{C}$ (1.8°F) at $0^{\circ}\text{C} \sim 100^{\circ}\text{C}$ ($32^{\circ}\text{F} \sim 212^{\circ}\text{F}$)
 $\pm 2^{\circ}\text{C}$ (5.4°F) at $< 0^{\circ}\text{C}$ $> 100^{\circ}\text{C}$ ($32^{\circ}\text{F} \sim 212^{\circ}\text{F}$)
- (5) Battery : 1.5V (LR41)
- (6) The thermometer will automatically turn off after 10 minutes of non-use.
- (7) “HHHH” indication: The thermometer will display “HHHH” when the measured temperature exceeding the measuring range.

2. Operating instruction:

- (1) Press “ON/OFF” button, the thermometer turns on and displays the current test temperature. The temperature sensor is located at the point the stainless probe.
- (2) Press “C/F” button, the temperature unit changes from “ $^{\circ}\text{C}$ ” to “ $^{\circ}\text{F}$ ”, The numerical value changes correspondently.
- (3) You can program the thermometer to warn you when the food is prepared to a specified temperature. Press “HISET” button, and then press “UP” button once the LCD will display an alarm sign, the thermometer is in alert mode now. Then press “HISET” button 4 seconds continually the digits will be flashing, press “UP” to set temperature, until the digits matches the temperature you desire, press “HISET” once to confirm. Then press “ $^{\circ}\text{C}/^{\circ}\text{F}$ ” button again to return to the current test mode. When the temperature reached to the appropriate temperature, you will hear a beeping sound and the alarm sign on LCD will be flashing.

3. Notice :

- (1) Don't use this product to test object will its temperature has exceeded measuring range.
- (2) After testing, please clean the thermometer with warm water or neutral detergent, and then insert the probe into the protection cover. Never submerge the gauge head under water to wash.
- (3) If there seems something the matter with it, replace the battery first.
- (4) Thermometer probe damaged or detached without quality guarantee.
- (5) Do not leave Thermometer inserted in food during cooking.
- (6) Do not expose handle to extreme high or low temperatures.

Don't litter the waste battery for environmental protection.