

PROGRAMMABLE COOKING THERMOMETER BBQ FORK

Thank you for purchasing the innovative smart fork with thermometer with preprogrammed cooking selection.

This fork tells you about the exact cooking temperature of the meat and reminds you once the programmed temperature is reached.

BATTERY INSTALLATION:

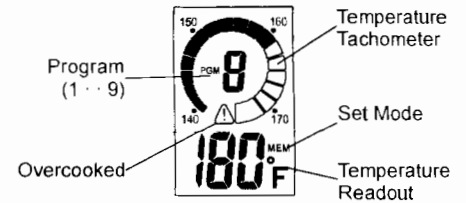
1. Life open the battery cover at middle of handle
2. Insert 2 fresh AAA size (UM-4) batteries following the polarity shown.
3. Close the battery cover tightly

POWER ON/OFF

ON: Press (▲) button to turn the power on .

OFF: Hold (▲) for 2 second

ECONOMY AUTO TURN OFF: Auto power off for idle 10 minutes



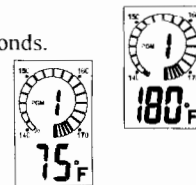
SELECT PREPROGRAMME ALERT

1. Press (▲) to select different temperature program:

Program	1	2	3	4	5	6	7	8	9	-
Temp. Display (°F)	180	175	170	165	160	155	150	145	140	--

2. After selection, the corresponding temperature set and TARGET tachometric position display for 2 seconds.

3. Then, the temperature display will show the current reading and corresponding position of tachometer.



4. When the pre-set temperature is reached, the fork will beep for 20 seconds and All the display (temperature reading, program no. & tachometric graphic) blinking.

OVERCOOKED

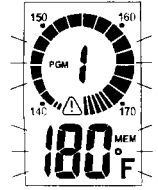
If the meat temperature over 180°F, the overcooked "⚠" icon will appear and the LCD will be blinking and beeping until the temperature fall below overcooked level - 180°F.

SET PROGRAM TEMPERATURE

You can customize the desired temperatures of the programs (1 – 9) with the range between 130°F ~ 180°F.

Procedures:

1. Press (▲) button to select which program (1 – 9) you want to customize.
2. Then, simply press and hold the (SET) button for 2 seconds to enter the setting mode.
3. Press (▲) button to change the desired temperature started from 130°F.
{Press and hold (▲) button for fast increase 10 steps/sec }
4. Press (set) to confirm the desired temperature level.



In the setting mode, the temperature readout program no. & (MEM) icon will blinking

MEASURE MEAT TEMPERATURE

1. Press (▲) to select the program
2. Insert the tines halfway into the thickest part of the meat. (at least 1/2" deep)
3. Allow approx. 15-20 sec for the probe to obtain the accurate temperature reading.
4. The tachometer and temperature readout will indicate the measuring temperature of the meat.
5. Once the preprogrammed or customized temperature level is reached, it beeps and blinks in the display.
6. Simply remove the tines gently.

NOTES:

- Always insert the tines into the thickness part of the meat as thin portion tend to cook through very fast and difficult to measure.
- Inserting the tines into meat, avoid fatty part and bones
- Wash the tines with hot soapy water after each insertion to prevent contamination
- Keep away from children
- NEVER IMMERSE HANDLE IN WATER as the electronics will be damaged
- DO NOT EXPOSE plastic handle to open flame or high heat.
- DO NOT TOUCH the stainless steel tines after measuring meat temperature as they will be hot!
- This device could be sensitive for electrostatic discharge. If there is an electrostatic discharge please check the chosen meat.

Specifications:

- Battery: 2 x AAA (UM-4)
- Temperature range:
32°F ~ 212°F

Temperature Suggested [source: USDA]:

Product	Taste	°F	PGM
Beef	Well Done	170	3
	Medium	160	5
	Med Rare	145	8
	Rare	140	9
Veal	Well Done	170	3
	Medium	160	5
	Med Rare	145	8
Lamb	Well Done	170	3
	Medium	160	5
	Med Rare	145	8
Pork	Well Done	170	3
	Medium	160	5
Chicken	Well Done	180	1
Turkey	Well Done	180	1
Other Useful Temperatures:			
Ground Turkey, chicken		165	4
FISH Ground beef, veal, lamb, pork		160	5

*Personal taste temperatures may be different from the above.

071-691100-001900