**DIGITAL THERMOMETER**

**USE & MAINTENANCE**

**Keys Definition**

- **Mode Selector**
- **LCD Screen**
- **MEM/S/S Button**
- **Up Arrow/HR Button**
- **Down Arrow/MIN Button**
- **Temperature Probe Socket**
- **Battery Compartment**
- **Magnet**
- **Flip-out Counter Top Stand**
- **F or C Selector**

**MEM/S/S Button:** In Cook mode, Press the MEM button to enable the option to adjust quick temperature settings. Press again to save selection. In Timer mode, press the S/S button to begin the count-down or count-up timer. Press the S/S button to pause or restart the timer. When the countdown timer hits 0:00 press the S/S button to silence the unit.

**Up Arrow/HR Button:** Press the up arrow to select food types while in quick temperature setting. Press the up arrow to set your desired cooking temperature while in manual temperature setting. Press the HR button to set hours while in timer mode. To clear time, press the HR and MIN buttons at the same time.

**Down Arrow/MIN Button:** Press the down arrow to select food while in quick temperature settings. Press the down arrow to set your desired cooking temperature while in the manual temperature setting. Press the MIN button to set minutes in timer mode. To clear time, press the HR and MIN buttons at the same time.

**Mode Selector:** Move the position of the selector to select quick temperature settings. Press the up arrow to set cooking temperature. Press the HR button to set hours while in quick temperature setting. Press the up arrow to set cooking temperature. Press the HR button to set minutes while in quick temperature setting.

**Temperature Probe Socket:** The probe and cable are heat-resistant up to 220 °F. The probe should not be exposed to oven temperatures exceeding 716 °F (380 °C).

**Features and Specifications**

- Programmable alert with preset temperatures for specific foods.
- 99-hour, 59-minute countdown timer and count up timer.
- Stainless steel temperature probe with silicon cord.
- Temperature range of probe: 32 °F to 572 °F (0 °C to 300 °C)
- Temperature reading in °F or °C.
- Flip-out counter top stand and magnet.
- Uses one AAA Battery (included).

**CLEANING AND CARE**

- **Temperature Probe:** Stainless steel temperature probe with silicon cord. Do not submerge the base unit in water or expose to any liquid, which will result in a bad connection and faulty readings.
- **Unit:** Unit is not waterproof. Do not expose plug of probe or cable to any liquid, which will result in a bad connection and faulty readings.
- **Battery Compartment:** Do not let probe or cable come into direct contact with oven elements, as this will result in faulty readings and/or damage.
- **General Cleaning:** Do not scratch the probe or cable with sharp objects. Use a damp cloth to clean the probe or cable. Do not let probe or cable come into direct contact with oven elements, as this will result in faulty readings and/or damage.
- **Storage:** Store the probe and cable in a cool, dry place. Do not store the probe in the oven, as this will result in faulty readings and/or damage.

**Operating Instructions**

1. Set your desired cooking temperature by choosing quick temperature presets temperatures for various cooking levels:
2. Press the MEM button to confirm and lock in the setting.
3. Press the S/S button to start the countdown timer. The timer will continue to countdown.
4. Press HR to set the hours and MIN to set the minutes. The timer will stop when it is reaching 99 Hour: 59 Minutes.
5. **Count Up Timer:** Press HR to set the hours and MIN to set the minutes. The timer will start counting up from 0:00.
6. **Countdown Timer:** Press S/S (start/stop) to start the countdown timer. The colon between hours and minutes will flash.
7. **Temperature reading in °F or °C:** The LCD screen will display the actual temperature reading as measured by the temperature probe and the set temperature. The default reading is 212 °F.
8. **Programmable alert with preset temperatures for specific foods:** Press and hold the “+” or “-” button for fast setting.
9. **Temperature Setting or manual Temperature Setting:** Follow these steps:
10. Slide the mode selector switch to the cook position.
11. Slide the switch on the back to display temperature and alert will sound. To stop the alert, slide the mode selector to O or disconnect the temperature probe from the base an alarm will stop within 30 seconds.
12. **Quick Temperature Settings:** Press the MEM button.
13. **Up Arrow/HR Button:** Press the up arrow to select food types while in quick temperature setting. Press the up arrow to set your desired cooking temperature while in manual temperature setting. Press the HR button to set hours while in timer mode. To clear time, press the HR and MIN buttons at the same time.
14. **Down Arrow/MIN Button:** Press the down arrow to select food while in quick temperature settings. Press the down arrow to set your desired cooking temperature while in the manual temperature setting. Press the MIN button to set minutes in timer mode. To clear time, press the HR and MIN buttons at the same time.
15. **Mode Selector:** Move the position of the selector to select quick temperature settings. Press the up arrow to set cooking temperature. Press the HR button to set hours while in quick temperature setting. Press the up arrow to set cooking temperature. Press the HR button to set minutes while in quick temperature setting.
16. **Temperature Probe Socket:** The probe and cable are heat-resistant up to 220 °F. The probe should not be exposed to oven temperatures exceeding 716 °F (380 °C).
17. **Features and Specifications:**
   - Programmable alert with preset temperatures for specific foods.
   - 99-hour, 59-minute countdown timer and count up timer.
   - Stainless steel temperature probe with silicon cord.
   - Temperature range of probe: 32 °F to 572 °F (0 °C to 300 °C)
   - Temperature reading in °F or °C.
   - Flip-out counter top stand and magnet.
   - Uses one AAA Battery (included).

**Important Notes/Warnings**

- **This product is not for use in microwave ovens.**
- **Keep out of reach of children.**
- **Do not use hot probe or wire with bare hands. Always wear a heat-resistant glove.**
- **Do not expose probe directly to flame. Doing so will cause wire deterioration.**
- **When not in use, slide the mode selector switch to the off-position O to conserve the battery.**
- **The probe should not be exposed to oven temperatures exceeding 716 °F (380 °C).**
- **Do not let probe or cable come into direct contact with the oven elements, as this will result in faulty readings and/or damage.**
- **If the temperature exceeds or falls below the measurable ranges, the LCD screen will display on HHH or LLL.**
Operating Instructions

- Clean the probe with hot soapy water and rinse. Do not submerge the probe and cable in water.
- Silicon cord should be free of knots and freely insert into the socket. If probe is knotted or not fully installed display will show LLL.
- Slide the switch on the back to display temperature reading in °F or °C.
- Slide the mode selector switch to the cook position.
- You will see two temperatures on the LCD display. On the left is the actual temperature reading as measured by temperature probe and on the right is the set temperature. The default reading is 212°F.
- Set your desired cooking temperature by choosing quick temperature setting or manual Temperature Setting.
- Temperature Setting or manual Temperature Setting. The default reading is 212°F.
- You can make manual adjustments to the present temperatures by pressing “ warmer” or “ cooler.” Press and hold the button for fast setting.
- If the temperature exceeds or falls below the measurable range, the LCD screen will display on HHH or LLL.
- The probe should not be exposed to oven temperatures exceeding 716°F (380°C). Do not let probe or cable come into direct contact with flame. Doing so will cause wear to a heat-resistant glove.
- To prevent damage to the unit, do not place on a hot surface.
- When the internal temperature reached temperature set temperature and alert will sound. To stop the alert, slide the mode selector to O or disconnect the temperature probe from the base an alarm will stop within 30 seconds.
- Before removing the food from the oven, disconnect the cable from the base unit. Do not touch probe or cord with bare hands during or just after cooking. Always wear heat-resistant glove.
- To add an alarm, press S/S (start/stop).
- To prevent damage to the unit, do not place on a hot surface.
- When the internal temperature reached temperature set temperature and alert will sound. To stop the alert, slide the mode selector to O or disconnect the temperature probe from the base an alarm will stop within 30 seconds.
- Before removing the food from the oven, disconnect the cable from the base unit. Do not touch probe or cord with bare hands during or just after cooking. Always wear heat-resistant glove.

Quick Temperature Settings
Your digital cooking thermometer is programmed with presets temperatures for various cooking levels: Follow these steps:
- Press the MEM button.
- Press “warmer” or “cooler” to select your food type.
- Press MEM to confirm and lock in the setting.
- Note: You can make manual adjustments to the present temperatures by pressing “warmer” or “cooler.” Press and hold the button for fast setting.

Manual Temperature Setting
- For manual setting, press “warmer” or “cooler” to set your desired cooking temperature.

Countdown Timer
Your countdown timer can be used whether the thermometer is in operation or not.
- Slide the mode selector to the timer position.
- Press HR to set the hours and MIN to set the minutes.
- Press S/S (start/stop) to start the countdown timer. The timer will stop when it is reaching 99 Hour: 59 minutes.
- To clear time, press the HR and MIN buttons at the same time.
- If you are using the timer and thermometer at the same time, you may slide the selector switch back to the cook position during the timing session to view the cooking temperatures. The timer will continue to countdown.

ATTENTION:
If any components of this unit are broken, or if the unit does not operate properly, please contact LEM Products at 877-536-7763. For more great products or a free catalog log onto lemproducts.com